

BOURGUIGNON COMPOUND BUTTER

F EASY

Last Modified: 05/20/2016

PREP: 10 Min
COOK: 11 Min
STOVETOP

COMPOUND BUTTER

GOOD WITH SEAFOOD & BEEF

QUA	MEASURE	INGREDIENT	PROCESS
2	Sticks	Salted Butter	Room Temp
1	Clove	Garlic	Blanched
5	Oz.	Shallots	Blanched
2	Tbsp	Fresh Italian Parsley Leaves	Chopped

PREPARATION

FACTOID	This is an excellent flavor enhancement for either Shellfish or Beef.
TOOLS	1) Food Processor OR Blender 2) Small Saucepan 3) Pastry Scraper
PREP	DISH 1) Finely Chop the shallot and set it aside. 2) Chop the Parsley Leaves and set them aside.
1	Blanch the Chopped Shallots in salted boiling water for 3 minutes - Drain and squeeze out the moisture using a paper towel, add them into the food processor.
2	Blanch the whole Garlic Clove in boiling unsalted water for 8 minutes - Pat it dry and add it into the food processor. Blend the Garlic and Shallot into a smooth paste.
3	Add the room temperature Butter into the food processor & blend until creamy. Add the Parsley and pulse until mixed well.
4	Spread the mixture on a sheet of waxed paper and fold the end over the top. Use a pastry scraper to tighten it into a Log shape and twist the ends to seal (See Picture). Refrigerate it until solidified for immediate use, or Freeze it for up to 3 months.
SERVE	Slice the Log into 1/4" thick slices and add it on top of grilled or roasted Beef. Melt and drizzle over the top of any Shellfish.