

Porcini Butter

<http://userealbutter.com/2015/02/11/porcini-butter-recipe/>

1/4 cup dried porcini (or 1 1/2 tbsps of porcini powder)
4 oz. butter, room temperature
salt to taste (optional)

Place the dried porcini in a spice grinder (or use a mortar and pestle) and grind it into a fine powder. Cream the butter in a small bowl with a fork until smooth. Stir the porcini powder into the butter until uniform in color. Stir in the salt, if using. Place the butter on wax paper and form into a log with a 1 1/4 inch diameter. Wrap the log and refrigerate for an hour. Slice the log with a dry, warm knife. Or pipe the soft butter with a large piping tip onto wax paper and refrigerate until hard (about 30 minutes depending on size). Makes 8 tablespoons of porcini butter.