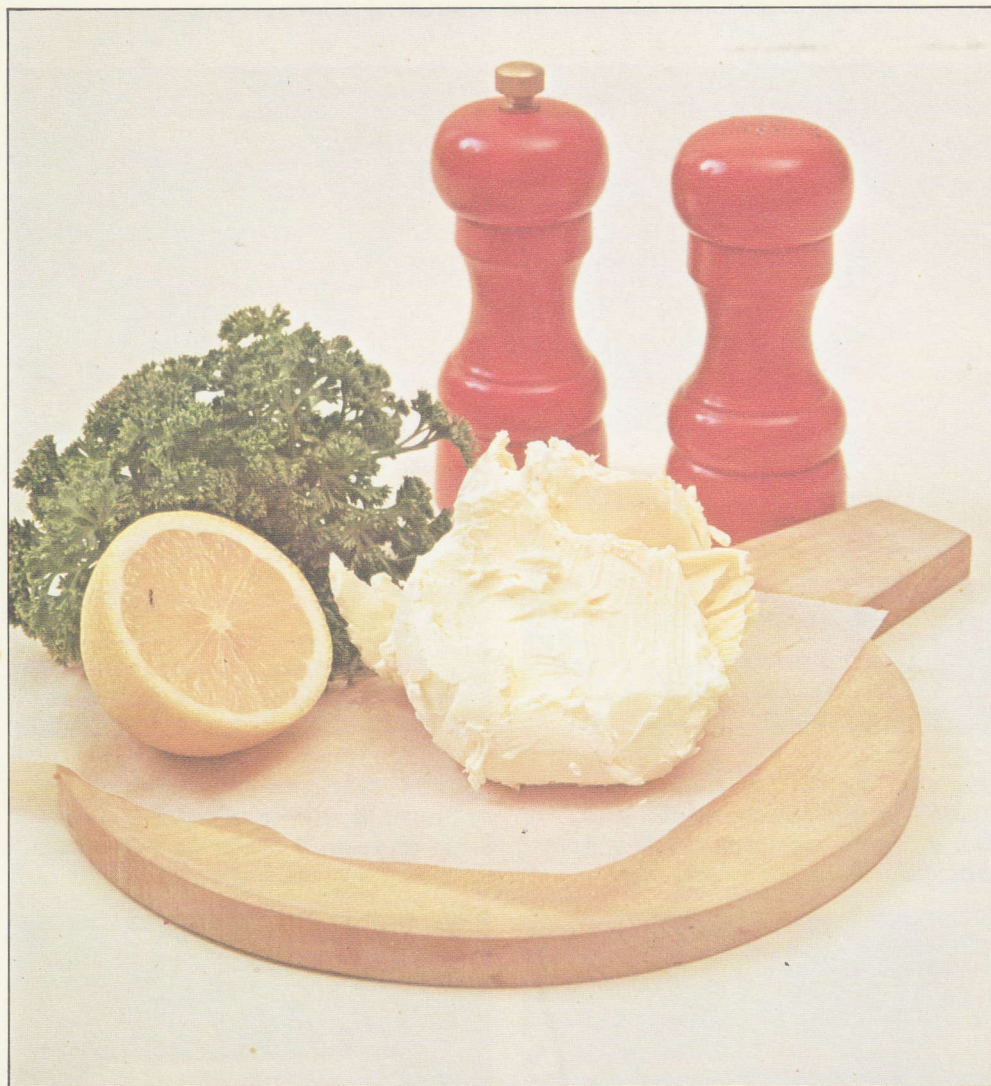


Savoury butters for added flavours

Flavoured butters are a simple but classy way of enhancing cooked foods or bread. Below are the steps to making and, right, flavouring suggestions



MAITRE D'HOTEL

2 tbsp (2×15ml) chopped parsley, 1 tbsp (15ml) lemon juice, 1 tbsp (15ml) chopped tarragon (optional). Use with grilled fish and meats.

DEVILLED

1 tsp (5ml) powdered mustard, 1 tbsp (15ml) each of wine vinegar and Worcestershire sauce, 2 tsp (2×5ml) tomato paste, pinch of salt and cayenne pepper. Use with fried and grilled meats, baked potatoes, and as a spread.

GARLIC

1–3 cloves of crushed garlic, 1 tbsp (15ml) oil, salt and pepper. Use on crusty bread, or with baked potatoes or steak.

CODS ROE

4oz (125g) smoked cods roe, lemon juice, salt and pepper. Use with fish, or as spread.

CHEESE

3oz (75g) grated cheese, and 1 tsp (5ml) of powdered mustard. Use with vegetables.

CHIVE

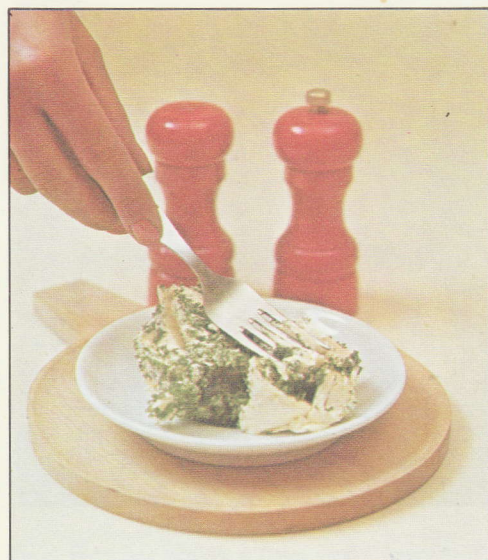
2 tbsp (2×15ml) chopped chives and a pinch of salt. Use with gammon, potatoes, or spread on open sandwiches.

WATERCRESS

2 tbsp (2×15ml) finely chopped watercress and a squeeze of lemon juice. Use as spread on open sandwiches or with fish or vegetables.

MINT

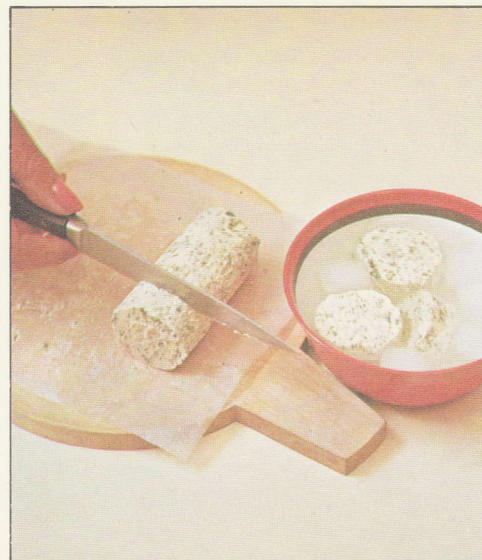
2 tbsp (2×15ml) finely chopped mint, 1 tsp (5ml) lemon juice, salt and pepper. Use for open sandwiches, lamb chops, boiled potatoes, peas or beans.



Mash 4oz (125g) of softened unsalted butter with the flavourings of choice in a dish



Form the flavoured butter into a roll and wrap it in greaseproof paper, then chill



Unwrap butter and cut into $\frac{1}{4}$ inch (6mm) rounds. Use on hot food, or as a spread