

CORIANDER BUTTER

Serve with corn - especially nice when barbequed in its husk.

150 grams butter,
softened to room temperature

zest of 1 lime

2 tablespoons finely chopped coriander

½ to 1 tablespoon wasabi paste,
depending on how hot your wasabi is
and how much you like the taste



Combine all ingredients. Use fork to mash and mix well. Using your hands, mould and roll into a cylinder shape. Cover in a piece of plastic wrap. Place in fridge and chill for at least 30 minutes. Cut into thin rounds for serving. This can be made up to 3 days in advance.