

heute gibt es...

## Herb butter | Garlic butter | tomato-butter



### **Ingredients**(For each 1 rolls of about 80 g)

- 250g butter
- 2 cloves of garlic
- 4-5 dried tomatoes in oil
- 1 handful basil leaves
- 1 handful rosemary stalks
- Something stripped oregano
- Salt
- aluminum foil

### **Preparation:**

1. The butter first let soften at room temperature, then place in a bowl and mash with a fork until the butter has become creamy.
2. divide the butter in three portions.
3. For the garlic butter, the two cloves garlic press and add to the butter. Add a little salt and mix thoroughly together.
4. Finely chop the garlic butter basil and rosemary, together with some salt to the butter give and also mix thoroughly.
5. For the tomato butter 4-5 pieces very finely chop dried tomatoes with a knife and put together with a little oregano to butter. Mix everything together thoroughly. NOTE: This add any salt because the tomatoes are already salty.

