

FLOWER and HERB BUTTER Appetizer (serves 6)

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*original recipe from *Six Seasons: A New Way with Vegetables* cookbook.

Ingredients:

- 1/2 cup (1 stick) best quality unsalted butter (room temperature)
- a mixture of chopped fresh herbs (including milder favors like thyme, dill and Italian parsley, as well as stronger flavored tarragon, sage, and/or oregano).
- 1 green onion, sliced
- edible flower petals (anise hyssop, marigold, pansies, calendula, nasturtium, and borage are all good choices)
- good quality flake sea salt
- fresh cracked pepper
- cracked coriander seeds, red chili flakes, and poppy seeds (optional)
- sliced baguette (fresh or toasted) or a selection of artisan crackers

Directions:

1. Use an offset spatula to smear softened butter 1/8" to 1/4" thickness across a platter (marble, slate or wood look gorgeous).
2. Scatter generously with chopped herbs, then green onion, and flower petals. Finish lightly with a few pinches of fine sea salt flakes and fresh cracked pepper.
3. If you like, add a little cracked coriander seed, chili flakes and poppy seeds (optional but lovely).

Serve with baguette slices or artisan crackers and watch it disappear!