



SPANISH · MALLORCAN · SIGNATURE · FINISHING FAT · CONDIMENT · FREEZER  
STAPLE

# Sobrasada Honey Compound Butter

Mallorcan cured sausage spread, raw honey, and soft butter mashed into a log. Sliced into coins, dropped onto hot huevos rotos or grilled bread. Five minutes of work, three months in the freezer, a signature move that costs a fraction of truffle and beats it on the plate.

Protein None (spreadable cured pork component)

Serves Makes 1 × 30 cm log (250 g) – ~25 coins

Difficulty Beginner

Active 8 min (mix + roll + into freezer)

Total 8 min active + 2 h chill (or 30 min freeze) to set

## THE STORY

### The \$250 Move

At a planning session months ago, there was a moment: would the signature bite on huevos rotos be truffle — the safe, impressive, *restaurant* move — or sobrasada with honey, a combination no restaurant in Miami was serving? Pablo chose sobrasada. The truffle would have cost \$250 more and tasted like every other truffle dish on every other menu. The sobrasada cost almost nothing, was instantly identifiable as Spanish, and produced a bite that guests talked about for a week.

The reason it works is chemistry. Sobrasada is a soft, spreadable Mallorcan cured sausage bound together by pork fat, paprika (both sweet and hot), salt, and garlic. At room temperature it's the texture of thick jam. Blended into soft butter, it distributes its pork-paprika depth across the fat; when the butter melts on hot food, the whole flavor structure releases across

the bite. Raw honey does two things no other sweetener can: it contributes floral and grassy aromatic notes that balance the pork-paprika intensity, and its fructose content (110 °C browning threshold, the lowest of any sugar) means a drizzle of more honey at serve caramelizes slightly on contact with hot food, producing a faint sweet-char layer in addition to the butter's melt.

This is a Mallorcan fearless-fusion flavor bridge, filed here because compound butter is a sauce in everything but name — fat-based, emulsion-adjacent, built to melt on hot food and release flavor. The recipe takes five minutes. The freezer bank lasts three months. Any protein you serve, any bread you grill, any egg dish you plate becomes 60 seconds from a precision finish.

AT A GLANCE

## Specs

<p><b>YIELD</b> 250 g log (~25 × 10 g coins)</p>	<p><b>BASE</b> Butter + Sobrasada + Honey</p>	<p><b>RATIO (BY WEIGHT)</b> Butter 125 g : Sobrasada 100 g : Honey 25 g</p>	<p><b>DIFFICULTY</b> Beginner ●○○○○</p>
<p><b>ACTIVE TIME</b> 8 min</p>	<p><b>CHILL TIME</b> 2 h fridge · 30 min freezer (to serve consistency)</p>	<p><b>STORAGE</b> Fridge 1 week · Freezer 3 months</p>	<p><b>CUISINE</b> Spanish Mallorcan · Signature</p>
<p><b>UNLOCKS</b> Huevos rotos, grilled bread, kamado pork, toast</p>	<p><b>BATCH</b> Doubles easily; 2 logs = 3 months stocked</p>		

## What Changed & Why

The classical Mallorcan use of sobrasada is simple: spread it on toasted bread with a drizzle of honey, eat. The adaptation is subtler: lock the combination into a compound butter so that instead of being a tapa on bread, it becomes a *finishing fat* that can land on any hot protein, egg, or vegetable the moment it plates. Same flavor DNA, different deployment. The ● tier upgrades the sobrasada to a Mallorcan DO-certified artisan source, uses a single-origin raw honey (rosemary, orange blossom, or similar), and adds a Pimentón de la Vera dulce bloom for additional Spanish character.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
<b>TECH</b>	Sobrasada spread on bread, honey drizzled over	Compound butter log, sliced into coins, melted onto hot food	Transforms a standalone tapa into a finishing fat that can land on any plate. Freezer-stable for 3 months; single-portion application.
<b>ADD</b>	—	Honey incorporated into the butter itself AND drizzled at serve (double layer)	In-butter honey balances pork-paprika intensity throughout the melt; surface-drizzled honey at serve caramelizes on contact for a sweet-char top note.
<b>ELEV</b>	Single-use tapa (eaten immediately)	Batch freezer-bank: 25 coins per log, 3-month shelf life	Freezer-stable coins mean any weeknight dinner is 60 sec from restaurant finish. The second batch is free (same 8 min).
<b>SUB</b>	Generic sobrasada + supermarket clover honey	<span style="color: green;">●</span> good grocery sobrasada + any raw honey · <span style="color: red;">●</span> Mallorcan DO sobrasada + rosemary or orange-blossom honey + Pimentón de la Vera bloom	Both tiers ride on the same technique; the <span style="color: red;">●</span> tier gives the butter a genuinely Mallorcan identity and adds a bloomed-pimentón depth worth the extra 30 seconds.

## What You Need

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### Everyday

#### The Base

- 125 g unsalted butter, at room temperature (soft, not melted — should be pliable, not greasy)
- 100 g sobrasada, at room temperature (from any Spanish-section grocer; La Tienda online or Whole Foods Brickell stock it)
- 25 g raw honey (Pablo has ✓ — any decent local raw honey)
- Flaky sea salt to taste (1–2 pinches; sobrasada is already salty — verify taste before adding)

#### Substitution Notes

- *No sobrasada?* 'Nduja (spicy Calabrian pork spread) is the closest functional substitute — similar spreadable-cured-pork texture, different flavor profile (more chile-forward, less paprika). Flavor shifts but technique is identical.
- *No raw honey?* Any honey works for the compound butter; the in-butter role is sweetness + structure, not aromatic complexity. Save the raw/varietal honey for the drizzle-at-serve step where it's tasted directly.
- *Salted butter?* Works if you skip the added salt. Taste before rolling.

## ● No Limits

### The Base — Mallorcan DO

- 125 g **European-style cultured unsalted butter** (Échiré, Vermont Creamery cultured, or similar) — higher fat content (82%+ vs. standard 80%) and slight tang from the culture; marries better with sobrasada
- 100 g **Sobrasada de Mallorca DO** (from black-footed cerdo negro Mallorquín, paprika + salt + garlic only, no preservatives) — La Tienda (latienda.com) or Despaña Brand Foods (despanabrandfoods.com) stock the DO versions
- 25 g **single-varietal raw honey** — rosemary (balsamic, slightly medicinal), orange-blossom (floral, citrusy), or heather (intense, malty) are the three best matches for sobrasada. Source: Savannah Bee Co, Gunter's, or direct from Florida beekeepers at Coconut Grove / Pinecrest farmers' markets.
- 1 tsp **Pimentón de la Vera dulce DO**, bloomed (see ● technique card)
- Flaky Maldon to taste

### The Honey Drizzle at Serve

- Additional raw honey — the *same* varietal as used in the butter, in a small bowl with a honey dipper, for the table. This is the final flavor top-note.
- Optional: flaky salt for guest-applied adjustment.

## EQUIPMENT

### Your Kit

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- Small mixing bowl (or TM6 bowl for the optional TM6 method)
- Fork or silicone spatula (hand method) OR TM6 (machine method)
- Cling film or parchment paper (for the log roll)
- Kitchen scale (to hit the ratio exactly)
- Sharp knife (for slicing coins)
- Labeled freezer bag for finished log

## MISE EN PLACE

# Before You Start

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- Butter out of fridge 60 min ahead — must be truly soft (finger press leaves a clean dent with no resistance).

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- Sobrasada out of fridge 30 min ahead — should be spreadable, not firm.

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- Honey measured and ready (do not warm — room temp is fine; warming destroys some aromatics).

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- Cling film cut into a 40 cm square and laid flat on the counter.

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- Scale zeroed.

## MAKE-AHEAD

# Timeline

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- T-60 min — Butter out**  
Butter onto counter. Unwrap. 60 min softening window.
  
- T-30 min — Sobrasada out**  
Sobrasada onto counter. Unwrap. 30 min softening window.
  
- T+0 — Weigh and combine**  
Bowl on scale, zero, add 125 g butter + 100 g sobrasada + 25 g honey. Pimentón bloom (No Limits): add 1 tsp pimentón, warm 30 sec in a small pan with 1 tsp EVOO, cool, add to bowl.
  
- T+2 min — Mash uniformly**  
Fork-mash or TM6 Sp 3 / 20 sec. Target: smooth, uniform rose-orange color, no streaks of pure butter or pure sobrasada.
  
- T+4 min — Taste + season**  
Taste a fingertip. Sobrasada is already salty; add flaky salt only if it reads flat (1–2 pinches usually).
  
- T+5 min — Roll the log**  
Scrape onto cling film. Use the film to roll into a 30 cm × 3 cm cylinder. Twist ends tight like a candy wrapper.

● **T+8 min – Chill**

Fridge 2 h (to firm for slicing) OR freezer 30 min (to rock-hard for same-day service).

● **Serve – Slice coins**

Unwrap 1 cm from one end. Slice 10 mm coins directly onto hot food. Rewrap and return to fridge/freezer.

## METHOD

# The Cook

### 1 Soften the Fats

1. 60 minutes before starting, pull the butter from the fridge. Unwrap. Place on a plate on the counter.
2. 30 minutes before starting, pull the sobrasada. Unwrap.
3. Test butter readiness: press with a fingertip. It should leave a clean dent with almost no resistance. If it's still cold in the middle, give it more time — under-softened butter does not incorporate sobrasada evenly and produces a streaky log.
4. Test sobrasada readiness: it should be spreadable, the consistency of smooth peanut butter. If still firm, knead gently in its wrapper to warm and soften.

#### WHY THIS WORKS

Butter's incorporation capacity peaks at 18–20 °C. Below that, it's rigid and tears; above that, it liquefies and separates. The 60-minute counter rest hits this window. Sobrasada is a bound emulsion — pork fat is the continuous phase, holding lean pork particles and spices in suspension. At fridge temperature the fat is firm; at room temperature it softens to spreadability. Combining two fats at matching consistencies ensures a uniform final product. Reference: Sauces and Condiments §Compound Butters; Food Science Core §Fat Behavior.

## 2 Weigh + Combine

1. Place a small mixing bowl on the kitchen scale. Zero (tare).
2. Add 125 g butter. Zero the scale again.
3. Add 100 g sobrasada. Zero.
4. Add 25 g honey. The 5 : 4 : 1 ratio is the base.
5. (🔴 tier only) **Pimentón bloom:** in a small pan, warm 1 tsp pimentón de la Vera dulce + 1 tsp EV00 over low heat for 30 seconds. Pimentón releases its fat-soluble color and aroma into the oil. Cool to room temp (do not add hot — it will melt the butter), then scrape into the bowl.
6. Add 1 pinch of flaky salt (hold off on more until tasting).

### WHY THIS WORKS

The ratio matters more than the brands. 5 parts butter : 4 parts sobrasada : 1 part honey gives a balanced profile — sobrasada is intense (pork, paprika, salt, garlic), so a 1:1 with butter reads too aggressive; the 5:4 moderates while keeping identity strong. The 1 part honey balances the sobrasada's salt and chile heat. Below 1 part the compound reads savory-only; above 1 part it trends sweet and loses the Spanish identity. The optional pimentón bloom is a Spanish-kitchen technique — pimentón contains fat-soluble pigments (capsanthin, capsorubin) and aromatics that only release into warm oil. Cold oil won't extract; hot oil over 60 seconds burns. 30 sec at low is the sweet spot. Reference: Sauces and Condiments §Pimentón Bloom; Produce and Vegetables §Capsaicin Extraction.

### 3 Mash to Uniform

1. **Hand method:** press the ingredients together with the back of a fork. Work in one direction across the bowl for 60 seconds. Then scrape and fold over itself, press again. Repeat until the color is uniform — a rose-orange hue with no streaks of pure butter or pure sobrasada visible. About 90 seconds of active mashing.
2. **TM6 method:** all ingredients into bowl. **Sp 3 / 20 sec.** Scrape down. Sp 3 / 10 sec more if needed. Do not exceed Sp 3 and do not exceed 30 sec total — higher speeds or longer time will warm the butter from friction and begin to separate the emulsion.
3. **Taste at this point.** A fingertip's worth. Adjust:
4. — If the butter reads flat: add 1 small pinch of flaky salt, mix 15 sec more.
5. — If too salty: add 5 g more honey, mix 15 sec more.
6. — If too spicy (some sobrasadas are hotter than others): add 5 g more butter, mix 15 sec more.

#### WHY THIS WORKS

A compound butter is technically a fat-continuous paste, not a classical emulsion. But the sobrasada brings its own emulsion (pork fat holding lean particles) and the honey brings water + sugar that must disperse evenly through the butter matrix. Over-mixing is the failure mode: friction raises temperature, butter moves past its plastic range, and fat begins to weep — visible as a greasy sheen. Under-mixing produces streaks — visible as the butter's yellow against the sobrasada's red. The target is a single rose-orange paste with no visible color separation. Reference: Sauces and Condiments §Compound Butters §Method.

### 4 Roll the Log

1. Lay a 40 cm square of cling film on the counter.
2. Scrape the compound butter into a rough line along the center of the film, oriented parallel to one edge.
3. Fold the near edge of the film over the butter, tucking it under with your fingers.
4. Using the film as a guide, roll the butter into a cylinder ~30 cm long × 3 cm diameter. As you roll, keep gentle but firm pressure to eliminate air pockets.
5. When the butter is fully encased, lift and rotate the log, twisting the two cling film ends tight like a candy wrapper.
6. Optional second wrap: wrap the film-encased log in parchment paper for better freezer protection.

## 5 Chill + Store + Slice

1. **Fridge path (for use in 2–7 days):** 2 hours in the fridge to firm. Slices cleanly at 10 mm.
2. **Freezer path (for long storage or same-day rock-hard service):** 30 min freezer to firm to fridge-consistency, OR 2 h freezer to solid. Keeps 3 months.
3. **To serve:** unwrap 1–2 cm from one end. Slice 10 mm coins with a sharp knife. Place immediately onto hot food — the coin melts and self-distributes the flavor in 20 seconds.
4. Rewrap the cut end tightly in fresh cling film (reuses the original wrap) and return to storage. Exposure oxidizes the surface; a tight reseal keeps the rest fresh.
5. **Label:** date + "sobrasada honey butter" + "● or ●" tier + any varietal notes on honey/sobrasada.

### QUICK REFERENCE

## Timing Cheat Sheet

STEP	TIME	CUE
Butter soften on counter	T-60 min · 0 active	Finger-press leaves clean dent
Sobrasada soften on counter	T-30 min · 0 active	Peanut-butter consistency
Weigh + combine (+ bloom pimentón ●)	T+0 · 2 min	Ratio 125 : 100 : 25 by weight
Mash to uniform (fork or TM6 Sp 3)	T+2 · 2 min	Uniform rose-orange, no streaks
Taste + adjust salt/honey/butter	T+4 · 1 min	Sobrasada is already salty — start without adding
Roll log in cling film	T+5 · 3 min	30 cm × 3 cm, no air pockets
Chill	T+8 · 2 h fridge or 30 min freezer	Firm enough to slice clean coins
Slice coins at serve	Serve time · 10 sec	10 mm coins, onto hot food, rewrap cut end

## Emergency Protocols

### BUTTER LOG STREAKY – VISIBLE YELLOW + RED, NOT UNIFORM ROSE

Under-mixed. Unwrap, re-scrape into bowl, fork-mash 60 sec more (hand method) or Sp 3 / 10 sec more (TM6). Re-roll. If the streak was a thick vein, this recovers fully. If the streak is everywhere, the butter might be too cold — warm hands to help the integration, or briefly (5 sec) zap the bowl in microwave at 10 % power, then mix again.


### BUTTER SWEATING A GREASY SHEEN RIGHT AFTER ROLLING

Over-mixed — friction warmed the butter past its plastic range. Into the freezer immediately for 15 min to firm. Then re-mash gently 10 sec to re-incorporate the weeping fat. Next batch: shorter mixing (TM6 Sp 3 / 15 sec instead of 20), colder starting butter (check at 18 °C not 22 °C).

### LOG CRUMBLES WHEN SLICING (NOT A CLEAN COIN)

Not chilled enough. Freeze 15 min more. Use a warm knife (dip in hot water, dry) for the first cut. Once a coin comes off cleanly, subsequent slices will follow.

### BUTTER TASTES DULL / ONE-DIMENSIONAL

Either the sobrasada was low quality (commercial US brands are sometimes undersalted or underspiced) or the honey was too mild. For this batch: drizzle more honey at serve and add flaky salt on top. Next batch: upgrade sobrasada to a DO Mallorca source (see  tier ingredients).

### TOO SPICY – SOBRASADA WAS HOTTER THAN EXPECTED (SOME MALLORCAN PRODUCERS ADD PICANTE PIMENTÓN)

This batch: add 25 g more butter and 5 g more honey, re-mash, re-roll. Next batch: check the label — look for "sobrasada picante" vs. "sobrasada dulce" and adjust ratio accordingly.

### AFTER 4 WEEKS IN FREEZER, SURFACE HAS DARKENED / WAXY FILM

Normal oxidation. The surface 1 mm is protected by the cling film but the cut end can accumulate slight oxidation over weeks. Trim the first coin (discard or use in a long cook where flavor loss doesn't matter — braise liquid, stock) and the rest is fine.

## Technique Notes

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### ● The Compound Butter Freezer Bank

**FREEZER INFRASTRUCTURE · UNIVERSAL · APPLIES TO ALL COMPOUND BUTTERS**

A single compound butter log yields 25 coins. Make 4 logs (4 flavors) in a two-hour Sunday session and you have 100 single-portion professional-level finishers sitting in your freezer, each 60 seconds from deployment. This is the single highest leverage kitchen infrastructure move. The math: each coin adds a distinctive flavor layer to a hot protein, vegetable, egg, or bread; each coin costs about one minute of labor amortized over the batch session; each coin keeps 3 months. Pair flavors across methods — Maître d'Hôtel for fish, pimentón for kamado steak, miso-yuzu for grilled vegetables, sobrasada honey for eggs + pork. Freezer-pack in labeled zip bags after the initial cling-film roll so the logs stay separate and don't pick up neighboring smells. Reference: Sauces and Condiments §Compound Butters; Dinner Party Orchestration §Make-Ahead Infrastructure.

### ● Compound Butter Ratios — The 5:1 Rule

**FLAVOR RATIO FRAMEWORK · UNIVERSAL · APPLIES TO ALL COMPOUND BUTTERS**

Every compound butter follows a simple ratio rule: the total non-butter flavorings should be 20 to 50 percent of the butter weight, and no single flavoring should exceed 40 percent of the butter weight. Below 20 percent the butter reads plain; above 50 percent the compound loses structure and separates. For the sobrasada-honey: 100 g sobrasada + 25 g honey = 125 g flavorings against 125 g butter, which is at the top end (100 percent additions) but works because the sobrasada is itself fat-based and acts as a secondary butter. For a sharper or drier flavoring (miso, anchovy, herb paste) stay closer to 25 percent. This rule lets a cook improvise compound butters from pantry contents without ever measuring: 4 parts butter to 1 part strong flavoring is the default. Reference: Sauces and Condiments §Compound Butters §Ratios.

## ● Double Honey — In-Butter Plus At-Serve

FLAVOR CONSTRUCTION · UNIVERSAL · APPLIES WHEN HONEY IS A KEY COMPONENT

Honey in the compound butter distributes sweetness through the full melt. Honey drizzled at serve creates a separate top-note that caramelizes slightly on hot food (honey's fructose browns at 110 °C, lower than any other sugar). Used together they build depth: the butter honey is integrated and rounded; the drizzle honey is fresh, floral, slightly burnt at the edges. This double-application technique is what distinguishes a home compound butter from a restaurant finish — restaurants almost always layer the same flavor at two different points in the dish's construction. For sobrasada honey butter specifically: use the same honey in both applications if possible; using different honeys produces a muddier profile. Reference: Food Science Core §Sugar Browning Thresholds; Pantry and Staples §Honey Varietals.

## ● No Limits: Pimentón de la Vera Bloom (Adds to Combine Phase)

SPANISH FLAVOR INFUSION · EXTENDS WEIGH AND COMBINE PHASE

Pimentón de la Vera — smoked Spanish paprika from the La Vera valley in Extremadura — contains fat-soluble aromatic and color compounds (capsanthin, capsorubin, smoke-phenolics) that release only into warm fat. Adding pimentón dry to the butter under-delivers by 60–70 percent. The bloom: 1 tsp pimentón + 1 tsp EVOO in a small pan on low heat for 30 seconds. Watch the color shift from dull brick-red to vibrant orange-red; smell the transition from muted to sharply smoky. Cool to room temperature before adding to the butter mixture. The bloomed oil-and-pigment scrapes fully into the bowl and integrates cleanly during the mash. Result: the compound butter gains a genuinely Spanish smoke layer that raw pimentón cannot provide. Absolute requirement: use DO Pimentón de la Vera, not generic paprika — the smoke is what makes the flavor. Reference: Pantry and Staples §Pimentón Hierarchy; Sauces and Condiments §Spanish Blooms.

## ● No Limits: Mallorcan DO Sobrasada (Substitutes Base Ingredient)

INGREDIENT QUALITY • SUBSTITUTES SOBRASADA BASE

Commodity US sobrasada is often a generic Spanish cured-meat approximation: pork, paprika, salt, garlic, sometimes preservatives and fillers. Sobrasada de Mallorca DO is legally defined: must come from the Balearic Islands, must use local cerdo negro Mallorquín (black-footed Mallorcan pigs), must be cured at specific humidity and temperature conditions for a minimum period. The difference in the final butter is substantial — the DO version brings a deeper porcine character, cleaner paprika integration, and a slightly funky cured note that is the signature of the Mallorcan tradition. Sources: La Tienda (latienda.com — reliable DO inventory), Despaña Brand Foods (despanabrandfoods.com — Spanish specialty importer, ships nationwide). Expect 2–3× the price of commodity sobrasada; use less per application since the flavor is more concentrated. For a freezer-bank log intended to last 3 months across ~25 coins, the upgrade adds a few dollars per coin — a worthwhile investment for the dinner-party tier. Reference: Pantry and Staples §Spanish Conservas; Protein Encyclopedia §Cured Pork Products.

## ● No Limits: Single-Varietal Raw Honey Pairing

FLAVOR PAIRING • REFINES SWEET COMPONENT

Generic clover honey works; single-varietal raw honey elevates. Three specific varieties pair with sobrasada because their aromatic profiles bridge the pork-paprika intensity without competing. Rosemary honey (balsamic, slightly medicinal — produced in Mediterranean rosemary fields) echoes the garlic note in sobrasada and adds an herbal backbone. Orange-blossom honey (floral, citrusy — produced in Florida, California, Spain) brings bright aromatics that lift the pork-richness without fighting it. Heather honey (intense, malty — produced in Scotland, the Pyrenees) adds a dark sweet depth that matches the cured-funk notes. For same-honey deployment (in butter + at serve), commit fully to one varietal for the batch; mixing varieties muddles the profile. Sources: Savannah Bee Company (single-varietal US honeys), Gunter's (European imports), or direct from beekeepers at Pinecrest Gardens Farmers Market or Coconut Grove Saturday Market. Reference: Pantry and Staples §Honey Varietals; Sensory Calibration §Aromatic Pairing.

## PAIRING

# What to Drink

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### Wine — Not Applicable

Compound butter is a finishing component, not a standalone course

*Wine pairs to the dish the butter finishes (huevos rotos, grilled bread, roasted pork, kamado-grilled fish). See the Menu Context section for specific downstream dish pairings.*

### Cooking Companion

Small glass of fino sherry (while rolling the log)

*Compound butter rolling is a 10-minute Sunday ritual — the kind of low-stakes kitchen work that's improved by a 100 ml pour of chilled fino. The sherry's saline edge echoes the sobrasada's salt, which is a useful palate check when you taste the butter for seasoning.*

## CONTEXT

# Menu Ideas

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### **Downstream #1 — Huevos Rotos con Sobrasada y Miel (Pablo's signature)**

The classical deployment. Warm 2 tbsp EVOO in a pan, crack 2 eggs, cover to soft-set yolks, slide onto a bed of crispy thin fries (or toasted thick-cut country bread). Place 1–2 coins of butter on the hot eggs — melts in 20 seconds. Drizzle additional raw honey over the top. Flaky salt. Serve with crusty bread. 8-minute breakfast, late-night dish, or tapa-hour opener.

### **Downstream #2 — Grilled Bread Tapa**

Thick-cut country bread (Flour & Weirdoughs sourdough from UMAMI-10 is ideal) grilled on kamado or cast iron until char-striped. Rub with a clove of raw garlic. Top with 1 coin of butter while still hot. Drizzle honey. Flaky salt. A 30-second tapa that tastes like it came from a Mallorcan bar.

### Downstream #3 — Kamado Pork Loin or Chop (Finishing)

After kamado pork comes off the grill and rests 5 min, place 1 coin on each portion while plating. The butter melts into the surface, delivering sobrasada-pork-paprika depth that echoes and amplifies the pork itself. Drizzle honey for the sweet-char top note on the hot meat.

### Downstream #4 — Roasted Winter Squash or Sweet Potato

Halved kabocha or Japanese sweet potato, roasted at 200 °C until tender and caramelized at the edges. Coin of butter in the cavity or on the cut face. The pork-paprika cuts the natural sweetness of the vegetable; the honey ties them together. Vegetarian-friendly-if-you-skip-the-sobrasada (substitute: miso butter version).

### Downstream #5 — Grilled Fish (Swordfish, Tuna Steak, Snapper)

Bold pairing — the sobrasada honey butter is assertive enough to stand up to a strong fish like swordfish or tuna, where delicate fish (sole, dover flounder) would be overwhelmed. Coin onto the fish straight off the grill; butter melts and glazes. Best with a bright salad (escarole + citrus) on the side to counterbalance the richness.

#### YOUR NOTES

## Cook Log

### Session Notes

Date: \_\_\_\_\_ · Serves: \_\_\_\_ · Rating: \_\_ / 5

*Use this space to record what you changed, what worked, and what you'd do differently next time. Your future self will thank you.*