



# Lime and Garlic Butter

## INGREDIENTS:

125g butter, softened

1 tablespoon chopped fresh continental parsley

1 garlic clove, crushed

1-2 teaspoons finely grated lime rind

1 tablespoon fresh lime juice

½ Tablespoon Lime Zest

## METHOD:

Place the butter, parsley, garlic, lime rind and lime juice in a small bowl and stir until well combined.

Spoon the mixture along the centre of a sheet of non-stick baking paper and shape to form a log about 18cm long. Roll up and twist the ends to secure.

Place in the freezer for 1 hour or until firm and chilled. Cut into slices to serve.

