

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Gorgonzola Compound Butter

BY CHEF MARTY SLAVIN

### (Serves 8) Ingredients

½ cup butter  
2 crushed garlic cloves  
2 oz. gorgonzola crumbles  
2 tbsp. chopped parsley  
2 tbsp. chopped rosemary  
2 tbsp. chopped thyme  
1 tbsp. chopped sage  
1 tbsp. chopped oregano  
¼ tsp. red pepper flakes  
⅛ tsp. salt

### Directions

Let butter come to room temperature and place in a bowl. Mix the chopped herbs, garlic, cheese, red pepper flakes and salt. Incorporate all the ingredients with a spatula. Roll the mixture in wax paper and refrigerate until it solidifies. Remove from refrigerator and slice into pieces and place on top of steaks.



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