

BASIL BUTTER

Equipment needed –

Food processor, baking paper, measuring cup, foil, spatula, salad spinner and electric scales.

Ingredients from the Garden –

- 1/2 cup of basil

Ingredients from the Pantry –

- 125 g unsalted butter (room temperature)
- Sea salt and freshly ground pepper

What to do –

1. Pick the basil leaves and place in the salad spinner. Wash and dry the basil leaves using the salad spinner.
2. Measure out 1/2 cup of the basil leaves and place in the food processor.
3. Measure out 125 grams of unsalted butter using the electric scales. Place the butter in the food processor.
4. Season well with sea salt and freshly ground pepper and blend well until the mixture is bright green.
5. Using a spatula, scrape the butter onto a sheet of baking paper and form into a sausage shape.
6. Roll up and wrap in a double piece of foil. Twist the ends to form a tight roll and place in the fridge.

Serves –

- 28 students.