

Tarragon & Shallot Compound Butter

Swick

Makes 1 cups | Active Time: 15 minutes | Total Time: 30 minutes

Chef's Notes

Any combination of herbs, spices, citrus zest, and seasonings can be added to compound butter. Compound butters are easy to make and will add extra flavor and a special touch to many dishes.

Step 1: Preparing the Mise en Place

- 1/2 lb unsalted butter (1 cup or 2 sticks)
- 1 small shallot
- 1 small bunch chives
- 1 to 2 tbsp fresh tarragon
- kosher salt (to taste)
- freshly ground black pepper (to taste)

To make compound butter, the butter shouldn't be very soft; otherwise, it is too hard to shape. If it is really cold, cut the butter into small cubes and let it warm up a bit at room temperature. Place the butter into a small bowl and blend with a wooden spoon just until smooth. Set aside.

Finely mince the shallots, chives, and tarragon and place into the bowl. Season well with salt and pepper. Stir gently to evenly combine.

Step 2: Rolling the Butter

To roll the butter, lay a large piece of plastic wrap onto the counter top. Scoop the butter mixture out of the bowl and place onto the plastic wrap. Roughly shape into a log, about 1"- to 1 1/2" -inches round. Wrap the plastic carefully around the log and roll to seal. Twist the plastic on each end in opposite directions, so the butter becomes compressed. Tie each end of the plastic wrap into a knot and place into the refrigerator until completely chilled.

Once ready to use, remove the plastic wrap and cut the cold butter into thin pieces. Place over grilled steaks, meats, or cooked vegetables.