



MICRO RADISH COMPOUND BUTTER

15 MINUTES + COOLING TIME

MAKES 2-3 SERVINGS

This compound butter is perfect for slicing and serving over your favourite cut of steak. It could also be used on fish, chicken or even on toast!

INSTRUCTIONS

Garlic clove can be roasted, if preferred.

Combine all ingredients. Place on plastic wrap and wrap tightly, forming a log. Place in fridge until hard, slice and serve.

Keeps up to 1 week, stored in fridge.

Enjoy!

INGREDIENTS

1/2 Cup of Butter, room temperature

2 Tbsp of Horseradish, squeezed dry

1/2 Tsp of Salt

1/4 Tsp of Ground Black Pepper

Zest of 1 Lemon

1/4 Cup of GoodLeaf Micro Radish

1 Clove of Garlic, peeled, micro-planed or minced



Vertically Farmed. Straight-up Good.™