



JERNEJ KITCHEN

COMPOUND BUTTER (3 IDEAS FOR HERB BUTTER)

Compound butter is a great way to enhance the flavor of any dish (especially steak, veggies, and potatoes). Quick and easy recipe with 3 flavor ideas.

MAKES 500 G (1.1 POUND) HERB BUTTER
PREPARATION: 10 MINUTES

THE BASE FOR ALL FLAVORS

6 cloves of garlic

zest of one bio lemon

450 g butter (4 sticks), softened at room temperature

HERB BUTTER

1 bunch of parsley, 1 bunch of chives, 2 sprigs of tarragon

MEDITERRANEAN BUTTER

2 anchovies (canned in oil)

2 sprigs thyme, 2 sprigs oregano, 2 sprigs rosemary

SPICY BUTTER

5 sun-dried tomatoes, 1/4 fresh chili, 2 sage leaves, 1/4 tsp ground chilli

TOOLS AND EQUIPEMENT

knife

cutting board

pestle and mortar (optional)

large bowl

3x small bowl

parchment paper

GARLIC PASTE

First, prepare a simple homemade garlic paste. Peel the garlic cloves and mince using a sharp knife. Sprinkle with sea salt and leave for about 2 minutes. Then scrape the knife over garlic repeatedly until it forms a paste. Instead of a knife, you can also use mortar and pestle.

THE BASE FOR ALL FLAVORS

Prepare the base for all the compound butter flavors. In a bowl cream the butter until nice and creamy. Add the garlic paste and zest of one bio lemon. Mix to combine and divide the mixture between three bowls.

COMPOUND BUTTER

For the Herb butter, stir together the prepared base for all the flavors, finely chopped parsley, finely chopped chives and finely chopped tarragon using a spoon until thoroughly combined. For the Mediterranean butter, stir together the prepared base for all the flavors, finely chopped anchovies, finely chopped thyme, finely chopped oregano and finely chopped rosemary using a spoon until thoroughly combined. For the Spicy butter stir together the prepared base for all the flavors, finely chopped sun-dried tomatoes, finely chopped chili, finely chopped sage and ground chili using a spoon until thoroughly combined. Scoop each butter separately onto a sheet of parchment paper. Shape it into a log by rolling it in the paper. Wrap the herb butter tightly and refrigerate for 2 - 3 hours or until firm or place in the fridge for 30 minutes.

SERVE

You can use your compound butter immediately (without placing it in the fridge or freezer) or you can wait for it to firm up. Serve with steak, turkey, chicken, bread or fish, seafood, corn, baked vegetables, and potatoes. Store in a fridge for as

long as the date on the butter package allows or freeze for up to three months.