



Herb butter

Ingredients

- 250 grams of soft Butter
- 3 cloves of Garlic
- 1 and a 1/2 cups of finely chopped Herbs
- Suggestions, Parsley, Oregano, Mint, Thyme, Sage and Chives
- OR 2 teaspoons of dried herbs like Oregano or Mixed Herbs
- A baguette or small loaf of bread suitable for placing the butter into the bread.
- Or
- Make the flatbread recipe you got today.

Method

- Place your soft butter into a bowl,.
- Grab a board and put a cloth underneath to keep it stable. Place your knife in it's special spot in front of the board.
- Wash your chosen herbs and dry them with a clean tea towel.
- Take the leaves off your herbs and chop them nice and finely. Add to the bowl.
- Peel and crush your garlic and add to the bowl.
- Mix it all together.
- Leave in the bowl if you are using now or glad-wrap to store or freeze for later.
- Slice and put on top of flat bread once pan fried. Or Or slice your breadstick in sections till the end and add butter to your bread sections. Wrap in foil and cook for 30 minutes at 180 degrees Celsius. Enjoy 🍴🍴🍴🍴🍴