Less than 1 hour Serves 6 Share Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email Ingredients

- 1 block (500g) salted butter, softened or at room temperature
- 3-4 Tbsp (45-60ml) harissa paste
- $\frac{1}{4}$ cup (60ml) honey + extra for drizzling
- Handful dried, edible rose buds or 1/2 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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