

Chestnut & Bacon Butter & Festive Brandy Butter



Chestnut & Bacon Butter.

Ingredients;

- 115g Unsalted butter - room temp
- 5 Rashers streaky bacon
- 90g Vac packed chestnuts - quartered
- Black pepper

Method;

1. In a dry, hot pan (no oil required) fry the bacon for 5-10 mins until crisp.
2. Add chestnuts to the pan and fry until they are beginning to colour slightly.
3. Drain the bacon and chestnuts and discard any excess fat. Set aside to cool.
4. Using a medium sized mixing bowl and wooden spoon beat butter until soft and creamy.
5. Chop the bacon into small pieces and then add the bacon and chestnuts & a little black pepper to the butter, mix well.
6. See notes below on storage.

Festive Brandy Butter.

Ingredients;

- 115g Unsalted butter - room temp
- 115g Soft brown sugar
- 4 Tbsps brandy or rum.

Method;

1. Using a medium sized mixing bowl and wooden spoon beat the butter until soft and creamy.
2. Add the brown sugar and cream together until smooth.
3. Gradually beat in the liquor of choice until well combined.
4. See notes below on storage.

Storage of Flavoured Butters;

Simply store in an airtight container in the fridge for up to 3 days or create individual butter portions and freeze for up to a month.