



Café de Paris Butter

Café de Paris butter was created in the 1930s in Geneva and made famous there in the early '40s at the Café de Paris, where it's still served today. Although it appears on many menus, the original Café de Paris recipe is secret so everyone has their own variation. If it strays too far from the original flavour profile, however, it's better called a beurre Maître d'Hôtel than beurre Café de Paris.

Serves 12



INGREDIENTS

- 250g salted butter, diced and softened (9oz)
- 2 golden shallots, finely chopped
- 1 clove garlic, crushed
- 5 anchovy fillets
- 2 teaspoons capers in brine, rinsed and dried (about 6g/1/5oz)
- 1/4 cup finely chopped curly parsley
- 1 tablespoon thyme leaves
- 1 tablespoon finely chopped chives
- 1 tablespoon brandy (20ml)
- 1 teaspoon Worcestershire sauce (5ml)
- 1 tablespoon tomato ketchup (20ml)
- 1 lemon, zest finely grated
- 2 tablespoons strained lemon juice (40ml)
- 1 teaspoon Dijon mustard
- 1 teaspoon salt flakes, crushed
- 1/2 teaspoon Keen's curry powder
- 1/4 teaspoon sweet paprika
- A good grind of white pepper

METHOD

1. Place all ingredients in a small food processor and pulse to combine well.
2. Spoon butter horizontally down the centre of a long strip of baking paper, fold the paper over and use a ruler to press against the side, pushing the butter into a long log about 5cm (2") in diameter.
3. Roll up in the paper, twisting the ends to secure them.
4. Refrigerate or freeze until needed.