

Salt and Serenity

Chive Blossom Butter

227 grams (2 sticks) unsalted butter, softened to room temperature

4 chive blossoms, washed well and left to dry on a paper towel for about an hour

8 slender stalks of chives (choose stalks that have not flowered yet), finely chopped

½ teaspoon pink Himalayan Sea salt or flaky salt (such as Maldon)

1. Place softened butter into a medium sized mixing bowl. Using sharp scissors, snip the chive flower blossoms on top of the butter. Add finely chopped chives and salt. Mix well until completely incorporated.
2. Spoon the butter onto a sheet of parchment paper and roughly form the shape of a log, about 8 inches long. Tightly roll up log of butter, twisting both ends of the parchment paper. Chill for at least 2 hours before using.