



FINCH + FENNEL

Romesco Whipped Honey Butter

INGREDIENTS:

- ½ c F+F Effortless Romesco Sauce Starter
- ½ c Warm Water
- 1 c Butter
- 2 Tbsp Honey
- 1 tsp Salt
- Sourdough, for serving

INSTRUCTIONS:

1. Activate the F+F Effortless Romesco Sauce Starter by placing in a small mixing bowl with equal parts warm water. Cover and let it sit for at least 30 minutes; best if bloomed overnight, or for a couple of hours, to enhance flavor.
2. Once the starter sits, it will thicken to a paste.
3. With a stand mixer, soften the butter until very pliable & white. Add the romesco paste & whip together with butter with a stand mixture, or by hand if the butter is pliable enough.
4. Mix in the honey and salt, scraping down the sides of the bowl with a spatula to incorporate all ingredients.
5. Spread on toasted sourdough & serve. Store unused portion at room temperature in an airtight container.



Enjoy!

