

Whipped Jamón Ibérico Butter







10 MINS









Ingredients

250g unsalted butter, softened 50ml melted fat of jamón ibérico de bellota 25g jamón Iberico de bellota, finely diced

Method

Place the softened butter and melted jamon fat into a large mixing bowl and whip with a hand or electric mixer on a low speed for 2 minutes. Increase the speed to high and mix for an additional 2 to 4 minutes until the butter is light and creamy. Fold the diced jamón into the whipped butter and serve with toasted sourdough.

https://www.bascofinefoods.com/spanish-recipes/whipped-jamon-iberico-butter/