

Flavored butter recipes / *Savory butter*

- 200 g room-temperature butter;
- a handful of dried cranberries;
- ½ aspoon black sea salt crystals (*charcoal-infused*);
- ½ teaspoon lemon-infused sea salt (*yellow*) or plain sea salt (*white*).

Finely chop the cranberries, preferably using a food processor. Mix the softened butter with the salt and cranberries. Transfer the mixture to a container lined with parchment paper, smooth the surface, and refrigerate for at least 3–4 hours until firm. If a square shape is desired, the butter can be cut into squares once set. Serve with bread.



Flavored butter recipes / *Sweet butter*

- 200 g butter;
- a few teaspoons of high-quality cocoa powder;
- a generous pinch of Ceylon cinnamon;
- a pinch of sea salt;
- 1 tablespoon maple syrup.

Divide the butter into three portions. Cut or break one portion into irregular pieces and place them in a small container. Melt the second portion and mix it with cocoa powder and cinnamon before pouring it over the butter pieces. Melt the final portion, mix it with salt and maple syrup, and pour it over the mixture. Using a spoon or skewer, gently swirl the layers to create a marbled effect. Refrigerate for at least 3–4 hours. Serve with brioche toast, croissants, or as an addition to porridge.