

Compound Butters

Greek Island Spice products are perfectly blended for creating impeccably seasoned compound butters. Simply add between 1/4 to 1/3 ounce of product per 1 oz portion of unsalted butter, or mix approximately one part GIS product to three parts softened butter.



Blend until smooth and creamy. A great staple to whisk into a sauce or poaching stock.

Rotate compound butters seasonally to keep your customers addicted to your bread service. Here are some ideas you will love and most would work equally well spooned on a plate and covered with olive oil.

Aioli Menu Name Suggestion	GIS Product	Ideas and Tips
Southwest Smoked Chili Butter	Adobo	Finish a sizzling steak
Fig and Thyme Butter	Adriatic Fig Tapenade	Great for rustic bread service
Spicy Jerk Butter	Caribbean Jerk	Butter up fresh corn and throw it on the grill
Sweet Coriander Butter	Dhania Coriander Chutney	Unique butter for bread service
Fresh Mint Butter	Egyptian Mint Pesto	Season freshly grilled vegetables
Berberere Butter	Ethiopian Berbere Marinade	Finish a sizzling steak
Zingy Chimichurri Butter	Garlic Chimichurri	Finish a sizzling steak or seafood
Lemon Basil Butter	Mediterranean Basil Pesto	Add a hint of lemon zest and finish broiled seafood with a dallop of butter
Fresh Herb Butter	Pistou Provincial	Perfect herb blend for butter
Fig and Olive Butter	Persephone's Fig and Olive Tapenade	Great for rustic bread service and cheese plates
Rosemary Butter	Rosemary Pesto	Great for rustic bread service and cheese plates, even top mashed potatoes
Mulled Fruit Butter	Sonoma Harvest Chutney	Delightful, delicately sweet and spiced butter for breakfast and brunches
Sun Dried Tomato Infused Butter	Sun Dried Tomato Pesto	Great for rustic bread service and finishing seafood dishes
Fragrant Lemongrass Butter	Thai Lemongrass Pesto	Great for finishing a seafood dish
Zesty Cilantro Butter	Zhoug Sauce	Great for rustic bread service and finishing seafood dishes