

Seaweed Butter

This compound butter is flavoured with dried laver seaweed to bring a hit of umami to any dish. It's especially good when melted over asparagus or new potatoes or smeared onto any vegetables, white fish or shellfish before cooking.



Ingredients

480g Unsalted Butter

Sea Salt

16g Dried Seaweed Sprinkle

OR

480g Black Mountains Smokery Smoked Salted Welsh Butter

16g Dried Seaweed Sprinkle

Place the softened butter in the bowl of your food mixer and add the salt (if using unsalted butter) and 16g of dried seaweed. Mix at low speed until the butter is an even colour and the seaweed is incorporated. Wrap the butter in grease proof paper and leave to set in the fridge.

Amazing served with new season's asparagus, broad beans and potatoes, smeared onto vegetables or any white fish before roasting or grilling or spread onto sourdough toast for a simply delicious appetiser.

Any leftover seaweed butter can be stored in the fridge until the expiry date on the original butter, or frozen.

For multi-coloured seaweed butters, try the different seaweeds in the [Mermaid's Larder Gift Set](#).

Try adding soy sauce, garlic, lime zest and ginger to the butter for use in Asian dishes.