



Why You Should Swapping Butter with Ghee

Compared to butter and cooking oils, desi ghee adds a unique and rich flavor to dishes. It is versatile and has a distinctive nutty taste and aroma. Using the best Ghee in Sydney as a replacement for butter can be a smart choice for those who want to create delicious and flavorful dishes. In addition to its flavor, [pure ghee in Australia](#) also offers several health benefits. It contains fat-soluble vitamins A, E, and K, aiding nutrient absorption and promoting good digestion. Many people assume that desi ghee is only suitable for Indian dishes, but it can be used as a substitute for butter in most recipes, including cakes. By purchasing Indian ghee in Australia, one can enjoy its flavor and health benefits in various dishes.