






Parsley Butter

Ingredients:

FLAT-LEAF PARSLEY LEAVES ONLY, WASHED AND PAT-DRIED	350 G	SOFTENED UNSALTED BUTTER	1 KG
SHALLOTS X 6	150 G	SALT	40 G
MILD NEW SEASON GARLIC, DEGERMED	120 G	PEPPER	
		ESPELETTE PEPPER	

	Ingredients	Weight	Action	 Heat setting	 Speed	 Time	Lid opening	Comments
1	Parsley Garlic Shallots Salt Pepper Espelette pepper	350 g 120 g 150 g – – –	Chop finely	–	Pulse 1,500 rpm	5 pulses	Closed	
2	Softened butter	1 kg	Blend	–	1,300 rpm	1 min 30		Taste and adjust seasoning
3				–	Turbo	10 to 15 sec		



CHEF'S TIP

You can vary the herbs (basil, tarragon, coriander, dill) according to the final result required. You can add grain mustard and powdered almonds for a stronger, crunchier effect.