

## Clarified Butter

Description:

Serving Size: 1 Liter

Categories: Dressings

Cost Per Serving	
\$	5.23

**Action**      **Date**      **Initials**

Created      7/4/2012      CR

Revised

Amount	Measure	Ingredient	Preparation Method	Product No.
1.250	kg	Unsalted butter		20-100001601

### Method of Preparation:

- Place the butter in a bain marie and melt slowly over low heat.
- Remove the pan from the heat and let stand for 5 minutes.
- Skim the foam from the top, and slowly pour into a container, discarding the milky solids in the bottom of pan.
- **Note:** By removing the 10-20% milk solids, clarified butter has a higher smoke point. This means you can cook meats and fish at higher temperatures than you can with whole butter