

# MAITRE D'HOTEL COMPOUND BUTTER

F EASY

Last Modified: 06/01/2016

PREP: 20 Min  
COOK: 5 Min  
STOVETOP

COMPOUND BUTTER

GREAT WITH GRILLED STEAKS & FILLETS

QUA	MEASURE	INGREDIENT	PROCESS
2	Sticks	Salted Butter	Room Temp
PLUS			
1	Tbsp	Salted Butter	
1/2	Cup	Fresh Italian Parsley Leaves	Chopped
1/2	Cup	Mushroom Duxelles	See Step #1
1	Medium	Lemon	Juiced

PREPARATION	
<b>FACTOID</b>	Great over any grilled red Meat.
<b>TOOLS</b>	1) Food Processor OR Blender 2) Small Stainless Steel Skillet 3) Pastry Scraper
<b>PREP</b>	<b>DISH</b> 1) Chop the Parsley Leaves and set them aside.
<b>1</b>	<b>MUSHROOM DUXELLES:</b> Very finely chop fresh Button Mushrooms (NO stems) and saute them over medium heat in 1 tablespoon of Butter until dry (do NOT let them burn).
<b>2</b>	Place the room temperature Butter into a food processor and blend it until creamy. Add in the cold Mushrooms and the juice from 1 Lemon and blend them until combined.
<b>3</b>	Add in the Parsley and pulse the mixture until mixed well.
<b>4</b>	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.
<b>5</b>	Unwrap the Compound Butter Log and slice it into 1/4 inch thick discs.
<b>SERVE</b>	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.