



# RACHEL'S ROSEMARY & GARLIC BUTTER

Rachel creates many of the resources for the RHS Campaign for School Gardening and loves trying out new recipes with her family.

“This delicious butter is super easy to make and tastes fantastic spread on warm crusty bread or crunchy cracker. It can be made ahead of time and kept in the fridge, ready for your event!”

**SERVES** 25      **PREP** 20 mins (Plus 1 hour for cooling)

## EQUIPMENT

Mixing bowl, wooden spoon, sharp knife, chopping board, cling film or foil

## INGREDIENTS

1 tablespoon of fresh rosemary  
Half a clove of garlic (crushed)

½ - 1 teaspoon salt  
250g block of unsalted butter

## METHOD

1. Add the rosemary, salt and garlic to the butter in a bowl and mix well until evenly distributed.
2. Scrape the mixed butter onto the middle of a sheet of cling film or foil. Fold over one side of the foil or cling film and roll the butter into a cylinder shape. Wrap to cover completely.
3. Place the roll of butter in a plastic bag and don't forget to label it!
4. Store the butter in the fridge. Best served at room temperature.

Why not experiment with different combinations of herbs and find out which goes best with particular foods. Some of our favourites to make are thyme and orange, mint, sage and lemon, parsley or chive butter. Yum!

Got a brilliant soup recipe that is soup-er tasty?

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