

Basil Butter

A subtle alternative to the usual garlic variety.

Blend together:

75 g soft butter

2 tbs [greek basil](#)

1 tbs garlic chives (chopped)

a grinding of coarse black pepper

This butter will keep well in the fridge and has many summery uses.

Serve with grilled meat or fish.

Dot onto tomatoes before baking.

Spread onto french bread slices and top with grated cheese before baking for an instant snack.