

REX'S



Christmas Recipes

Flavoured Butter

Method

For all recipes add the butter plus any dried herbs or spices to the food processor and mix well.

Any fresh ingredients add after and mix till well combined.

Avoid blending for too long as this often affects the colour of any fresh ingredients such as herbs.

This isn't so much a recipe but more of a guideline on how to make any flavoured butter and what combinations work well. Flavoured butters work especially well with boiled new season potatoes but realistically can be added to any dish to add extra flavour.

Flavoured butters are especially easy when made with a food processor however you can still make them by beating your additional ingredients into soft butter.

I often will roll my butter into a cylinder with clingfilm and allow it to cool so that when hardened it can be cut into discs that can be put onto any desired dish easily. The key to any good, flavoured butter is getting the flavour combinations right rather than the quantities.

Feel free to play around with more or less of the ingredients to match your own taste but try to avoid putting too many ingredients as you tend to drown out other flavours.

Ingredients

Classic Garlic herb butter

100g butter
Small handful of chopped parsley
1 clove of garlic finely chopped or ½ teaspoon garlic powder
1 tsp of fresh thyme or ½ tsp dried thyme (optional)

Chilli, Lime and Coriander Butter

100g Soft butter
Small handful of chopped coriander
1 small chilli or ½ tsp chilli flakes/cayenne pepper
Zest of 1 lime

"Christmas" Butter

100g Soft butter
Zest of 1 orange
¼ tsp ground nutmeg
½ tsp ground cinnamon
¼ tsp ground clove



SHOPPING LIST

Ingredients in store

GARLIC HERB BUTTER

- Parsley
- Garlic

CHILLI, LIME & CORIANDER BUTTER

- Coriander
- Lime

"CHRISTMAS" BUTTER

- Orange

Extras outside of store

GARLIC HERB BUTTER

- Mint
- Butter
- Thyme

CHILLI, LIME & CORIANDER BUTTER

- Chilli
- Butter

"CHRISTMAS" BUTTER

- Butter
- Nutmeg
- Cinnamon
- Ground Clove