



Recipe Name: HERB BUTTER

Ingredients:

1 cup	Butter (2 sticks)
1 handful	Parsley fresh
Few leaves	Salad Burnet fresh
1 handful	Chives fresh
Few leaves	Oregano fresh
Few leaves	Lemon Balm fresh
A hint of	Garlic
	Salt (according to taste)
	Pepper (according to taste)

Steps to follow:

Put the herbs in a bowl with water and wash thoroughly and dry with a paper towel. Chop the herbs finely. Dice the small piece of garlic very finely. Mix the herbs and garlic with the butter which should have room temperature. Season with salt and pepper. Put the herb butter in the refrigerator until firm. Serve with fresh baguette and/or grilled meat or fish.