

Truffle butter

Ingrediënts:

- 100 gr unsalted grassbutter
- 3 gr seasalt
- 12 gr black wintertruffle Melanosporum

Preparations:

Cut the butter in slices. Leave it 30 minutes on roomtemperature. Grate the wintertruffle on top of the butter and add salt. Mix the ingredients using a fork, like this you make sure not to batter any air inside of the butter, which dilutes the flavour.

You can mold this butter in any form you like, for presentation or use it to finish off grilled meats or sauces. You can whisk the butter very airy using a kitchen machine and add it to your buttercream for pies.

Your imagination is your limit. Keep refrigerated, use within 8 days.

