



## Recipe Name: NASTURTIUM-BUTTER

### Ingredients:

- |           |                           |
|-----------|---------------------------|
| 1 cup     | Butter (2 sticks)         |
| 1 handful | Nasturtium blossoms       |
| 3         | Nasturtium leaves         |
|           | Salt (according to taste) |

### Steps to follow:

Put the blossoms for 10 minutes in a bowl filled with salt water, therefore "uninvited guests" will leave the blossoms. Beat the softened butter (room temperature) and add salt according to taste and the chopped nasturtium blossoms and leaves. Shape the butter like a sausage and wrap in aluminum foil. Chill in the fridge until firm.