

# MAKING COMPOUND BUTTER

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Compound butter is a mixture of butter and other flavorings. Compound butters can contain herbs, citrus zest, spices, sweeteners, or other components. They bring an elegant touch as a topping for a protein or a vegetable.

Making a compound butter is easy.

1. Fold the butter and flavoring components together with a silicone spatula until they are well combined. Transfer the butter to a serving dish to use immediately while it is still soft.
2. For a more dramatic presentation, roll the butter into a log. Transfer the butter to a large piece of parchment paper. Fold the parchment over the butter and, with a ruler or bench scraper pressed tightly against it, pull on the lower piece of parchment using even pressure to shape the log.
3. Tuck the ends of the parchment under the log. Refrigerate until well chilled.

Refrigerate the butter for up to two weeks or freeze for up to two months. You can also slice the butter into pats and freeze them in zip-top bags, where they'll be ready to go whenever you need a quick hit of flavor.