



Fennel & Lemon Butter Dressing



Method

Carefully melt the butter over a low heat.

Add the lemon zest, salt, black pepper and lemon juice and whisk to mix.

Add the Fennel Seed Spice Drops and whisk again.

Fennel has such an interesting flavour and is also such a versatile herb. The seeds, leaves, stems and flowers have a delightful aniseed taste.

Fennel is the ideal companion to fish and a variety of vegetables both being enhanced with a lick of flavoured butter.

This butter is ideal liberally doused over some salmon and asparagus but it would work equally well with purple sprouting broccolior pak choi.

This recipe uses Holy Lama Naturals Fennel Seed Spice Drops.

Ingredients

- 80g unsalted butter
- zest ½ lemon, grated
- pinch salt
- black pepper, freshly ground
- 1tbs lemon juice
- 8 drops Holy Lama Naturals Fennel Seed Spice Drops