

# CAFÉ DE PARIS BUTTER

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## INGREDIENTS

50g t Dijon mustard  
10g capers  
50g shallot, minced  
1 garlic clove, minced  
1 anchovy fillet  
20ml lemon juice  
30m Worcestershire sauce  
50g Fresh Parsley Chopped  
5g Fresh Thyme leaves  
5g Fresh Tarragon leaves  
5g Ground Black pepper  
50g Ketchup  
15g Zest of Lemon  
15g Zest of Lime  
2g Smoked Paprika  
2g Hot Curry Powder  
2g Cayenne Pepper  
5g Flaky Sea Salt  
10ml Daily Organic's Cider  
Vinegar  
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500g softened organic butter

## TO MAKE THE BUTTER

Don't forget these essential steps:

1. Combine all the flavorful ingredients, excluding the butter, in a bowl and allow them to meld together in the refrigerator overnight, allowing the rich flavors to develop and intensify.
2. Use an electric mixer with a whisk attachment to expertly whip the butter for five minutes on medium speed, creating a light and airy texture that will elevate the final product.
3. Transform the chilled ingredients into a lusciously smooth paste in a high-powered blender, ensuring a velvety consistency, before gently folding them into the whipped butter, infusing it with a delicious and harmonious blend of flavors.
4. Carefully mold the butter into logs approximately 1.5 inches in diameter by delicately spooning the mixture onto a sheet of plastic wrap, rolling it tightly, and elegantly tying the ends. For optimal results, create three to four shorter rolls. Then, let the butter set in the fridge until it's eagerly anticipated to be enjoyed.