

## Tuscany Truffle Butter

(makes 1 log)

- 1 cup Chianti Wine Reduced Au Sec
- 1 oz. 25 year Blasamic Vinegar
- 2 tbsp. Porcini Mushroom Powder
- 2 tbsp. Truffle Oil
- 1 lb. Sweet Butter
- 3 tbsp. Finely Diced Shallots
- 1 tbsp. Finely Minced Garlic
- 2 tbsp. Chopped Parsley
- 6 oz. Bonewerks Culinarte Glace de Veau or Demi Glace de Veau Elite
- Salt and Pepper, to Taste

**MIX** all ingredients in food processor for several minutes. Roll into 12 inch log with plastic wrap. Chill and slice.

**SERVE** as a favorite compound butter for steaks and chops. Use as signature butter.