



RED WINE BUTTER

INGREDIENTS

- 200 g (7oz) softened butter
- 50 g (1.76 oz) shallots
- 300 ml (10.5 fl ozs) red wine reduced to 100 ml (3.5 fl oz)
- 1 bay leaf
- 2 twigs thyme
- 2 tbsp chopped parsley
- 2 tbsp beef glaze
- A squeeze of lemon juice
- Salt and pepper to season

PROCEDURE

1. Ensure the butter is soft like a paste.
2. Reduce sufficient beef stock slowly on a medium heat to yield 2 tablespoons of thick beef glaze.
3. Thinly dice the shallots and place them into a pan with the bay leaf, thyme and the red wine. Bring to a light boil and reduce it by two thirds.
4. Once reduced, remove the thyme and bay leaf and transfer the wine to another container and have it cool
5. Once cooled, pour the wine over the beef glaze and whisk together until fully incorporated. Adjust the seasoning and whisk in the lemon juice.

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6. Whisk the parsley into the butter and then tablespoon by tablespoon whisk in the red wine.
7. Whisk slowly at first but once the wine starts to incorporate, whisk vigorously to ensure full integration.
8. Once all the sauce has been whisked in, scrape the butter onto a piece of plastic film and form it into a log shape and roll the film up around it. Place it into the fridge for at least overnight for full infusion of the flavours.
9. The butter can be melted over freshly cooked steak.