

## **Black Garlic Butter**



*To serve with steak and chicken..*

**Ingredients:**

*2 Egg yolks*

*40g Black garlic paste*

*15g Water*

*370g Melted Butter*

**Method:**

*Place the yolks, black garlic and water into a bowl with over a pan of simmering water, whisk until cooked and mixture is thick and creamy approx 3 minutes.*

*Turn off the heat and pour the butter in a steady stream whisking at the same time, until thick and creamy.*

*Adjust the seasoning to taste.*

