



# CORMAN

SINCE 1935

## ROASTED BUTTER



Enhance the taste of your creations!

# EDITORIAL

**Roasted butter: an exceptional butter.  
A must-try technique which makes the most of  
artisanal know-how and gives puff pastries, pastries  
and culinary preparations a unique taste!**

Known as roasted butter, brown butter or by its French name, beurre noisette (literally 'hazelnut butter'), this is a butter that is heated up to evaporate off water and caramelize the proteins. It then takes on a brown colour and develops a nutty taste and smell; hence its French name. It is then incorporated into puff pastries and cakes, in the recipe for financiers, for instance, but also used in cooking, as an ingredient in sauces or baking.

Corman has developed a ready-to-use roasted butter, which is inspired by homemade roasted butter but has a consistent quality and perfect regularity. This range of roasted butter allows all chefs to easily use roasted butter in their creations to stand out from the crowd. Corman Roasted Butter in bucket will give your cakes a sheen, while Corman Roasted Butter sheet will enable you to create original puff pastries. With Corman Roasted Butter, you will be able to offer your customers exceptional finished products and make the most of your know-how!

La Maison de l'Excellence®



Located in Viroflay, just outside of Paris, La Maison de l'Excellence Savencia® is not only a place for french and international restaurant, bakery and pastry-chef professionals to share and learn, but also a place dedicated to contemplating the cuisine and pastry-making of the future. Nicolas Boussin, pastry chef and winner of the best Craftsman in France for Pastry in France in 2000 and Michelin-starred chef Sebastien Faré welcome chefs all year round at La Maison de l'Excellence Savencia® for individual or group training sessions. A team of 10 chefs in the field, including Ludovic Chesnay and Clément Nadeau, supports professionals around the world.



## The chefs' missions



### INSPIRE

professionals through  
recipe collections from  
La Maison  
de l'Excellence Savencia®



### PROVIDE

professionals with  
practical advice  
and techniques



### THINK

about future innovations  
in collaboration  
with professionals



### SHARE

their product knowledge  
and expertise

## ROASTED BUTTER FOR PUFF PASTRY

### A unique roasted butter sheet to create original puff pastries!

Corman Roasted Butter will enable you to create puff pastries with a different taste and colour. Highly malleable, it is used as a traditional butter sheet to give your creations a taste and colour like no other.



2 kg butter sheet - 82% fat

#### UNIQUE PRODUCT:

Used as a traditional butter sheet, it avoids you having to insert roasted butter into the dough in order to enjoy all the benefits.

#### CONSISTENT RECIPE:

Thanks to Corman exclusive manufacturing process, the butter is heated at a controlled temperature which ensures regularity in your recipes as well as food safety.

#### AUTHENTIC TASTE:

Inspired by the Chefs' technique, it has a characteristic roasted butter taste and is made without any additives nor flavourings.

#### TIPS FOR SUCCESS

The roasted butter sheet is used like a traditional butter sheet. It reaches its optimal plasticity when its temperature is between 10°C and 15°C.

## ROASTED BUTTER FOR INCORPORATION

### To give a sheen to your cakes!

Using it instead of standard butter in your recipes for cakes, crêpes and waffles, etc., will give them a twist. Thanks to its soft texture, it is easy to incorporate into your doughs to give them a taste and colour that will pique the curiosity of your customers.



Incorporation butter,  
98% fat, 2 kg bucket

#### READY-TO-USE PRODUCT:

With its resealable bucket, Corman Roasted Butter is easy to use by any workforce (trained or not) and guarantees consistent results in your recipes.

#### OPTIMAL TEXTURE:

A soft texture for incorporating into all your doughs.

#### AUTHENTIC TASTE:

Inspired by the Chefs' technique, it has a characteristic roasted butter taste and is made without any additives nor flavourings.

#### TIPS FOR SUCCESS

Roasted Butter is concentrated butter. Use 15% less than you would use with standard butter.

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# PUFF PASTRY

## RECIPES





# PAIN AUX RAISINS

Recipe for 60 pains aux raisins

## 1 | PUFF PASTRY BRIOCHE DOUGH

1,000 g plain flour	450 g whole milk
600 g strong white flour	75 g fresh yeast
30 g fine salt	300 g eggs
180 g sugar	1,000 g of Corman Roasted Butter sheet 2 kg
150 g butter* (A)	

1. Mix together the plain and strong white flours, salt, sugar and butter (A). Add the yeast that has been mixed together with the milk and eggs.
2. Knead on the lowest speed setting for five minutes and on the second lowest speed setting for 15 minutes.
3. Roll into a ball and let it rise for one hour. Knock back the dough and chill.

\*For an even more pronounced roasted butter taste, you can replace the butter with Corman Roasted Butter bucket 2 kg.

## 2 | MACERATED RAISINS

500 g golden raisins	35 g yuzu juice
340 g orange juice	(or rum, depending on which you prefer)

Heat the juices, pour the grapes and swell overnight.

## 3 | GARNISH

1,000 g milk	10 g vanilla extract
80 g flour	250 g cream cheese
80 g powdered cream	77 g gelatine mass
200 g sugar	(11 g gelatine and 66 g water)
200 g egg yolks	

Make a crème pâtissière, and add the cream cheese and the gelatine mass when cooked.

## 4 | GLAZING SYRUP

250 g water	100 g glucose
250 g brown sugar	70 g gum arabic

Bring the water, brown sugar, glucose and the gum arabic to a boil.

## 5 | ASSEMBLY

1. With the butter sheet, carry out three simple turns with the puff pastry brioche dough. Leave to rest in the cold.
2. Roll out to 3.5 mm thick, 35 cm wide.
3. Spread 1,500 g of garnish on the puff pastry brioche dough.
4. Sprinkle on 850 g of macerated raisins.
5. Roll and leave to rest in a cool place. Cut into rounds of 3 cm (approximately 100 g).
6. Place into 11-cm buttered rings to expand at 26°C for approximately two hours.
7. Cook at approximately 165°C for 18 minutes in a fan oven with the releasing valve closed. Add the syrup when taken out of the oven.





# PUFF PASTRY BRIOCHE

Recipe makes 15 brioches

## 1 | PUFF PASTRY BRIOCHE DOUGH

1,000 g plain flour	450 g whole milk
600 g strong white flour	75 g fresh yeast
30 g fine salt	300 g eggs
180 g sugar	1,000 g of Corman Roasted Butter sheet 2 kg
150 g butter* (A)	

1. Mix together the plain and strong white flours, salt, sugar and butter (A).
2. Add the yeast that has been mixed together with the milk and eggs.
3. Knead on the lowest speed setting for 5 minutes, then for 15 minutes on the second lowest speed setting.
4. Roll into a ball and then leave to rise for one hour. Knock back the dough and put it in a cold place.

\*For an even more pronounced roasted butter taste, you can replace the butter with Corman Roasted Butter bucket 2 kg.

## 2 | CHOCOLATE PUFF PASTRY BRIOCHE DOUGH

142 g plain flour	21 g butter*
71 g strong white flours	78 g whole milk
15 g cocoa powder	11 g fresh yeast
4 g fine salt	42 g eggs
25 g sugar	

1. Mix together the plain and strong white flours, salt, sugar, cocoa powder and butter.
2. Add the yeast that has been mixed together with the milk and eggs.
3. Knead on the lowest speed setting for 5 minutes, then for 15 minutes on the second lowest speed setting.
4. Roll into a ball and let it rise for one hour. Knock back the dough and chill..

\*For an even more pronounced roasted butter taste, you can replace the butter with Corman Roasted Butter bucket 2 kg.

## 3 | GLAZING SYRUP

250 g water	100 g glucose
250 g brown sugar	70 g gum arabic

1. Bring the water, brown sugar, glucose and the gum arabic to a boil.

## 4 | ASSEMBLY

1. With the butter sheet, carry out two simple turns with the puff pastry brioche dough.
2. Leave to rest in the cold and then roll out the piece of dough. Place the unprepared chocolate dough (400 g) that has been previously rolled out on two-thirds of it. Add a little water between the two pieces of dough in order to join them both together properly. Give a third single turn. Leave to rest in the cold.
3. Roll out to a thickness of 5 mm. Cut out strips that are 80 cm by 3.5 cm (approximately 250 g).
4. Shape the strip into a lace following the form of the Jarpega mould, ref.: JAR 6165-30.
5. Leave to rise at 28°C for two hours and then bake at 165°C for approximately 25 minutes.





# SALMON MILLE-FEUILLE

Recipe makes 20 mille-feuilles

## 1 | PUFF PASTRY DOUGH

310 g plain flour	25 g vinegar
940 g strong white flour	550 g water
25 g salt	1,000 g of Corman Roasted Butter sheet 2 kg
125 g butter* (A)	

1. In a mixer fitted with a dough hook, mix together the flours, salt, cubes of butter (A), vinegar and water. Roll into a ball and leave to cool in the fridge.
2. Carry out six simple turns with the butter sheet.

\*For an even more pronounced roasted butter taste, you can replace the butter with Corman Roasted Butter bucket 2 kg.

## 2 | GARNISHING AND ASSEMBLY

30 slices of smoked salmon	1 lime
1,000 g cream cheese	40 g mustard
400 g cucumber	Salt, freshly milled pepper
20 g crushed dill	

1. Roll out three sheets of puff pastry dough (60 x 40 cm) in the dough roller, 1.5/2.
2. Bake in a fan oven at 175°C for 20 to 25 minutes between two sheets of greaseproof paper and with a grate placed above.
3. Leave to cool and cut into 12-cm x 3-cm rectangles.
4. Cut the cucumbers into small dices.
5. Loosen the cream cheese with a spatula. Add 12 g of dill, the mustard and the grated lime zest and mix. Add the diced cucumber, season and mix gently.
6. Cut the salmon slices into two or three.
7. Assemble the mille-feuille's with the salmon slices and the cream cheese/cucumber. Then decorate with the rest of the crushed dill.







# CHOCOLATE RING

Recipe makes 70-80 rings

## 1 | CROISSANT DOUGH

835 g strong white flour	190 g sugar
835 g plain flour	165 g butter (A)*
65 g yeast	1,000 g of Corman Roasted Butter sheet 2 kg
860 g milk	
30 g salt	

1. Mix together the plain and strong flours, salt, sugar and butter (A) cut into pieces and the yeast that has been mixed together with the milk. Knead on the lowest speed setting for five minutes, then for 10 minutes on the second lowest speed setting.
2. Roll into a ball and let it rise for one hour. Knock back the dough and chill.

\*For an even more pronounced roasted butter taste, you can replace the butter with Corman Roasted Butter bucket 2 kg.

## 2 | CHOCOLATE CROISSANT DOUGH

250 g strong white flour	10 g salt
250 g plain flour	70 g sugar
80 g of cocoa powder	20 g yeast
A sufficient quantity of red food colouring	370 g milk
	50 g butter*

1. Mix together the plain and strong flours, cocoa powder, salt, sugar and butter (cut into pieces), and the yeast that has been mixed together with the milk. Knead on the lowest speed setting for 10 minutes. Roll into a ball and let it rise for one hour. Knock back the dough and chill.

\*For an even more pronounced roasted butter taste, you can replace the butter with Corman Roasted Butter bucket 2 kg.

## 3 | CRUMBLE

200 g butter	340 g sugar
100 g cream cheese	90 g grated coconut
300 g flour	

1. Use a flat beater to mix all the ingredients together and then bake at 145°C until slightly browned.

## 4 | CHOCOLATE ORANGE CREAM CHEESE GARNISH

1,250 g cream cheese	200 g eggs
125 g 66% dark couverture chocolate melted at 40°C	125 g cream
500 g marzipan 50%,	250 g candied orange cubes
125 g flour	

1. Mix all the ingredients together using a food processor, except for the candied orange cubes, which should be mixed in with a spatula.

## 5 | GLAZING SYRUP

250 g water	100 g glucose
250 g brown sugar	70 g gum arabic

1. Boil all of the ingredients together.

## 6 | ASSEMBLY

1. Using the butter sheet, carry out a double turn and then a single turn. Leave to rest in the cold. Place the chocolate dough on the piece of prepared pastry that has been lightly humidified using a brush.
2. Roll out to a thickness of 4 mm. Cut into 30 x 2 cm (approximately 50 g) strips.
3. Twist and arrange in the florentine Flexipan® moulds (reference: 112). Leave to rise for two hours at 28°C.
4. Pipe 40g of chocolate orange cream cheese garnish into the bottom of the mould and place 10 g of cooked coconut crumble on top.
5. Bake at 170°C for 17 minutes. When removed from the oven, coat the puff pastries with the syrup.
6. Leave to cool. Sprinkle some icing sugar onto the coconut crumble and add two or three candied orange cubes.



RECIPES FOR  
INCORPORATION



# FINANCIERS

Recipe makes 15 financiers

## 1 | FINANCIERS

185 g fine  
almond flour  
275 g icing sugar  
90 g strong flour  
5 g liquid vanilla

260 g egg whites  
tempered at 25°C  
150 g of Corman Roasted  
Butter bucket 2 kg

1. Sieve the powders (almond flour, icing sugar and flour) and use a flat beater to mix the tempered egg whites and the vanilla. Finish off by incorporating the warm roasted butter (50°C).
2. Leave to rest in the fridge. Pipe 65 g of the mixture into the rectangular moulds (Demarle ref. 1145).
3. Split using a pastry scraper soaked in melted roasted butter.
4. Bake at 180°C for approximately 10 minutes with the damper closed.
5. Leave to cool.



# MADELEINES

Recipe makes 30 madeleines

## 1 | MADELEINES

286 g eggs  
320 g sugar  
14 g inverted sugar  
286 g strong flour

8 g baking powder  
286 g of Corman Roasted  
Butter bucket 2 kg  
Zest of one lemon

1. Bring the eggs, sugar and invert sugar to 40°C.
2. Whisk until it forms ribbon and cool the mixture.
3. Pour in the flour and baking powder mix
4. Finish with the hot melted roasted butter (50°C) and lemon zest.
5. Leave at room temperature for one hour and then knock back.
6. Put in the fridge for 24 hours.
7. Butter the moulds with Corman roasted butter and pipe in the very cold mixture.
8. Bake immediately at 170°C, with the releasing valve closed, for 11 minutes.



# POUND CAKE

Recipe makes 6 pound cakes

## 1 | POUND CAKE

500 g eggs  
500 g caster sugar  
500 g plain flour  
20 g baking powder

350 g of Corman Roasted Butter bucket 2 kg  
Zest of two lemons

1. Beat together the eggs and the sugar in a mixer bowl on the second lowest speed setting.
2. Add the sieved flour and yeast.
3. Incorporate the roasted butter melted at 50°C and the lemon zest.
4. Knead the dough for between two and three minutes on the second lowest speed setting.
5. Pipe in 300 g of mixture per Calisson mould (Demarle ref. 1417).
6. Split using a pastry scraper soaked in melted roasted butter.
7. Bake at 150°C for approximately 35 to 40 minutes.
8. At the mid-point of cooking, check that the cakes are regularly split and, if not, split them with the point of a knife soaked in roasted butter.
9. Leave to cool.

## 2 | GLAZE

500 g hot glaze  
200 g water

Boil all the ingredients together and glaze the cakes.





# CANNELÉS

Recipe makes 21 cannelés

## 1 | CANNELÉS

350 g whole milk (A)	300 g strong white flour
100 g of Corman Roasted Butter bucket 2 kg	600 g sugar
Two vanilla pods	200 g eggs
650 g whole milk (B)	80 g rum

1. Boil the milk (A) with the roasted butter and vanilla.
2. Add the cold milk (B).
3. The mixture should be at a temperature of approximately 40°C.
4. Gently add to the previously mixed sugar and flour.
5. Pour in the previously mixed rum and eggs. Keep the batter in the fridge for 24 hours.
6. Pipe 100 g of the mixture into each buttered Exoglass mould (Matfer ref. 345417). Bake at 180°C for approximately 40 to 45 minutes.
7. Leave to cool and then remove from the mould.



## ROASTED BUTTER FOR COOKING

### Add a gourmet touch to your recipes!

Adding ready-to-use Corman Roasted Butter to your recipes or using it instead of traditional butter will give them a delicate and incomparable taste. Thanks to its soft texture, it can easily be used for cooking, sauces, or desserts.



Incorporation butter,  
98% fat, 2 kg bucket

#### Ⓢ AUTHENTIC TASTE:

Inspired by the Chefs' technique, it has a characteristic roasted butter taste and is made without any additives nor flavourings.

#### Ⓢ SOFT TEXTURE:

Its soft texture enables a precise manipulation and an economic use as you only use the quantity needed.

#### Ⓢ READY-TO-USE

It can be used by any workforce (trained or not) and guarantees consistent results in your recipes.






#### TIPS FOR YOUR SUCCESS

Partially or totally replace traditional butter by Corman Roasted Butter in your recipes to give them a gourmet touch!

## ROASTED BUTTER FOR COOKING

### A versatile product

Discover all the ways to twist your recipes using Corman Roasted Butter

USES	WHAT IT BRINGS TO YOUR RECIPES
<b>COOKING MEAT AND FISH</b> 	Enhances the taste and adds shine when topped on vegetables.
<b>SAUCES</b> 	Allows you to cook fish, meat and pasta in an expert way.
<b>VEGETABLE TOPPING</b> 	Brings a gourmet touch with the characteristic notes of roasted butter to your stuffings or purées.
<b>PUREES OR STUFFING</b> 	Gives a twist to western cuisine sauces and allows to create innovative sauces.
<b>INCORPORATION IN DESSERTS</b> 	Enhances the taste of classic desserts (soft cakes: financiers, madeleine, etc.).

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# COOKING RECIPES





## PORK TENDERLOIN WITH DRIED FRUIT, ROAST POTATOES, VEGETABLES AND ROASTED BUTTER SAUCE

Recipe makes 4 servings

### 1 | ROASTED POTATOES

600 g Primura potatoes, 40 g Butter, 10 g fine salt,  
4 g Rosemary, 50 g Corman Roasted Butter bucket 2 kg

1. Peel and slice the potatoes into wedges.
2. Blanch the potatoes in water.
3. Fry the potatoes in a non-stick pan with the butter.
4. Put them with salt and rosemary in an oven at 180°C.
5. Before serving, melt some roasted butter and stir it in the wedges, to coat.

### 2 | VEGETABLES

100g Green beans, 20 g Snow peas, 40 g Chicory, 100 g Fennel, 100 g carrots

1. Blanch the vegetables quickly in some salted water.

### 3 | PORK TENDERLOIN WITH DRIED FRUIT

600 g Pork tenderloin, 60 g of Corman Roasted Butter bucket 2 kg, 40 g butter, 2 g Garlic, 2 g Thyme, 5 g Rosemary, 20 g chopped roasted hazelnut, 10 g chopped pistachio, 5 g salt

1. Mix hazelnuts and pistachio and use them to sprinkle one side of the tenderloin.
2. Lightly fry the meat in a pan with the butter, take off heat, season with salt and put it in a vacuum bag with the roasted butter, garlic and herbs.
3. Boil it in a thermostatic bath at 55 °C, for 60 minutes.
4. Cut the bag and empty it above a sieve.
5. Set the cooking liquid aside.

### 4 | ROASTED BUTTER SAUCE

20 g of Corman Roasted Butter bucket 2 kg  
10 g lecithin

1. Mix the hot cooking fluid with lecithin and add the roasted butter cut in small pieces.  
Stir until melted, to obtain a silky sauce.

### 5 | FINISHING

1. Serve the meat with roasted potatoes, sauce and the vegetables that you coat right before serving with some melted roasted butter.





# RACK OF LAMB WITH BLACKCURRANT SAUCE AND FRIED MUSHROOMS

Recipe makes 4 servings

## 1 | BLACKCURRANT VINEGAR

100 g Apple vinegar  
50 g Blackcurrants

1. Put the berries in apple vinegar for one hour and filter it by crushing the fruit.

## 2 | BLACKCURRANT SAUCE

100g pasteurized egg yolks, 300g butter, 40 ml Water, 20ml Currant vinegar, salt, pepper

1. Mix the vinegar and the egg yolks in lukewarm water using a whisk.
2. Add salt and pepper and heat bain-marie until the mixture slightly starts to bind.
3. Remove from heat and slowly add the butter and emulsify the sauce.
4. Once the sauce is ready, season with blackcurrant vinegar and salt.
5. Keep the sauce warm at 25 - 30°C.

## 3 | FRIED PORCINI MUSHROOMS

600 g Porcini mushrooms, 100 g butter, 3-4 whole cloves of garlic, salt, pepper, parsley to taste

1. Clean and peel the mushrooms. Avoid washing them. Chop the parsley.
2. Cut them into regular pieces (cubes or strips). Put the butter in a pan, together with non-peeled garlic so that the butter gets the taste of the garlic. Add the mushrooms and turn up the heat.
3. Season with salt and pepper, then add the chopped parsley.

## 4 | RACK OF LAMB WITH BLACKCURRANT SAUCE AND FRIED MUSHROOMS

900 g Rack of lamb, 2 g Thyme, 2 g Marjoram, 2 g Oregano, 1 g Rosemary, 100 g butter, A bit of salt and pepper, 60 g Corman Roasted Butter bucket 2 kg

1. Trim the lamb, scar the fat, and sear in a hot pan with the butter.
2. Crush the herbs with some salt and pepper. Season the lamb with this preparation, rubbing the surface and the scars.
3. Baste with some roasted butter, softened beforehand, and set in a cooking bag or a deep oven pan.
4. Bake at 80°C until core temperature reaches 52°C.
5. Cut the rack into portions, then coat each with a spoonful of melted roasted butter before serving.

## 5 | SIDE DISHES

600 g Porcini mushrooms, 100 g Corman Roasted Butter bucket 2 kg, 100 g Blackcurrant sauce, 10 g Blackcurrants

1. Cut the lamb in pieces and polish with melted roasted butter.
2. Serve the rack with blackcurrant sauce and fried mushrooms.
3. Decorate with a few berries.



# SEAFOOD RISOTTO WITH SCALLOPS, LEMON AND CRISPY WAFER

Recipe makes 4 servings

## 1 | BOUQUET GARNI

20 g leek leaves, 2g pepper, 5 g parsley stems, 2 bay leaves, 2 g whole thyme.

1. Wrap everything in the leek leaves and secure with some kitchen rope.

## 2 | FISH STOCK

3 l water, 500 g fish bones and pieces of white fish, 50 g butter, 600 g leeks, 75 g onions, 50 g mushrooms, 1 bunch of aromatic herbs, 200 g white wine

1. Roughly chop the bones and fish.
2. Finely slice the white part of the leeks and wash it thoroughly.
3. Slice the mushrooms.
4. Heat the butter in a frying pan, add the vegetables and stir for a few minutes.
5. Add the fish and allow to stew for a few minutes.
6. Pour in the wine and let it evaporate.
7. Proceed by adding cold water.
8. Bring to a boil, reduce the heat, skim the surface and add the bouquet garni.
9. Allow to simmer for 20 minutes, skimming when needed.
10. Filter the stock using a strainer and allow to cool quickly.

## 3 | LEMON PEEL POWDER

200 g castor sugar, 200 g water, 100g lemon peel

1. Bring the water and sugar to a boil, then add the lemon peels and blanch them for 30 seconds.
2. Use a sieve to drain the lemon peel.
3. Dry at least one night in a drying oven at 55°C.
4. Mix everything so that becomes a powder

## 4 | CRISPY BUTTER WAFER

25 g flour, 125 g water, 75 g melted butter

1. Mix the ingredients into a batter.
2. Heat a non-stick pancake pan and pour a ladle of batter onto the surface, spreading it evenly into a thin layer. Allow to cook until dry and crispy.

## 5 | SEAFOOD RISOTTO WITH SCALLOPS

250 g carnaroli rice, 500 g clams, 1l fish stock, 150 g scallops, 60 g butter, 20 g Corman Roasted Butter bucket 2 kg, 100 g white wine.

1. Open the clams in a saucepan, with 20 g of butter and the white wine, on high heat, with a lid on the pan.
2. Shell the clams and reserve the cooking liquid.
3. Cook the rice with 20 g butter until it becomes shiny, then add the clams cooking liquid and some fish stock.
4. Keep cooking the rice at medium heat adding stock as needed, until grains are fully cooked.
5. Meanwhile, pan-fry scallops with the remaining butter. Once cooked, add the roasted butter in the pan and turn off the heat. Stir the scallop to coat them.
6. Add the clams to the risotto one or two minutes before cooking ends.

### Advice

Roasted butter is ideal for coating roasted, blanched or cooked meat, fish and vegetables, to strengthen and enrich the aroma and the taste.

## 6 | FINISHING

Put the risotto on a plate with the scallops in the middle, season to taste with lemon powder and finish with the crispy wafer.





# TURBOT FILET IN A POTATO CRUST AND SAFFRON SAUCE WITH CHICORY IN FOIL AND SEMI-DRIED CHERRY TOMATOES

Recipe makes 4 servings

## 1 | TURBOT FILET IN A POTATO CRUST

600 g Turbot fillet, 500 g Medium firm potatoes, 40 g clarified butter, 30 g Cornstarch, 4 g Thyme, 250 g Chicory leaves, 100 ml Saffron sauce, 10 g Roasted Butter with basil

1. Coarsely grate the potatoes.
2. Put one side of the turbot fillet in starch and cover it with the potatoes.
3. Put the clarified butter in a pan and bring to a temperature of 170°C.
4. Start frying the fish at the potato side until the potato is crispy.
5. Fry the other side until it is done.

## 2 | BRAISED CHICORY LEAVES

350 g Chicory, 20 g of Corman Roasted Butter bucket 2 kg, 5 ml Apple vinegar, 2,5 g Cane sugar, some sprigs of Thyme, some sprigs of Marjoram, 2 g fine salt

1. Cut the chicory in slices
2. Put this with the roasted butter and the rest of the ingredients in an oven tray covered with tin foil.
3. Bake in the oven at 200°C for 15 minutes.

## 3 | SAFFRON SAUCE

100 ml fish stock, 0,1 g Saffron threads, 5 g clarified butter, 2 g Cornstarch

1. Thicken the stock with cornstarch and season to taste with saffron threads stigmas and salt, and emulsify the sauce with the clarified butter.

## 4 | ROASTED BUTTER WITH BASIL

200 g Corman Roasted Butter bucket 2 kg, 200 g Basil

1. Remove the leaves from the basil.
2. Put them in a pacojet can with the melted roasted butter and freeze.
3. Blend three times in the pacojet.

## 5 | FISH STOCK

3 l water, 500 g fish bones and pieces of white fish, 50 g butter, 600 g leeks, 75 g onions, 50 g mushrooms, 1 bunch of aromatic herbs, 200 g white wine

1. Roughly chop the bones and fish.
2. Finely slice the white part of the leeks and wash it thoroughly.
3. Slice the mushrooms.
4. Heat the butter in a frying pan, add the vegetables and stir for a few minutes.
5. Add the fish and allow to stew for a few minutes.
6. Pour in the wine and let it evaporate.
7. Proceed by adding cold water.
8. Bring to the boil, reduce the heat, skim the surface and add the bouquet garni.
9. Allow to simmer for 20 minutes, skimming when needed.
10. Filter the stock using a strainer and allow to cool quickly.

## 6 | FINISHING

1. Serve with saffron sauce, chicory in foil and cherry tomatoes.
2. Put tufts of roasted butter with basil with basil on the plate.





# MEAT TORTELLI WITH ROASTED BUTTER

Recipe makes 4 servings

## 1 | CLASSIC EGG-BASED PASTA

500 g 00-flour w 170 P/L 0.5, 250 g eggs, 6 g salt

1. Beat the eggs and salt.
2. Put the flour in a planetary mixer with a hook, start at low speed and pour in the eggs carefully.
3. Knead until a smooth texture is obtained.
4. Rest the covered dough for at least 10 minutes before rolling.

This quantity of pasta dough is sufficient for making 40 to 60 tortelli.

## 2 | MEAT FILLING

600 g lean beef rich in collagen (shoulder, neck), 60 g carrots, 60 g onions, 60 g celery, 200 ml red Barbera wine, 1 g nutmeg, 1 g cloves, 200 g Grana Padano, 40 g butter, 40 g egg yolks

1. Fry the butter and the sliced vegetables in a casserole.
2. When this starts to turn brown, add the meat and stir everything.
3. Add the wine and a little warm water, and then the herbs.
4. Allow to simmer for at least 2 hours over low heat.
5. Remove the lid of the pan to finish the dish so everything becomes dry enough.
6. Pull it through a meat grinder set to medium.
7. Add the cheese and the egg yolk so that everything blends well.

## 3 | MEAT TORTELLI WITH ROASTED BUTTER

500 g classic egg-based pasta, 600 g meat filling, 80 g of Corman Roasted Butter bucket 2 kg, 40 g Parmesan cheese, 10 g sage

1. Roll the dough to 0.4 mm, and cut even squares of 6 cm.
2. Place the filling in the middle of the pasta, turn and twist it into the shape of a tortello.
3. Boil in abundant water with salt.
4. Gently heat the roasted butter in a pan, season to taste with sage, and let infuse a few minutes.
5. Filter through a sieve to remove the sage and keep warm.

## 4 | FINISHING

1. Put the tortelli on the plate sprinkle with cheese and finish with the sage butter.











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