



# MISO BUTTER

[https://www.mainland.co.nz/recipe/Miso\\_Butter.html](https://www.mainland.co.nz/recipe/Miso_Butter.html)



Prep Time

10 MINS

+ 3 HOURS CHILL

COOKING Time

0 MINS

SERVES

6

Flavoured butters are a fantastic way to perk up grilled vegetables and BBQ'd meats this summer. Our Mainland Miso butter is a synch to make and will take your dishes to another level.

## Ingredients

- 250g Mainland Unsalted Butter, softened to room temp
- 2 x packets instant miso soup
- Non-stick baking paper

## To serve

- Asparagus (or whichever veg or meat you prefer)

## Method

1. Start by making sure your Mainland Butter is nice and soft, this will help you blend in the miso.
2. Place the Mainland butter in a large bowl and squeeze in the sachets of instant miso soup. Make sure they are the paste form not the powdered form.
3. Using a spoon or rubber spatula, mix the miso and the Mainland butter together until fully combined. Shape into a log then tip out onto a large piece of grease proof paper and roll it up so it looks like a Christmas cracker, twisting the ends to seal it off. Place in the fridge until the butter has firmed up again.
4. When you're ready to use it, slice off rounds of the Mainland miso butter and serve with grilled asparagus, vegetables, meats and fish.

## Chef's tips

You can use the butter to add extra flavour to your Sunday scrambled eggs. We promise you'll love it.