

# Flavoured Butters

Sage, Parsley, Marjoram, Rosemary, Thyme



## Parsley Butter

1. Pick the Parsley and blanch in boiling water for 30secs then into iced water.
2. Remove and pat dry then finely chop.
3. Beat 250g of salted butter in a food processor
4. When soft add the Parsley and if preferred some lemon zest.
5. This can be piped onto a sheet of parchment and chilled or rolled in clingfilm like a sausage.
6. Freezes perfect in a sealed container.

## Summer Herb Butter

<https://www.deliciousmagazine.co.uk/recipes/summer-herb-butter/>

This herb butter recipe can be used in many ways: tossed through vegetables such as new potatoes, peas, or baby carrots or stirred through cooked pasta, lentils or gnocchi. You could also dot it over freshly barbecued sweetcorn and baked potatoes.

### Ingredients

- 250g semi-salted butter, at room temperature
- 10g fresh chives, roughly chopped
- 15g fresh tarragon, leaves picked
- 5g fresh parsley leaves
- 2 sprigs fresh thyme, leaves picked
- Finely grated zest of ½ lemon
- 2 tsp freshly squeezed lemon juice
- ½ tsp salt

### Method

1. Put the butter into the smallest bowl of your food processor and add the fresh herbs, lemon zest, lemon juice and ½ tsp salt.
2. Turn on the machine and blend together until everything is well mixed and the herbs are nicely chopped.
3. You can use the herb butter immediately, or divide it in half and spoon it in a line down the centre of 2 pieces of non-stick baking paper or cling film.
4. Roll it up in the paper or cling film, shape into neat rolls that measure about 4cm in diameter and fold over the ends to seal.
5. These can now be kept in your fridge for up to 1 week, or in the freezer for up to 1 month.

