

Maitre d'Hotel Butter

Yield: 4 portions

Ingredient	Unit	Amount
Unsalted butter, softened	oz	5.5 oz
Garlic	clove	1
Parsley, finely chopped	oz	0.5 oz
Lemon (zest + ½ juice)	ea	1
Sea salt	tsp	1
Black pepper	tsp	1.5
Worcester sauce (optional)	tsp	0.5
Cayenne pepper (optional)	pinch	1

Method

1. Place the all ingredients into a robocoupe.
2. Blend until all ingredients are thoroughly combined.
3. Transfer the butter mixture onto a sheet of clingfilm (plastic wrap).
4. Roll into a sausage shape, wrap tightly, and refrigerate until firm.