

Smen - Moroccan Preserved Butter

Christine Benlafquih

- 55 mins
- Prep: 10 mins,
- Cook: 45 mins
- Yield: 1 lb smen (32 servings)

The Moroccan preserved butter is known as having more of a cheesy taste than a butter flavor. It is often added to tagine recipes as well as many other traditional Moroccan dishes but is also enjoyed simply spread on bread. A small amount of *smen* included in a dish will lend a distinct flavor that can't be replicated by a substitute ingredient.



Before proceeding with the recipe, make sure you have some cheesecloth and a clean glass or ceramic jar on hand for the *smen*. And don't plan to use it immediately--although very easy to make, the *smen* will need to sit a month or longer for the characteristic flavor to develop; the longer it sits, the stronger the flavor will be.

Smen can be made plain from salted clarified butter, as in this recipe, or flavored with herbs such as in [Smen with Thyme or Oregano](#) .

What You'll Need

- 1 pound/500 g unsalted butter
- tablespoon kosher salt

How to Make It

1. Melt the butter over low heat in a small saucepan. Increase the heat and bring the melted butter to a simmer. Simmer gently for 30 to 45 minutes, or until the milk solids on the bottom of the pot have turned a light amber.
 2. Place a piece of cheesecloth over a bowl and carefully pour the clarified butter (not the solids) through a cheesecloth. Repeat this straining several times if necessary to remove all traces of milk solids. You want only perfectly clear clarified butter for *smen*.
-
1. Stir the salt into the strained clarified butter, then pour it into a jar. Cover, and store in a cool, dark place (a cupboard is fine) for a month or longer.
 2. After opening, store the *smen* in the refrigerator.