



Whipped brown butter with herbs and fried onion

🕒 15–20 Min   

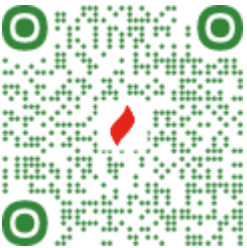
Preparation

- 1 Heat the butter in a small pan and heat over a medium-low heat until it starts to foam.
- 2 Continue to heat until brown spots rise to the surface. Quickly remove from the heat and strain through a fine sieve.
- 3 Beat the cooled butter with a hand mixer until frothy. Add the herb butter spice mix and continue to mix briefly. Finally, carefully add the fried onion and freshly chopped parsley.
- 4 Shape into a roll with cling film and chill in the fridge.

Ingredients 6 Portions

♦ = Kotányi Produkte

| | |
|--------|-----------------------------|
| 250 g | Butter |
| 1 tbsp | ♦ Herb Butter Seasoning Mix |
| 1 tbsp | ♦ Crispy Onion |
| 1 tbsp | Chopped parsley, fresh |



HINT: Tip: the butter can also be shaped into stars using silicone moulds.