

Whipped brown butter with herbs and fried onion

15–20 Min

Ingredients 6 Portions

= Kotányi Produkte

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

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.

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