

Horseradish Butter

YIELD: 1 LB 4 OZ/567 G

3 oz/85 g prepared horseradish

1 lb/454 g butter, softened

½ oz/14 g prepared mustard

2 tsp/10 mL Worcestershire sauce

1 tbsp/15 g sugar

1 tsp/5 mL lemon juice

Squeeze excess liquid out of the horseradish. Combine all ingredients and mix well. Wrap tightly and refrigerate until needed. Soften, if necessary, for spreading.

Mayonnaise Collée

YIELD: 24 FL OZ/720 ML

16 fl oz/480 mL Basic Mayonnaise
(page 35)

8 fl oz/240 mL Aspic Gelée (page 57),
firm gel strength, warmed to 110°F/43°C

2 tsp/10 g kosher salt

1¼ oz/35 g ground white pepper

Tabasco sauce, as needed

Combine the mayonnaise with the aspic. Strain. Add seasonings.