

BUTTER CUBED

1. IN MY KITCHEN – Tips & Tricks (Feb 2015)

Butter is always needed in a good kitchen. Butter is an essential ingredient in many dishes and recipes. Butter always carries flavour and is used when finishing sauces, finish touch for vegetables, mashed potatoes, risotto etc...

Here is a good tip (Chef Tip) in order to have butter always conveniently ready and available for any kind of recipe and dish:



Cut butter (hard from fridge) into small – equal cubes.



Cover with butter wrapping, cover with lid and store in your fridge. The butter wrapping can be used when braising vegetables – cover pan / pot with butter wrapping followed by lid – replacing buttered baking paper.

PS: Always use "unsalted" butter when cooking – salted butter will distort the outcome of the recipe or dish

