FLAVOURED BUTTER

Also known as 'compound butter', flavoured butter is simply butter plus well-chosen additions, mixed and chilled. In French cooking it's often considered a finishing sauce. Butter absorbs aromas like a sponge, which makes it the perfect vehicle for herbs, spices or almost any of your favourite ingredients. One disc of flavoured butter is enough to transform anything it touches, turning a plain chicken breast or a piece of fish into something you can proudly serve.

The original celebrity of the style is beurre maître d'hôtel – parsley and lemon worked into soft butter, then set on a hot steak so it melts as the meat rests. The herbs and citrus lift the richness, adding brightness without fuss.

In today's flavoured butter revival, ingredients like miso, harissa, gochujang, nori and pepperberry create clear, contemporary flavours. With quality butter and good ingredients at hand – fresh herbs, citrus zest, garlic, miso, anchovies – you can roll a log on Sunday and have a week's worth of instant upgrades ready in the fridge. The variations are endless. Here are some of my favourite combinations to try at home – simple to make, endlessly adaptable and always better when made with good butter.

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To shape your roll, spoon your flavoured butter onto a sheet of baking paper, roll it into a log about 2.5 cm (1 in) thick, and twist the ends to seal. Once chilled, you can slice off pieces as needed or pre-cut your logs so you can grab a portion from the freezer when you need it. Or, for easy scooping, store your butter in a small airtight container.

You should chill your flavoured butters for at least 1 hour before using.

Flavoured butters will keep refrigerated in an airtight container for up to 2 weeks or frozen for up to 3 months.



Garlic butter

SERVES 4

150 g (5½ oz) salted butter, softened
2–3 garlic cloves, minced
15 g (½ cup) flat-leaf parsley, finely sliced
zest of one lemon

In a bowl, mix all the ingredients into the butter until well combined. Season with salt and pepper.

Enjoy with steaks or burgers fresh off the grill, roasted chicken, seafood, pasta, your favourite vegetables, scrambled eggs or warm bread.

Herb and garlic butter

SERVES 4

150 g (5½ oz) salted butter, softened
½ teaspoon dried garlic granules
½ tablespoon dried onion flakes
½ tablespoon finely chopped parsley
½ tablespoon finely chopped chives
1 teaspoon finely chopped oregano
1 teaspoon finely chopped thyme
1 teaspoon chopped capers (optional)

In a bowl, mix all the ingredients into the butter until well combined.

Enjoy with roasted or fried chicken, scrambled eggs, warm bread, your favourite vegetables or grilled or pan-seared white fish.

Lemon dill butter

SERVES 4

150 g (5½ oz) salted butter, softened
1 tablespoon finely chopped dill
2 teaspoons lemon zest
1 tablespoon lemon juice
¼ teaspoon salt

In a bowl, mix all the ingredients into the butter until well combined.

Enjoy with baked fish, prawns (shrimp), steak or chicken fresh off the grill, or potatoes.

Rosemary butter

SERVES 4

150 g (5½ oz) salted butter, softened
3 garlic cloves, minced
2 tablespoons finely chopped rosemary leaves
½ teaspoon cracked black pepper
½ teaspoon lemon zest
¼ teaspoon lemon juice

In a bowl, mix all the ingredients, except the lemon juice, into the butter until well combined. Add the juice and mix again.

Enjoy with steak by itself or on a sandwich, roasted chicken, potatoes or other vegetables of your choice.

Goat's cheese butter

SERVES 4

150 g (5½ oz) salted butter, softened
200 g (7 oz) soft goat's cheese

OPTIONAL FLAVOUR ADD-INS (CHOOSE ONE OR TWO)
1 tablespoon finely chopped thyme leaves or chives
1 teaspoon lemon zest
½ teaspoon crushed pink peppercorns
½ tablespoon granulated garlic
¼ teaspoon white wine vinegar

In a bowl, mix the butter until smooth – if you're using any add-ins, mix them with the butter until well combined. Add the goat's cheese, but don't over mix – leave some lumps and bumps for texture. Season with salt and pepper.

Enjoy with a warm baguette or sourdough, potatoes, chicken or lamb fresh off the grill, roasted carrots, smoked salmon or scrambled eggs.

Sun-dried tomatoes, goat's cheese and pesto butter

SERVES 4

150 g (5½ oz) salted butter, softened
2 tablespoons pesto
60 g (2 oz) goat's cheese, crumbled finely
2 tablespoons finely chopped sun-dried tomatoes

In a bowl, mix all the ingredients into the butter until well combined. Season with salt and pepper.

Enjoy with steak fresh off the grill, pasta, potatoes, warm bread, crackers or scrambled eggs.

Brie, fig and caramelised onions butter

SERVES 4

150 g (5½ oz) salted butter, softened
30 g (1 oz) brie, finely chopped and softened
¼ cup dried figs, finely chopped
½ cup caramelised onions
2 tablespoons finely chopped parsley

In a bowl, mix all the ingredients into the butter until well combined. Season to taste with salt and pepper.

Enjoy with roasted chicken or pork, warm bread, crackers, your favourite vegetables, pasta or burgers fresh off the grill.

Tip

I use store-bought caramelised onions to make this recipe very simple. You can make your own caramelised onions by melting 2 tablespoons of unsalted butter in a frying pan over medium-high heat. Add 400 g (14 oz) sliced onions and a pinch of salt. Saute the onion for 5 minutes, stirring frequently. Reduce the heat to medium-low, then continue to cook for another 60-90 minutes, until the onion is sweet and golden brown.

Café de Paris butter

SERVES 4

150 g (5½ oz) unsalted cultured butter, softened
1 small French shallot, finely chopped
2 teaspoons Dijon mustard
1 teaspoon finely chopped capers
2 anchovy fillets, finely chopped (optional)
1 teaspoon Worcestershire sauce
1 teaspoon lemon zest
1 teaspoon lemon juice
1 teaspoon tomato paste
1 teaspoon paprika
½ teaspoon curry powder
1 tablespoon finely chopped flat-leaf parsley
1 tablespoon finely chopped chives
½ teaspoon sea salt

In a bowl, use a hand-held mixer or spatula to beat the butter until light and creamy.

Mix in the remaining ingredients until well combined. Season with pepper.

Enjoy with steak fresh off the grill, roasted chicken, grilled or pan-seared fish, your favourite vegetables, warm bread, fried or poached eggs, pasta or grains.

Tip

For extra depth, you can saute the shallot gently in a little butter before mixing it in.

THE BUTTER COOKBOOK

A complete guide to the ultimate ingredient



MONICA CAVARZAN