

Anchovy sweetcorn butter

Takes 10 minutes + freezing time, serves 6+ and uses a large saucepan

INGREDIENTS

100g butter, at room temperature

8 sprigs thyme, leaves only

4 anchovies, finely chopped

A couple of grinds of fresh pepper

DIRECTIONS

Make sure all of your butter ingredients are very finely chopped, you need them in tiny pieces so that they spread throughout the butter nicely. Place the butter into a bowl and mix all the other ingredients thoroughly into the softened butter. When it's really well combined, lay a square piece of cling film on your worktop and spoon your butter into the middle of it, in a pile. Fold the clingfilm completely over the butter, then roll it up in the rest of the cling film. Roll it backwards and forwards a few times to smooth it into an even shape, then twist the ends like a sweet wrapper. Now place it in the freezer for at least a couple of hours.

Bring a large pan of water to the boil. Peel your sweetcorn, discard the silks and keep the inner leaves. Place the whole corn in the water and bring back to the boil, then simmer for 6 minutes and drain.

Tear the excess sweetcorn leaves into strips and lay them across your plates, then place the cooked sweetcorn on top. Take your butter from the freezer and slice a 3-5mm thick disc for each corn on the cob and place it on top of the hot sweetcorn, serving immediately as the butter melts.

