

# 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
<b>1</b>	Parsley	350 g	Chop finely	-	Pulse 1,500 rpm	5 pulses	Closed	
	Garlic	120 g						
	Shallots	150 g						
	Salt	-						
	Pepper	-						
<b>2</b>	Espelette pepper	-						
	Softened butter	1 kg	Blend	-	1,300 rpm	1 min 30		Taste and adjust seasoning
<b>3</b>				-	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.