

SEAWEED BUTTER

This seaweed butter is perfect with all kinds of seafood and adds a gorgeous hit of umami to any dish

Ingredients

480g Unsalted Butter

16g [Welshman's Caviar](#)

A sprinkle of [Halen Môn Sea Salt](#)



Place the softened butter in the bowl of your food mixer and add the [Halen Môn Sea Salt](#) and 16g of [Welshman's Caviar](#).

Mix at low speed until the butter is an even colour and the seaweed is incorporated. Wrap the butter in grease-proof paper and leave to set in the fridge.

When set, enjoy served with new season's asparagus, broad beans and potatoes, smeared onto vegetables or any white fish before roasting or grilling or spread onto [Sourdough](#) toast for a simply delicious appetiser.

Any leftover seaweed butter can be stored in the fridge until the expiry date on the original butter, or frozen.

Try adding soy sauce, garlic, lime zest and ginger to the butter for use in Asian dishes.