

## Café De Paris Butter

Description:

Serving Size: 1.8 KG

50 Servings @ 1 oz

Categories: Butters / Oils

<b>Cost Per Kilo</b>
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\$ 4.51
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**Action**      **Date**      **Initials**

Created: 7/16/2012 CR

Revised

Amount	Measure	Ingredient	Preparation Method	Product No.
0.200	kg	Garlic		20-100000869
0.200	lt	Lemon juice		20-100001384
0.125	ea	Dijon		20-100001256
0.025	kg	Capers		20-100001224
0.125	kg	Shallots		
0.1	kg	Fine herbes	see recipe	50-100000102
0.050	lt	Brandy		20-100001670
0.025	lt	Worcestershire		20-100001263
0.050	lt	Madeira		20-100001703
0.001	kg	Cayenne		20-100001272
1.200	kg	Butter		20-100001601
0.025	kg	Salt		20-100001323
0.010	kg	Pepper		20-100001295

### Method of Preparation:

- Puree all of the ingredients except the butter together.
- Let sit for 24 hours
- Soften the butter and mix the pureed ingredients in
- Season lightly
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The compound butter is ready to use, or it may be rolled into a log or piped into shapes and chilled for later use.