

Less than 1 hour

Serves 6

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Ingredients

- 1 block (500g) salted butter, softened or at room temperature
- 3-4 Tbsp (45-60ml) harissa paste
- ¼ cup (60ml) honey + extra for drizzling
- Handful dried, edible rose buds or ½ punnet (20g) fresh PnP edible flowers (optional)

For serving:

- Dash of dried chilli flakes (optional)
- Garlic, sliced and fried (optional)
- 1-2 loaves ciabatta, fresh or toasted

Method

1. Divide butter in two.
2. Add harissa to half the butter and honey to the other half.
3. Whisk each mixture until well incorporated.
4. Dot lines of butter on your serving plate, alternating between the two flavours.
5. Use the back of a teaspoon to pull butter across plate, creating a teardrop shape.
6. Repeat process until the plate is full.
7. Drizzle lightly with extra honey and sprinkle with rose buds or edible flowers, if using.
8. Garnish with chilli and garlic, if using.
9. Serve with ciabatta.

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