Herb Butter

The total amount of butter after preparation is 2kg, each serving is 20g 2kg butter needs 30 minutes prep time The butter is softer if used The total amount of butter is immediately after preparation enough to serve 1...



Small Ramakin | Contains Dairy

INGREDIENTS

- 2kg Margarine
- 10g Thyme
- 10g Dry thyme
- 10g Rosemary
- 100g Parsley
- 3g Salt

METHOD

1. Remove the butter from the fridge. Must stay out for 2 hours to soften
2. Finely chop all the herbs
3. Place the butter in the mixer bowl
4. Add the herbs and salt to the butter
5. Mix for 3 minutes
6. Transfer the herb butter into the pastry bags using a spatula
7. Fill the bowls and serve to the customer

EQUIPMENT

- 5lt Mixer
- Pastry Silicone Spatula
- Pastry Bags
- Icing tip- star

NOTES

- The total amount of butter after preparation is 2kg, each serving is 20g
- 2kg butter needs 30 minutes prep time
- The butter is softer if used
- The total amount of butter is immediately after preparation enough to serve 100 portions
- Shelf life in fridge up to 3 days
- If need to store, remove the butter from the bowl and place it in pastry bags