
BROWN BUTTER CONSOMMÉ

Broth

1. Cook butter over medium-low heat until butter solids turn dark brown.
2. Add juice, zest, soy sauce, tabasco and water. Bring to a simmer.
3. Cook and skim off butterfat* for 20 minutes.
4. Strain
5. *Optionally, refrigerate and remove fat

Consommé

1. Sprinkle gelatin into 1 cup broth, rest 5m to hydrate
2. Mix with remaining broth, freeze overnight
3. Thaw in muslin-lined container over larger container in refrigerator
4. Will take 2-3 days to thaw.
5. Yield ~1l
6. Can be frozen for 3 months

http://www.nytimes.com/2007/09/05/dining/051crex.html?_r=0

Ideasinfood.com

Components

Butter, unsalted (450g)
Lemon juice (2.5 tbs)
Lemon zest (from 1.5 lemons)
Soy sauce (90ml)
Tabasco sauce (1.5 tsp)
Water (1.5l)
Gelatin, powdered (7.5g)