

Rum or Brandy Butter

Serves: 8+
Preparation time: 30 minutes

Ingredients

(in order of use)

150g unsalted butter
75g soft brown sugar (use dark
or demerara for Rum butter)
45-75ml (3-5 tablespoons) of
Rum or Brandy

Note

Salted (even demi-sel) butter “is quite repulsive in a brandy butter”.

Source

Mike Cowlshaw ‘ancestral’ recipe.

Method

Chop butter into slices (*e.g.*, 5mm thick) and let soften in mixing bowl at room temperature for 2–3 hours.

When butter is soft (not melted) add the sugar. Fork well together until roughly all the same colour.

Add 3–5 measures (a measure is 15ml / 1 tablespoon) of Rum or Brandy one measure at a time, beating each well in before the next. There’s a ‘state change’ after about 3 measures (the mixture separates from the bowl).

Chill in serving dish.