# Herb butter

## Equipment:

<table>
<thead>
<tr>
<th>Sharp knives</th>
<th>Chopping boards – 3</th>
<th>Stick blender with bowl attachment</th>
<th>Small bowl</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baking trays - 2</td>
<td>Dessert spoon</td>
<td>Butter knives - 4</td>
<td></td>
</tr>
</tbody>
</table>

## Ingredients:

- ¼ cup of oregano
- ¼ cup thyme
- ¼ cup chives
- ½ cup unsalted butter
- 1 loaf of bread

## Method:

1. Turn oven onto 160°C
2. Finely chop oregano. Place into bowl of blender.
3. Finely chop thyme. Place into bowl of blender.
4. Finely chop chives. Place into bowl of blender.
5. Cut ½ cup of butter into cubes. Place into bowl of blender.
6. Attach the stick blender and whiz to combine.
7. Place slices of bread onto the 2 oven trays.
8. Cook for 5 minutes of 1 side.
9. Remove from the oven, turn the slices of toast and butter with herb butter.
10. Return bread to oven for 5 minutes.
11. Remove from oven and cool for a few minutes.
12. Cut slices into strips or quarters. Prepare on serving platter.

Leader: ___________________________  Quiet Captain: ___________________________