



## HOBBIT FEAST/JULIE& JULIA BROWN BUTTER VIN

### RAFTT QUALITY POINTS

- Recipe** - Follow Proper Procedures  
**Appearance** - Brown Liquid  
**Flavor** - Buttery With A Slight Tang  
**Temperature** - Store Below 41 F But Allow To Come To Room Temperature  
**Texture** - Smooth

<u>INGREDIENTS</u>	<u>WEIGHT</u>	<u>MEASURE</u>
Brown Butter	1/2 LB	
Shallot, Minced	2 oz	1/2 cup
Mustard Powder		1 tsp
Apple Cider Vinegar		3 TBS
Kosher Salt		1 tsp

### PROCEDURE

\*Make sure all work areas and utensils are clean and sanitary\*

1. Brown the butter.
2. Place the shallot , mustard powder, cider vinegar and kosher salt in the bowl of a food processor and puree.
3. With the blade running on the processor, drizzle in the brown butter to form an emulsion.
4. Label, date, and refrigerate.
5. Remove from refrigeration an hour before service.

**YIELD** 10 Oz - 20 Servings

**SHELF LIFE** 1 Week



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