



Easy Seaweed Butter

Makes your food taste gourmet – adapted from Chef Philip Krajeck

1 (0.17oz or 5 g) packet organic roasted teriyaki Seaweed Snacks

1/4 cup unsalted butter, room temperature

Serve with: Grilled Strip Steaks; Slices of French Bread

- Remove the seaweed snacks from packages. Crumble or crush into pieces. Place in food processor; grind to a powder or small pieces. Add the butter, process to combine the seaweed powder into the soft butter; scrape down the bowl. Remove the blade, stir to mix well.
- Wipe a work surface with a damp cloth; place a smooth sheet of plastic wrap on top of it to wipe the plastic wrap with the cloth to smooth out any creases
- Then place another sheet of plastic wrap on top and wipe again.
- Spoon the butter out onto the center of the plastic wrap, form into about a 6-to-7-inch log. Tightly wrap it up; twist the two ends; secure with a knot at the end.
- Store the compound butter in the freezer. When ready to use, remove from the freezer for 10 minutes or so, slice off the amount of butter you require; then return to the freezer or store in refrigerator until serving. Yield: Serves: about 4

Cook's Note: For a stronger flavor, add more crushed seaweed snacks. We topped each grilled steak with seaweed butter that melted; then sprinkled it with sesame seeds. Also, we served slices of French bread with seaweed butter on the side. Our dinner dish also had sauteed onions and mixed wild mushrooms, fresh rosemary stems, and pickled red onion slices. We purchased our seaweed snacks from Trader Joe's.

About the Recipe: Since seaweed snacks are roasted and flavored with teriyaki seasoning, it makes this recipe easy to make. The compound butter combines onion, garlic, sesame, and tamari soy sauce flavors into the unsalted butter, and since they can be frozen, they're ready in a moment to power up your dinner dishes.

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Seaweed Paste

Recipe from Chef Philip Krajeck

5 sheets kombu, rinsed with cold water
2 Tablespoons plus 1-1/2 teaspoons soy sauce
1-1/4 teaspoons sweet soy sauce
2 Tablespoons rice vinegar
2-1/2 teaspoons mirin
1 Tablespoon granulated sugar

Seaweed Butter from Seaweed Paste

1 pound butter, room temperature
1/4 teaspoon flaky sea salt, plus more for serving
1 small baguette, thinly sliced on a bias
1 bunch radishes

In a large saucepan set over high heat, add kombu, soy sauce, sweet soy sauce, rice vinegar, mirin, and granulated sugar. Add enough water to cover the kombu completely. Bring the liquid to a simmer over high heat, then reduce the heat to low and simmer

gently until the kombu is very tender, 2 to 3 hours. Strain the mixture into a fine-mesh sieve, set over a medium bowl, reserving the cooking liquid. Transfer the kombu to a blender and add ¼ cup of the cooking liquid. Blend until a thick, smooth puree forms, adding more cooking liquid as needed. Transfer the seaweed paste to an airtight container and cool completely before using. Store in the refrigerator for up to 1 week.

In a stand mixer fitted with the paddle attachment, add the butter, ¼ cup of the prepared seaweed paste or 2 tablespoons of momoya and the sea salt. Beat the mixture together until combined and lightly aerated, about 5 minutes. Serve the seaweed butter with the baguette slices, radishes, and additional sea salt. Recipe Note: The seaweed paste can be substituted with 2 Tablespoons of the prepared seaweed paste called momoya

For More Information See:

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