

SAVORY HERBAL COMPOUND BUTTER

F EASY

Last Modified: 02/22/2015

PREP: 1 Hr
COOK: N/A

COMPOUND BUTTER

GREAT ON ANY HOT FOOD

QUA	MEASURE	INGREDIENT	PROCESS
4	Sticks	Unsalted Butter	Softened
1/2	Cup	Shallots	Fine Mince
1/3	Cup	Garlic	Fine Mince
1/4	Cup	Fresh Thyme Leaves	Chopped
OR SUBSTITUTE			
1/4	Cup	Rosemary, Sage, ANY Herb That Compliments	
4	Whole	Anchovy Fillets (Talatta) Drained	Chopped
1	Medium	Lemon	Zested
SAME			
1	Medium	Lemon	Juiced
1/2	Cup	Olive Oil	
1/4	Cup	Fresh Italian Parsley Leaves	Chopped
2	Pinches	Smoked Paprika	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

PREPARATION

FACTOID	This Thyme version is fantastic mixed in with soft scrambled Eggs. Use this to create a savory Herb Compound Butter to compliment ANY dinner situation.
TOOLS	1) Food Processor OR Blender 2) Medium Mixing Bowl 3) Pastry Scraper
PREP	DISH 1) Finely mince the Shallots and put them inside the food processor. 2) Finely mince the Garlic Cloves and add them on top of the Shallots. 3) Chop the Thyme Leaves and set them on top of the Shallots. 4) Chop the Parsley Leaves and set them aside. 5) Zest the Lemon and add it on top of the Shallots. 6) Juice the Lemon and add it on top of the Shallots.
1	Place the room temperature Butter in the food processor with the Shallots, Garlic, Thyme (or other chosen fresh Herb) Leaves, Anchovies, Lemon Zest and Lemon Juice. Puree it until it's smooth.
2	With the motor running, drizzle the Olive Oil into the Butter Mixture. Transfer the Mixture into a medium mixing bowl and fold in the Parsley and Paprika and season it to taste with Salt and Pepper.
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.
4	Place the Log into the refrigerator for 1 hour.
5	Unwrap the Compound Butter Log and slice it into 1/4 inch thick discs.
SERVE	Place a slice of the Compound Butter on top of any hot food.