

GORGONZOLA & SCALLION COMPOUND BUTTER

F EASY

Last Modified: 06/01/2016

PREP: 15 Min
COOK: N/A

COMPOUND BUTTER

GREAT WITH GRILLED STEAKS & FILLETS

QUA	MEASURE	INGREDIENT	PROCESS
2	Sticks	Salted Butter	Room Temp
7 ~ 10	Oz	Gorgonzola Cheese	Crumbled
1/2	Cup	Green Onions (Greens Only)	Fine Slice
1	Tsp	Fresh Ground Black Pepper	
1	Tsp	Aged Balsamic Vinegar (High Quality)	

PREPARATION

FACTOID	Great over any grilled red Meat.
TOOLS	1) Food Processor OR Blender 2) Small Mixing Bowl 3) Pastry Scraper
PREP	DISH 1) Finely slice the Green Onion Greens and set them aside.
1	Place the room temperature Butter and crumbled Gorgonzola Cheese into a food processor or blender and pulse until well mixed (leave some small chunks of Cheese in the mixture).
2	Remove the mixture to a small mixing bowl and add in the Scallions, Pepper and Balsamic Vinegar and hand mix them until well incorporated.
3	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	Unwrap the Compound Butter Log and slice it into 1/4 inch thick discs. Use 2 discs per Filet or Steak.
OPTION	Cut a slot in the center of each Filet & stuff it with 1 slice of the Compound Butter - cook as you like. When done, place another slice of the Compound Butter on top of each Filet (or 2 slices on top of each Steak) and cook slightly to melt the Compound Butter on top.