

Cooking Corner

Tips To Help You

Spice Things Up With Buttery Basil Parmesan Puffs

(NAPSA)—The increasing availability of fresh herbs is changing the way Americans cook. Simply adding a small amount of herbs creates a tempting fragrance and delicious flavor that turns ordinary dishes into extraordinary ones.

“Incorporating fresh herbs into your recipes is a sure-fire way to engage all of your senses, while adding a thrilling dimension and sophistication to meals,” says Jerry Traunfeld, James Beard award-winning chef and author of *The Herbfarm Cookbook*.

Traunfeld has partnered with Dairy Management Inc. (DMI), on behalf of the American Butter Institute to develop a delicious, herb-inspired recipe using fresh basil and simple ingredients like butter and cheese. “This recipe is just the thing for fun, spur of the moment cooking,” says Traunfeld. “Basil plays beautifully off the richness of butter, and creates an irresistible aroma that will tempt any palate.”

With such a distinct and appealing texture, these Buttery Basil Parmesan Puffs are a great addition to any meal.

Following are some ideas to keep in mind when preparing this recipe:

- **Keep it Fresh:** Using fresh herbs can add more flavor than dried ones. Obtaining fresh basil can be as easy as picking it from your own garden, or buying some from the grocery store or local farmers’ market.

- **Picture Perfect:** To get round, airy puffs, place some of the dough in a plastic sandwich bag, seal it, and cut ¼ inch off the bottom corner. Then squeeze out about 1 tablespoon of dough per puff.

- **Offer a Spread:** Make a deli-



cious butter spread, such as a sun-dried tomato butter, to complement the puffs. Combine 1 pound of butter, 1 cup of sun-dried tomatoes, ½ cup of pine nuts and 1 tablespoon of fresh garlic in a mixing bowl. Mix together, then salt and pepper to taste.

- **Plan Ahead:** To prepare now and bake later, unbaked puffs can be refrigerated for up to six hours before baking, or frozen on cookie sheets and baked directly from the freezer. Allow an extra five minutes baking time for frozen puffs.

Unparalleled flavor is achieved when all natural butter is used to create great-tasting dishes. Visit www.butterisbest.com for an array of meal ideas for any occasion. Everything from appetizers to entrées is just a click away.

Buttery Basil Parmesan Puffs

Makes: 24

Prep time: 20 minutes

Bake time: 30 minutes

Recipe provided by Jerry Traunfeld on behalf of the American Butter Institute

¾ cup water
6 tablespoons (¾ stick)
unsalted butter, cut in cubes
¾ teaspoon salt
¾ cup all-purpose flour
1½ cups basil leaves, gently packed
4 large eggs
1 cup freshly grated Parmesan

Finely chop basil leaves and set aside. Preheat the oven to 400 degrees. Bring water, butter and salt to a rolling boil in a medium-sized saucepan. When butter has melted, add flour, all at once, and whisk vigorously over medium heat until mixture forms a smooth thick dough that pulls away from sides of the pan. Transfer dough to the mixing bowl of a heavy-duty electric mixer.

Using the paddle attachment, beat mixture on medium until slightly cool. Add basil and mix until incorporated and dough is bright green. Add eggs, one at a time, to mixture and beat until smooth. Continue to mix for one minute. Add cheese and process until incorporated.

Line two cookie sheets with parchment paper. Drop dough in tablespoon sized balls on cookie sheets, allowing about 1 inch of space between each. Bake for 25 to 30 minutes or until lightly browned and crisp. Serve while still warm. (Dough may be piped onto cookie sheet using a piping bag and plain tip, #8 or #9.)