

MELYN MÔN



RECIPE  
BUTTER

*T*ransform a simple meal into gourmet deliciousness! Cut a slice of RECIPE BUTTER & melt onto cooked meat, fish or vegetables, or use to create effortless restaurant style sauce...

*A*ll our RECIPE BUTTERS are hand made in small batches, each one blended individually using the finest Welsh butter and freshest, tastiest ingredients. We have taken time to get the balance of flavour perfect in each of our RECIPE BUTTERS, so that you can produce delicious meals in no time at all!

*T*he best butter comes from cows that are pasture fed, and luckily our Welsh pastures are lush & green so make the best traditionally churned butter of all! Our ingredients are all selected from local growers for their taste & quality.

*M*elyn Môn RECIPE BUTTER transforms simple ingredients into delicious gourmet dining. Julie Morgan has been making her RECIPE BUTTERS for several years, to much acclaim, and is now delighted to share them with you...

*Julie Morgan*

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CAE GWYN, RAVENSPPOINT ROAD, TREARDUR BAY, YNYS MÔN LL65 2YU



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No.1 **HONEY & THREE MUSTARD BUTTER**

So versatile...make a slit in a chicken fillet, pop a slice of RECIPE BUTTER in and roast; spread on a rack of lamb before putting in the oven. Great spread on a joint of beef before roasting and delicious melted over a steak or a grilled pork chop.

No.2 **CORIANDER, LIME & CHILI BUTTER**

Place a slice of RECIPE BUTTER in a paper or foil parcel with salmon or white fish and bake for 12 minutes. Or simply pan fry a piece of fish for a few minutes, adding a slice of RECIPE BUTTER to the pan to melt just before serving. Why not try melting and stirring through cooked prawns, fresh crab meat, cooked rice or cous cous? Lovely melted over a grilled chicken breast or pork chop.

No.3 **PERL LAS (WELSH BLUE CHEESE) BUTTER**

Stir a slice of RECIPE BUTTER through cooked leeks. Melt a slice of RECIPE BUTTER on a steak or a pork chop. Stir through mash or pop a generous portion into a baked potato.

No.4 **PARMESAN BUTTER**

At its best spread on still warm freshly baked bread or freshly toasted crumpet. Or stir through pasta, mashed potato or melt into green vegetables. This RECIPE BUTTER will give your green beans a whole new lease of life!

No.5 **DEVILLED (MUSTARD, PAPRIKA, CAYENNE & CORIANDER) BUTTER**

Goes fabulously with mackerel, eggs, lamb chops, pork chops, white fish, chicken, langoustines, prawns, white fish and green or white beans (cannellini, haricot, etc). Our favourite combination for RECIPE BUTTER No. 5 is with a pan fried veal chop, sweetbreads, morel mushrooms and wild garlic...deliciously sophisticated.

No.6 **SUNBLUSH TOMATO & BLACK PEPPER BUTTER**

Try melted over boiled new potatoes (Anglesey ones if you can get them during their short season...delicious). Spread on freshly baked bread or stirred through cooked pasta or rice. Great pan fried with chicken or pork.

No.7 **SHIITAKE MUSHROOM BUTTER**

For a different take on roast chicken, loosen the skin of a chicken and put 2 or 3 slices of RECIPE BUTTER under the breast skin before roasting. Or slit a fillet of chicken, pop a slice of RECIPE BUTTER in and roast. Pan fry steaks or pork medallions with it or stir through cooked pasta.

No.8 **SUNBLUSH TOMATO & CHORIZO BUTTER**

Really tasty in a baked potato or stirred through mash. Try pan frying with scallops or prawns (make sure you have plenty crusty bread to dip up those delicious juices!). Great either pan fried or baked with a chicken fillet.