

PARIS

HERB BUTTER (BEURRE MAÎTRE D'HÔTEL)

Ingredients (for 500 g sweet butter)

- 60g fresh flat-leaf parsley
- 10g fresh tarragon leaves
- 5g marjoram
- 5g basil leaves
- 3g sage
- 30g shallots
- 3 cloves of garlic
- 5g horseradish, grated or crushed
- 20g anchovy fillets in oil
- 8g salt
- juice of ½ a lemon
- 5 cl brandy
- 1 gush soy sauce
- 1 pinch Cayenne pepper in powder

Preparation:

Choose the fine chopper of the mincer. Start by mincing the ingredients a medium speed so as not to heat the mixture and alternate the herbs and the butter to not lose their flavours. The butter must stay firm.

Add the rest of the seasoning as well as the liquid elements. Whisk.

If the butter seems to fall apart and the liquid tends to supernate, simply heat it gently and whisk off the heat.

