



Liquid Butter Alternative

RECIPE COLLECTION



Our Recipes

Hollandaise Sauce

Fettuccine

With Chilli Cherry Tomato Sauce

Butter Garlic Prawns

With Smoked Paprika

Pan Roasted Chicken

With Lemon and Herbs

Roasted Vegetable Salad

With Warm Walnut Dressing

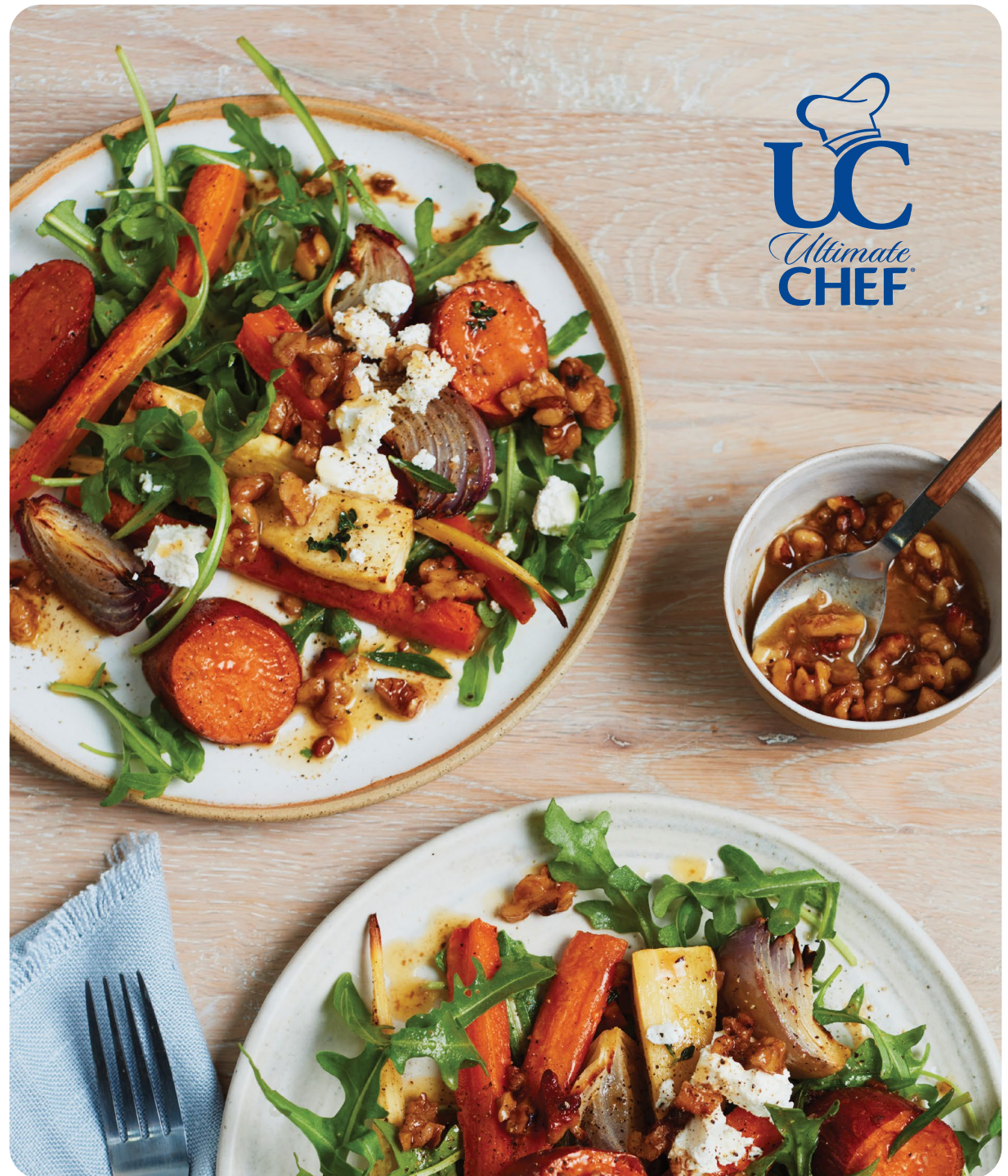
Carrot & Walnut Muffins

Classic French Toast

With Cinnamon

Bread & Butter Pudding

With Bourbon Caramel Sauce



NEW



Why choose Ultimate Chef Liquid Butter Alternative?

Enjoy the convenience of oil with the rich, buttery taste you love – perfect for high-demand kitchens, aged care facilities, pubs, clubs, and other busy food service settings.



Shelf Stable

Unlike traditional butter, margarine and spreads which require refrigeration to maintain freshness, our alternative is shelf stable for up to 365 days.



Cost Effective

Our concentrated formula means you need less to achieve the same results, making it an economical choice without compromising on taste or quality.



Heat Tolerant

Unlike regular butter, margarine and spreads which can burn or break down, it maintains a smooth texture and full-bodied taste, even in intense heat.



Dairy Free

Made without dairy, this alternative delivers the indulgent, creamy taste of butter while catering to dietary preferences and restrictions.



Its versatility makes it perfect for a wide range of culinary applications:

- ✓ Toss through pasta for a light, flavourful coating.
- ✓ Achieve a beautiful golden crust on seared meats.
- ✓ The perfect base for rich, creamy hollandaise.
- ✓ Toss with roasted or sautéed vegetables and potatoes for a delicious buttery finish.
- ✓ Cook fresh popcorn for that irresistible movie-theatre taste.
- ✓ Brush over pastry for a golden, flaky finish.





SERVINGS
2-4



PREP TIME
2 mins



COOK TIME
10 mins



Hollandaise Sauce

Ingredients

- 1 Cup of UC Liquid Butter Alternative
- 4 Egg yolks
- 2 Tablespoons of lemon juice
- Salt to taste
- Cayenne pepper (optional)

Method

1. Place a medium saucepan over low heat and gently warm 1 cup of UC Liquid Butter Alternative. Do not let it boil; it should be just warm enough to blend smoothly with the eggs.
2. In a separate mixing bowl, whisk together the egg yolks and half of the lemon juice until a foamy consistency is formed.
3. While whisking constantly, slowly drizzle the warm UC Liquid Butter Alternative into the egg mixture. Take your time and whisk vigorously to prevent the sauce from splitting.
4. Once fully incorporated, add the remaining lemon juice and a pinch of salt to taste.
5. For a little extra flavour, add a dash of cayenne pepper if desired.
6. The sauce should be smooth, glossy, and pourable.
7. If it is too thick, whisk in a small amount of warm water until the desired consistency is reached.
8. Serve immediately while warm, draped over eggs, vegetables, fish, or any dish that calls for a rich, tangy sauce.



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SERVINGS
4



PREP TIME
15 mins



COOK TIME
25 mins



Fettuccine

With Chilli Cherry Tomato Sauce

Ingredients

- 400-450g fettuccine
- 1/2 cup (125mL) UC Liquid Butter Alternative
- 3 ecshallots (approx. 100g), finely diced
- 10 garlic cloves (6 thinly sliced, 4 minced)
- 1 teaspoon dried chilli flakes
- 1kg cherry tomatoes, quartered
- 2 tablespoons tomato paste
- 1/2 cup (125mL) dry white wine
- Salt and pepper, to taste
- 1/4 cup flat-leaf parsley leaves
- 1/4 cup basil leaves
- Up to 2 cups (500mL) reserved pasta water
- Grated parmesan
- 1 Baguette bread loaf

Method

1. Cook the pasta in salted boiling water until al dente. Reserve up to 2 cups of the pasta water, then drain pasta and set aside.
2. Heat the UC Liquid Butter Alternative in a large pan over medium heat. Add the diced ecshallot and cook for 3-4 minutes until soft. Add the garlic, chilli flakes and tomato paste. Stir and cook for 2-3 minutes until fragrant and darkened.
3. Add the cherry tomatoes and cook for 5-7 minutes until softened and beginning to break down. Pour in the white wine and simmer for 2-3 minutes until slightly reduced. Season with salt and pepper.
4. Add the drained pasta to the sauce and toss well to coat. Gradually add reserved pasta water to loosen and emulsify the sauce as needed. Remove from heat and add parsley and basil.
5. For the bread, slice a baguette loaf in half. Brush with UC Liquid Butter Alternative mixed with minced garlic and finely chopped parsley. Bring bread sides together and wrap tightly in foil. Bake at 180°C until heated through and fragrant (approx. 15 min).
6. Serve with grated parmesan and garlic bread.



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SERVINGS
4



PREP TIME
10 mins



COOK TIME
5 mins



Butter Garlic Prawns

With Smoked Paprika

Ingredients

- 500g raw prawns (peeled and deveined, tails intact)
- ½ cup (125mL) UC Liquid Butter Alternative
- ¼ cup (60mL) extra virgin olive oil
- 1 shallot, finely chopped
- 4 garlic cloves, finely chopped
- ½ teaspoon smoked paprika
- 1 lemon, zested and juiced
- 2 tablespoons fresh flat-leaf parsley, chopped
- Salt and pepper, to taste
- Baguette, to serve

Method

1. Season the prawns with salt and pepper.
2. Heat the UC Liquid Butter Alternative and olive oil in a large skillet over medium-high heat.
3. Add the shallot and sauté for 2-3 minutes until soft.
4. Add the garlic and paprika, cook for 30 seconds until fragrant.
5. Add the prawns and cook for 2-3 minutes, stirring until pink and opaque.
6. Remove from heat. Stir in the lemon zest and juice. Adjust seasoning, if needed.
7. Sprinkle with parsley and serve immediately with slices of baguette and extra lemon.



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SERVINGS
4



PREP TIME
10 mins



COOK TIME
20 mins



Pan Roasted Chicken

With Lemon and Herbs

Ingredients

Chicken

- 4 skinless chicken breast fillets (approx 150g each)
- Salt and pepper, to taste
- 2 tablespoons UC Liquid Butter Alternative
- 2 garlic cloves, thinly sliced
- 2-3 sprigs fresh lemon thyme

Sauce

- ½ cup (125 mL) white wine
- 2 teaspoons Dijon mustard
- 1 lemon, zested and juiced
- Fresh parsley leaves
- Extra lemon

Method

1. Preheat the oven to 200°C (180°C fan-forced). Pat the chicken breasts dry and season well. Heat the UC Liquid Butter Alternative in a large oven-safe pan over medium heat.
2. Add the chicken, garlic and lemon thyme. Sear the chicken for 3-4 minutes on each side until golden brown.
3. Transfer the pan to the oven and roast for 8-10 minutes or until the chicken is cooked through (internal temperature 75°C).
4. Remove from the oven and let the chicken rest.
5. Place the pan back on the stovetop over medium heat. Add the white wine to deglaze, scraping up any browned bits.
6. Stir in the lemon juice, zest and Dijon mustard. Mix well and remove from heat.
7. Serve the chicken with sautéed broccolini and creamy mashed potatoes made with UC Liquid Butter Alternative. Drizzle with the lemon pan sauces and finish with a sprinkle of fresh parsley.



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SERVINGS
4



PREP TIME
15 mins



COOK TIME
30 mins



Roasted Vegetable Salad

With Warm Walnut Dressing

Ingredients

Roasted Vegetables

- 1 large sweet potato (approx. 400g), cut into large pieces
- 1 parsnip, peeled, cut into thin wedges
- 2 medium carrots, peeled and sliced
- 2 red onions, cut into wedges
- 2 garlic cloves, skin on, slightly crushed
- 1 sprig rosemary
- 2 sprigs thyme
- 2 tablespoons UC Liquid Butter Alternative
- Salt and pepper, to taste

Salad

- 60g rocket leaves
- 100g feta cheese, crumbled

Dressing

- 2 tablespoons UC Liquid Butter Alternative
- $\frac{3}{4}$ cup (75g) walnuts, roughly chopped
- 1 garlic clove, crushed
- 2 tablespoons balsamic vinegar
- Salt and pepper, to taste
- Water, to thin if needed

Method

1. Preheat the oven to 200°C (180°C fan-forced). Line a large baking sheet with baking paper.
2. In a bowl, toss the herbs and vegetables with the UC Liquid Butter Alternative. Season with salt and pepper. Spread evenly on baking sheet and roast for 20–30 minutes, or until tender and caramelised.
3. To make the dressing, place a small saucepan over medium heat. Add UC Liquid Butter Alternative, walnuts and garlic. Warm until the walnuts are lightly toasted. Remove from heat, stir in the balsamic vinegar and season. Add a little water if needed to thin out.
4. To serve, arrange the rocket leaves on a platter. Top with roasted vegetables and feta. Drizzle with the warm walnut dressing.



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SERVINGS
12



PREP TIME
15 mins



COOK TIME
25 mins



Carrot & Walnut Muffins

Ingredients

- 250g self-raising flour
- 60g dark brown sugar
- 60g caster sugar
- 150g grated carrot (2 medium carrots)
- 60g chopped walnuts
- 1 teaspoon ground cardamom
- 100mL UC Liquid Butter Alternative
- 180mL full cream milk
- 2 large eggs (60g each)
- 1 teaspoon vanilla extract

Method

1. Preheat the oven to 180°C (160°C fan-forced).
2. Lightly grease or line a 12-hole muffin pan with paper cases.
3. In a large bowl, sift the flour. Stir in the sugars, grated carrot, walnuts, and cardamom. Make a well in the centre.
4. In a separate bowl, whisk together the milk, UC Liquid Butter Alternative, egg and vanilla.
5. Pour the wet ingredients into the well and stir until just combined. Do not over mix.
6. Divide the batter evenly among the prepared muffin holes.
7. Bake for 25 minutes or until a skewer inserted into the centre comes out clean.
8. Cool in the tin for 5 minutes, then transfer to a wire rack.
9. Serve warm.



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SERVINGS
4



PREP TIME
5 mins



COOK TIME
10 mins



Classic French Toast

With Cinnamon

Ingredients

Toast

- 8 slices brioche sandwich bread
- 3 eggs (approx. 60g each)
- 1 cup (250mL) full cream milk
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- 4 tablespoons UC Liquid Butter Alternative, plus extra for finishing

To Serve

- Maple syrup
- Berries
- Icing sugar

Method

1. In a shallow bowl, whisk together the eggs, milk, vanilla and cinnamon.
2. Dip the bread slices into the mixture, turning several times to absorb evenly.
3. Heat UC Liquid Butter Alternative in a frying pan over medium heat.
4. Cook each slice for 2-3 minutes per side or until golden brown.
5. Serve warm with extra UC Liquid Butter Alternative, maple syrup, berries and a dusting of icing sugar.



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SERVINGS
6



PREP TIME
15 mins



COOK TIME
35 mins



Bread & Butter Pudding

With Bourbon Caramel Sauce

Ingredients

Puddings

- 6 thick slices white bread
- 80mL UC Liquid Butter Alternative
- ¼ cup (80g) orange marmalade
- 3 large eggs (60g each)
- 300ml full cream milk

- 150mL thickened cream
- 100g caster sugar
- 1 teaspoon vanilla extract
- ¼ teaspoon ground cinnamon
- Vanilla ice cream, to serve
- Orange zest/segments

Bourbon Caramel Sauce

- 100g brown sugar
- 50mL UC Liquid Butter Alternative
- ¼ cup (60mL) thickened cream
- 2 tablespoons bourbon
- Pinch of sea salt

Method

1. Preheat the oven to 170°C (150°C fan-forced). Lightly grease a medium baking dish. Lightly toast the bread slices. Spread one side of each slice with UC Liquid Butter Alternative and marmalade. Cut into quarters diagonally.
2. In a large bowl, whisk the eggs, milk, cream, remaining UC Liquid Butter Alternative, sugar, vanilla and cinnamon until smooth. Layer the bread in the prepared dish, marmalade side up. Pour over the custard mixture and let sit for 10 minutes to soak.
3. Place the dish in a roasting tray and fill the tray with hot water halfway (bain-marie). Bake for 30-35 minutes or until golden and just set.
4. To make the sauce. Heat brown sugar, UC Liquid Butter Alternative and cream over medium heat. Stir until smooth and bubbling. Add bourbon and salt, simmer for 1-2 minutes until slightly thickened.
5. Remove the pudding from the oven and let it rest for 5 minutes. Serve warm with vanilla ice cream, orange segments and zest and Bourbon Caramel Sauce.



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