

Homemade Flavoured Butters

• — 23 DEC, 2011

A few years ago Beth and I had a bit of a thing for Jamie Oliver. Since we shared some cross words on Twitter, I haven't liked him quite as much (love you really Jamie!!!)!! My flavoured butters are however, heavily based on his recipe.

These butters will help make humble, boiled or steamed veg taste like restaurant cuisine and any can be used to add flavour to your Christmas turkey!! I make a full packet of each type, keep a small amount in the fridge for Christmas day and freeze the rest in greaseproof paper.

Once frozen, you can slice off a little whenever you need to add flavour to soups, stews, steak, fish or Sunday Roasts. You could even include them on a cheese board or with some nice bread and pâté.



I make three different butters;

Garlic and parsley, which when spread onto dough and baked makes a simple garlic bread and I think is best served on carrots, peas, roast potatoes, poultry, pasta and fish.

Anchovie and Rosemary, which though it may sound strange is delicious!! I would serve it on broccoli, cabbage, roast potatoes, fish and red meat. Although I don't like mushrooms, I suspect it would work very well with them.

Smoky bacon and Sage, which will quite honestly change the minds of sprout-haters everywhere! It is also delicious with cheese sauces, onions, shallots, roast potatoes and meat.

To make all three you will need:

3 packets of unsalted butter

A bunch of flat leaved parsley

A bunch of rosemary

A bunch of sage

Salt (preferably coarse)

Black pepper (preferably freshly ground)

3 cloves of garlic

5 rashers of smoked back bacon

1 tin of anchovies in olive oil.

I usually make the butters with a blender but mine decided to die this year so I just used a fork and some elbow grease!!



Method: Garlic and Parsley

1. Leave your butter out of the fridge to soften.
2. Cut your butter into cubes.
3. Using scissors, chop your parsley. Avoid using 'stalky' parts. You do not need to do this too finely but try not to have any large bits of parsley.
4. Crush your three cloves of garlic.
5. In a bowl combine the garlic and parsley, add a pinch of salt and pepper. Or blend together if you are using a blender

6. Now add the butter.
7. Blend or mash until the parsley is evenly distributed.
8. Reserve your Christmas butter and wrap the rest in greaseproof paper for the freezer.

Method: Anchovie and Rosemary

I actually made this with Thyme this year as I was half asleep!! Hopefully it will taste just as nice as this is usually my favourite!

1. Leave your butter out of the fridge to soften.
2. Cut your butter into cubes.
3. Using scissors and avoiding using any 'woody' parts, cut up your rosemary. Aim to have pieces of less than 1cm long.
4. Finely chop your anchovies and out them, with their olive oil in a bowl with the rosemary, or blend together if you are using a blender
5. Add salt and pepper
6. Add the cubes of butter.
7. Blend or mash until the rosemary is evenly distributed.
8. Reserve your Christmas butter and wrap the rest in greaseproof paper for the freezer.

Method: Smoky bacon and Sage

1. Leave your butter out of the fridge to soften.
2. Cut your butter into cubes.
3. Grill or fry your bacon until it is crispy.
4. Allow to cool fully and cut into pieces of less than 1cm
5. Using scissors and avoiding using any 'woody' parts, cut up your sage. Aim to have pieces of less than 1cm long.
6. Combine or blend the bacon and sage and add salt and pepper.
7. Add the butter cubes.
8. Blend or mash until the sage is evenly distributed.
9. Reserve your Christmas butter and wrap the rest in greaseproof paper for the freezer.

Now all that is left to do is feel smug that you have already started preparing for Christmas day!!

