



FINCH + FENNEL

Steak Compound Butter

COOK TIME: 20 minutes

YIELDS: 15 servings

INGREDIENTS:

16 Tbsp Butter, softened

4 Tbsp F+F Classic Steak Seasoning

1 Garlic Clove, minced or grated

1 tsp Flaky Salt

¼ tsp Peppercorn, ground



INSTRUCTIONS:

1. Soften the butter overnight or until it is soft & pliable.
2. Using a stand mixer or handheld mixer, whip the butter until it becomes light, white & very soft. This should take 5 to 12 minutes.
3. Add in F+F Classic Steak Seasoning, garlic, salt, & pepper.
4. Transfer the seasoned butter to a piece of parchment paper. Cover it with another piece of parchment paper, then gently roll it into a 2 inch log. If the butter is too soft to work with, do your best to shape it.
5. Once the butter has reached the desired shape, place it in the fridge for at least 4 hours to firm up.
6. After the butter is firm, slice it into rounds & serve over steak. Use a wet knife for a perfectly clean slice.

Enjoy!

