



Clarified butter

1,4 cup

■ 1,1lb of butter

■ Place butter in a small pan, and made very gently heat it without moving.

■ Once melted, skim your butter delicately by removing casein on the surface. Recover the fat delicately in a bowl, and remove the small milk which is at the bottom.

■ Reserve the butter clarified in the fridge.

■ *This butter can replace the cooking oil*

