

## RECIPE 4-50

# MAÎTRE D' HÔTEL BUTTER

Recipe Yield: 2 cups

MEASUREMENTS		INGREDIENTS
U.S.	METRIC	
1 pound	454 g	Unsalted butter, softened
3 tablespoons	45 mL	Lemon juice, fresh
3 tablespoons	45 mL	Fresh parsley, minced
2 teaspoons	10 mL	Fresh thyme, minced (optional)
1 teaspoon	5 mL	Kosher salt
½ teaspoon	2.5 mL	White pepper, fresh ground

## PREPARATION STEPS:

1. Using a handheld mixer or food processor, blend the butter until smooth.
2. Add the remaining ingredients and blend for about 1 minute longer until fully incorporated.
3. Lay a piece of plastic wrap on the countertop.
4. Scrape the butter onto the plastic and, using the plastic wrap as a guide, form the butter into an even log.
5. Fold the ends closed and refrigerate until ready to use.

## RECIPE 4-51

# GORGONZOLA- SCALLION COMPOUND BUTTER

Recipe Yield: 2 cups

MEASUREMENTS		INGREDIENTS
U.S.	METRIC	
8 ounces	227 g	Unsalted butter, softened
8 ounces	227 g	Gorgonzola cheese, crumbled, at room temperature
1 teaspoon	5 mL	Balsamic vinegar
½ cup	118 mL	Green onions, chopped
2 teaspoons	10 mL	Black pepper, coarsely fresh ground

## PREPARATION STEPS:

1. Using a handheld mixer or food processor, blend the butter and Gorgonzola until smooth.
2. Add the scallions, pepper, and vinegar and blend for about 1 minute longer until fully incorporated.
3. Lay a piece of plastic wrap on the countertop.
4. Scrape the butter onto the plastic and, using the plastic wrap as a guide, form the butter into an even log.
5. Fold the ends closed and refrigerate until ready to use.