

PARIS

PARIS STYLE HERB BUTTER

Ingredients (for 500 g unsalted butter)

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

Preparation:

Choose the fine chopper of the mincer. Start by mincing the ingredients at 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 separate, simply heat it gently, remove from the heat, and whisk.

