

SPLICED DATE BUTTER

MAKES about 450g

INGREDIENTS

250g salted butter, at room temperature (use unsalted if you prefer)

200g pitted soft dates, chopped very finely (use figs if you prefer)

1 tsp mixed spice or cinnamon

METHOD

In a mixing bowl mash the butter, dates and spice together. Form into an oblong butter pack shape, wrap in parchment and chill in the fridge for at least 20 minutes before serving.