



## TRUFFLE BUTTER

### INGREDIENTS

125 g butter grated  
20 – 30g truffle

### METHOD

Soften the butter. Mix the truffle through the butter.  
Allow to infuse for 2 or 3 days before using.

I freeze the butter and then use it later in the year (out of truffle season) wherever I want the truffle flavour.

For example in mashed potato, on cooked trout or salmon, to bard a chicken.

I make mine more concentrated and then 'dilute' with more butter if needed when I use it.