

MUSHROOM GARLIC BUTTER

Time: 10 minutes

Serves: 10

Ingredients:

150g butter – room temperature
20g dried mushrooms – ground
5g garlic powder
3g salt

Preparation:

Place all ingredients in a small bowl and mash with a fork until evenly combined.

Form mixture into a rough cylinder on a sheet of wax paper or cling film.

Roll the wax paper around the cylinder and twist the ends together until a uniform, tight cylinder is formed.

Refrigerate until solid. Slice to serve.

Nutritional Information Per Serving:

Calories: 107	Hand-Size Portion Guide
Fat: 12.2g	Palms of Protein: 0
Carbs: 0g	Fists of Vegetables: 0
Fibre: 0g	Cupped Hands of Carbs: 0
Protein: 0.1g	Thumbs of fat: 1