

Brown Butter

July 24th, 2021

This recipe serves: 1

Prep Time: 00:00

Cook Time: 00:15

Brown Butter or "Beurre Noisette" (meaning: "Hazelnut Butter") does not actually contain hazelnuts. This single ingredient sauce can add complexity and a "nutty" flavor to any sweet or savory dish that calls for butter. Brown butter is made by heating the butter to brown the milk solids and reduce the water. Brown Butter can replace the butter in any recipe, tablespoon for tablespoon.

Ingredients:

Unsalted Butter

Directions:

Melt the butter over medium-high heat until it begins to boil.

Immediately reduce the heat and simmer.

Stir as the Butter begins to foam, ensuring to scrape the dark bits from the bottom of the pan.

After the foam dissipates, the melted butter will release a "nutty" aroma and turn a golden brown color.

Remove immediately from heat and move to a different container to stop the cooking and prevent burning.

Brown Butter can be frozen in ice cube trays and stored up to 2 months.