

= Beurre Maître d 'Hôtel =

Beurre Maître d 'Hôtel , also referred to as Maître d 'Hôtel butter , is a type of compound butter (French : " Beurre composé ") of French origin , prepared with butter , parsley , lemon juice , salt and pepper . It is a savory butter that is used on meats such as steak (including the chateaubriand sauce for chateaubriand steak) , fish , vegetables and other foods . It may be used in place of a sauce , and can significantly enhance a dish 's flavor . Some variations with a sweet flavor exist . It is usually served cold as sliced disks on foods , and is sometimes served as a side condiment .

= = Etymology = =

The name of Beurre Maître d 'Hôtel is derived from the manner in which it was commonly prepared from scratch by a restaurant 's maître d 'hôtel at diners ' tables . It is also referred to as Maître d 'Hôtel butter .

= = Preparation = =

Beurre Maître d 'Hôtel is a savory butter prepared by mixing softened butter with very finely minced parsley , lemon juice , salt and pepper . A ratio of around 1 @.@ 5 tablespoons of parsley to two ounces of butter may be used . Additional ingredients may include shallot and Worcestershire sauce . Vinegar is sometimes used , although its inclusion is rare . Cayenne pepper has also been used . After mixing , it is typically rolled in parchment paper or plastic wrap and chilled to harden .

= = Uses = =

Beurre Maître d 'Hôtel is usually served cold as sliced disks atop various foods , and sometimes as a side condiment . It is used on grilled meats such as steak and fish , and also on eggs , vegetables , potatoes and breads . Some variations exist , including a few sweet versions that include sugar , which may be used on dishes such as pancakes . When used as a topping , it is typically added just before the dish is served . It has also been served melted atop dishes , whereby it is placed atop foods during the last few minutes of cooking . It may be used in the place of a sauce , and a small amount can significantly add to a dish 's overall flavor .

= = = In Chateaubriand sauce = = =

Beurre Maître d 'Hôtel is used as an ingredient in Chateaubriand sauce , which is sometimes used in the preparation of Chateaubriand steak . The butter is used in the last stage of the sauce 's preparation , whereby after the sauce is strained , it is finished with Beurre Maître d 'Hôtel . Chopped tarragon may also be added to the sauce during this last preparation stage .