



Brandon Rodgers'

James Beard Nominated
Best Chef of California

Recipe

**SESAME-
SCALLION
COMPOUND
BUTTER**

Brandt Beef Recipe Collection





Recipe

SESAME-SCALLION COMPOUND BUTTER



INGREDIENTS:

- 300g (10 ½ oz.) Unsalted butter – 1" dice roughly
- 50g (½ cup, 1 bunch) Scallion – thinly sliced rounds
- 30g (¼ cup) Roasted Sesame seeds – crushed in mortar and pestle
- 20g (2tbl., ½) Shallots – peeled, cut in half, thinly sliced
- 12g (2tsp.) Ginger – finely chopped
- 12g (2tsp.) Toasted sesame oil
- 12g (2tsp.) Soy sauce, low sodium
- 5g (1 tsp., 1 clove) Garlic clove – finely chopped
- 5g (1 tsp., ½) Serrano chili – thinly sliced rounds
- 4g (1 tsp.) Maldon sea salt

EQUIPMENT:

- Mixing bowl and spatula.
- Mortar and pestle.



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TECHNIQUE:

STEP 1

- Microwave butter for roughly 20-30 seconds to soften it.

STEP 2

- Combine all ingredients except sesame seeds.
- Mix well with spatula.

STEP 3

- Add sesame seeds.
- Mix well with spatula.

STEP 4

- Roll in plastic wrap, creating a log about 2-3" in diameter.

- Twist the edges and tightly to force creating a tight log and secure the ends.
- Wrap it in another layer of plastic wrap and tie of the ends with the plastic wrap or twine. If you aren't able to do either, just twist it tightly and tuck the twists under the log and place in the fridge.

STEP 5

- Once the butter is fully set in the fridge, hard slice $\frac{1}{4}$ " - $\frac{1}{2}$ " rounds with the plastic on it.
- Remove plastic after cutting.
- Reserve for grilled or pan-seared steaks



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