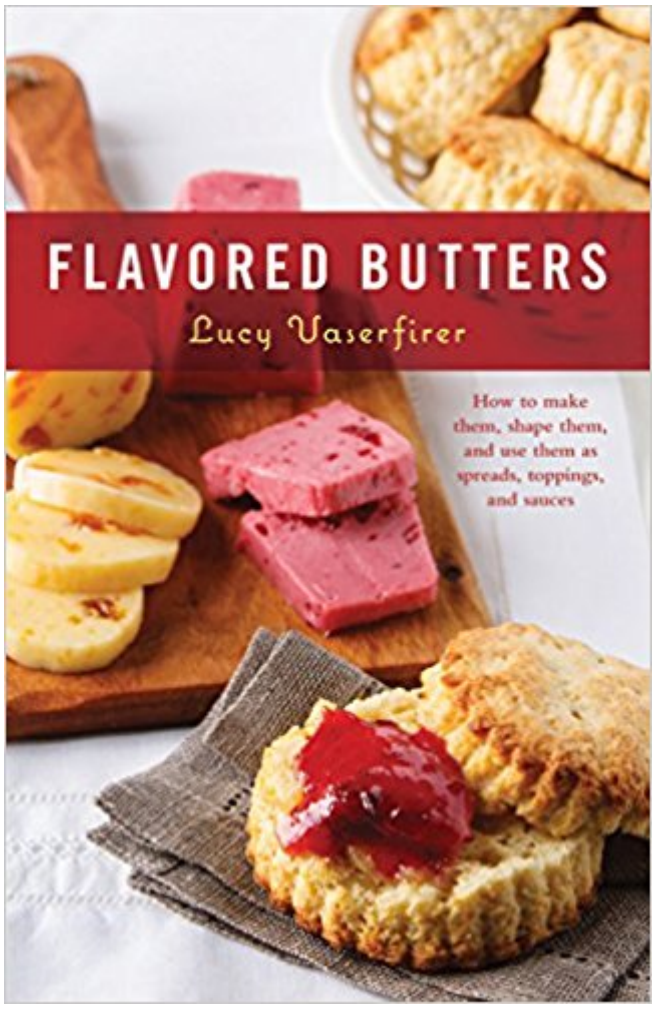
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Flavored Butters: How To Make Them, Shape Them, And Use Them As Spreads, Toppings, And Sauces (50 Series)



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Synopsis

Flavored butters, also called compound butters, have a multitude of uses. They make a plain baguette or artisan loaf come alive with flavor; they complement a hearty breakfast muffin or delicate scone; they serve as quick-fix sauces for a piece of fish, meat or a bowl of pasta; and they brighten an artichoke or a serving of green beans in surprising ways.We often see flavored butters as an elegant touch to bread service in restaurants, but there are plenty more varieties and uses that are easy for home cooks to use in their kitchens as well. Lucy Vaserfirer's Flavored Butters is the first and only book that provides the recipes and techniques for homemade flavored butters. In fifty recipes, Vaserfirer offers up ideas that are amazingly quick to execute in the kitchen and transformative in the flavor they impart.The recipes cover both sweet and savory applications, and each recipe has advice about what the butter is best used on. In addition to the recipes, there are plenty of photographs to illustrate, and ample tips and tricks, like the perfect temperature at which to serve the butters, how to serve, and the tools needed for making stunning presentations with flavored butters.

Book Information

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Customer Reviews

Chef, culinary educator, and recipe developer Lucy Vaserfirer is the author of Seared to Perfection: The Simple Art of Sealing in Flavor and the entertaining and educational food blog Hungry Cravings, an online resource demystifying complicated cooking and baking techniques and offering delicious, foolproof recipes. She is an Adjunct Instructor of Cooking at Clark College in Vancouver, WA and at

Mount Hood Community College in Gresham, Oregon and has taught both home and professional cooks and bakers for years. Her recipes and writings have appeared in Cooking Club magazine, The Virginia Culinary Thymes, Weber's Time to Grill: Get In. Get Out. Get Grilling., International Association of Culinary Professionals Cooking Schools & Teachers Section Membership Newsletter, Northwest Palate, and Hospitality News. She holds Le Cordon Bleu associate degrees in both culinary arts and patisserie & baking and lives with her husband in Vancouver, WA.

Can't wait to stRtmaking butter and some of the recipes in this book sound. So good.

great read

love it

I love the variety of recipes in this book, however you can honestly find a lot of these same recipes on Pinterest or with a Google search. I just love to have a book on hand.

Not the recipes I wanted but there were a few things I liked. I liked the pictures~

I love this little book. It inspires me and also bails me out when I don't have time to be creative. It's a nice gift to give our favorite cook who likes to dress up even a plain meal into something special. A hostess gift? Sure!

I purchased this book to accompany a set of butter paddles and butter churner as a Christmas gift.I hope they invite me to dinner with a flavored butter!

Was a gift, arrived as expected and recipient liked it

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