

BLACK GARLIC BUTTER



INGREDIENTS

250g - Unsalted Butter

**30g - Black Garlic & Pepper
Magic Marinade**

METHOD

1. Allow butter to come to room temperature.
2. Add Magic Marinade and mix well.
3. Place a large piece of cling film onto your bench.
4. Place the butter into the centre and wrap and roll the butter into a sausage style shape.
5. Chill or freeze.
6. Slice as needed.