








Shellfish Butter

Ingredients:

UNSALTED OR SLIGHTLY SALTED BUTTER	1 KG	HEADS AND LEGS OF LARGE LANGOUSTINES	10 I.E. ABOUT 500 G OF SHELLS	TOMATO CONCENTRATE	1 TBSP
OLIVE OIL	1 DRIZZLE			SALT	12 G

	Ingredients	Weight	Action	 Heat setting	 Speed	 Time	Lid opening	Comments
1	Olive oil Shells	1 drizzle 500 g	Put in bowl	–	2,500 rpm pulse	3 to 4 pulses.	Open	
2				 110°C	Intermittent OIOI	10 min		
3	Butter Pepper Tomato concentrate	1 kg As Needed 1 tbsp	Fold in	 110°C	Intermittent OIOI	15 min	Closed	Taste and adjust seasoning
4	Preparation		Strain out the butter	–				



CHEF'S TIP

You can use this butter to reheat langoustines, thicken a sauce or as a base for a roux, for example. Other shellfish can also be used instead of langoustines.