

# NICOIS COMPOUND BUTTER

**F EASY**

Last Modified: 06/01/2016

PREP: 1 Hr  
COOK: 30 Min  
STOVETOP

COMPOUND BUTTER

**GREAT WITH GRILLED OR BAKED FISH**

| QUA | MEASURE  | INGREDIENT                         | PROCESS   |
|-----|----------|------------------------------------|-----------|
| 2   | Sticks   | Salted Butter                      | Room Temp |
| 2   | Oz       | Sun Dried Tomatoes (Drained)       | Softened  |
| 1   | Tbsp     | Extra Virgin Olive Oil (EVOO)      |           |
| 2   | Tbsp     | Capers (Drained)                   | Chopped   |
| 1   | Medium   | Lemon                              | Juiced    |
| 2   | Filletts | Anchovy Filletts (Talatta) Drained | Fine Chop |
| 1   | Clove    | Garlic                             | Fine Chop |

## PREPARATION

|                |   |
|----------------|---|
| <b>FACTOID</b> | Great over most grilled or baked Seafoods.  |
| <b>TOOLS</b>   | 1) Food Processor OR Blender<br>2) Small Stainless Steel Skillet<br>3) Pastry Scraper   |
| <b>PREP</b>    | <b>DISH</b><br>1) Drain & chop the Capers and set them aside.<br>2) Drain & chop the Anchovies and add them on top of the Capers.<br>3) Chop the Garlic Clove and add it on top of the Capers..   |
| <b>1</b>       | Saute the dried Sun Dried Tomatoes in the Olive Oil until softened - Cool and chop them finely. If they are packed in Olive Oil, you don't need to saute them, but you will need to add in a tablespoon of the packing oil.                                   |
| <b>2</b>       | Place the room temperature Butter, Capers, Anchovies, Garlic Clove and Lemon Juice into a food processor or blender and blend until creamy. Add in the Chopped Tomatoes and Olive Oil and pulse until mixed well (no visible Oil).                            |
| <b>3</b>       | Spread the mixture on a sheet of waxed paper and fold the end over the top. Use a pastry scraper to tighten it into a Log shape and twist the ends to seal (See Picture). Refrigerate it until solidified for immediate use, or Freeze it for up to 3 months. |
| <b>SERVE</b>   | Unwrap the Compound Butter Log and slice it into 1/4 inch thick discs. Use 1 disc on top of each piece of Fish.   |