



Brandy Butter Recipe

Ingredients (serves 10):

- 250g unsalted butter, at room temperature
- 230g (1 1/2 cups) pure icing sugar
- 80ml (1/3 cup) Harris Organic Brandy

Pour a small amount of organic brandy in a good size glass.

Enjoy the vapour and flavours.

Use an electric beater to beat butter in a bowl until pale and creamy.

Add icing sugar and beat until light and fluffy.

Gradually add organic brandy and beat until well combined.

Place a 35 x 60cm piece of plastic wrap on a work surface.

Spoon brandy butter along 1 edge of plastic wrap to make a 40cm-long log, about 5cm thick.

Roll up plastic wrap to enclose butter and twist the ends to seal.

Place in the fridge for 2 hours or until firm.

Remove butter from the fridge and set aside for 5 minutes.

Unwrap and cut into 1cm-thick slices to serve.

Drink the remaining organic brandy and pour some more!

Serve this butter as an accompaniment to Christmas pudding and/or icecream.

