



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Café de Paris Butter

Serves 12 - 14

1 pound, 5 ounces unsalted butter, softened
1 ounce ketchup
3 teaspoons Dijon mustard
1/2 ounce capers, rinsed
2 ounces shallots, finely diced
1 tablespoon flat leaf parsley, finely chopped
1 tablespoon chives, snipped
1 teaspoon dried marjoram
1 teaspoon dill, finely chopped
1 teaspoon finely chopped thyme leaves
1/2 teaspoon tarragon leaves
1/2 teaspoon rosemary leaves, finely chopped
1 clove garlic, finely chopped
8 anchovy fillets, rinsed and finely chopped
1 tablespoon brandy
1 tablespoon madeira
1 teaspoon worcestershire sauce
1/2 teaspoon paprika
1/2 teaspoon curry powder
1/4 teaspoon Cayenne powder
juice of one lemon
zest of 1/2 lemon
zest of 1/4 Orange
2 teaspoons sea salt

In a large bowl, beat the butter by hand or use an electric mixer set to slow speed, until it has a slightly creamy texture.

In a separate bowl, combine all the other ingredients and mix thoroughly. Add this mixture to the butter and beat again until all the ingredients are completely combined.

Place a double thickness of foil, about 12 inches long, on a flat surface and line with a similar-sized piece of plastic wrap. Spread half the butter along one of the foil edges and roll up to form a long sausage shape — roll it with your hands like a rolling pin to get a tidy shape and eliminate any air pockets. Twist the ends to seal. Repeat this process with the remaining butter. Place in the fridge to chill before use.

To use, slice a ½ inch thick disc of butter and place on top of a grilled steak (or a steamed spud). Traditionally, the steak is placed back under a hot grill (broiler) to soften and brown the butter, but I don't reckon you need to do this, just let it melt from the heat of the steak.

The butter can be stored in an airtight container in the fridge for a few weeks or in the freezer for several months.

Credit: foodrepublic.com