



Pesto Butter for Barbecues & Snacks

Creamy Pesto Butter with Fresh Herbs – Quick to Make and Perfect with Bread, Vegetables, and Grilled Foods

Easy 4 Servings 5 min.



This **pesto butter** is ready in just a few minutes: creamy butter, aromatic ORO di Parma Pesto Verde, and fresh herbs combine to create a flavorful barbecue spread for bread, vegetables, or fish.

Ingredients

100 g butter, softened
15 g (1 tbsp) ORO di Parma Pesto Verde
½ tsp lemon zest
1 pinch of salt
1–2 tbsp fresh herbs, finely chopped (e.g., parsley, basil)

Step 1: Whip the butter

Put the softened butter in a bowl and beat it with a fork or hand mixer until creamy.▮

Step 2: Stir in the pesto

Add the ORO di Parma Pesto Verde and lemon zest to the butter and stir in until evenly combined.

Step 3: Season to taste & chill

Season with salt to taste, transfer to a small bowl, and sprinkle with fresh herbs. Chill for at least 15 minutes before serving.

Used products:



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www.rodiparma.de/en/italian-recipes