

Citrus and cheese butter

Makes: 1-1/2 cups

<http://www.finecooking.com/recipe/citrus-and-sheeps-milk-cheese-butter>

- 4 oz. (8 Tbs.) unsalted butter, at room temperature
- 2 oz. Bianco Sardo or pecorino romano, finely grated with a rasp (about 2 cups)
- 1 Tbs. finely grated lemon zest
- 1 Tbs. finely grated lime zest
- 1 tsp. finely grated orange zest



1. With an electric mixer or by hand, mix all of the ingredients in a medium bowl until combined.