Corncobs with Savoury Butter

Equipment:	Ingredients:
Large saucepan	Corn on the cob (1 per person)
Long tongs	500g butter softened to room temperature
Colander	2 tbsp. of herbs of your choosing (fresh and/or dried),
Chopping board	including garlic, basil, coriander or,
Sharp knife	1-2 tsp. spices including smoked paprika, chilli, white
Serving bowls	miso etc.
Small bowls for mixing butters	
Butter knife or fork	

What to do:

- Half fill a large saucepan of water over a high heat until boiling and then reduce heat to maintain a gentle boil. Please be careful of steam and splashes during this cooking activity.

- While waiting for water to boil, remove the husks and corn silk from the corncobs. Make sure any stray strands of silk are completely removed, as they aren't pleasant to eat and tend to get stuck between teeth!

- Trim the stalk from the base of the cob using a sharp knife (close adult supervision required).

- Prepare your savoury butters. Divide each 500g block of butter into 2-3 equal portions, depending on the number of flavourings you choose. Make sure there will be enough of each for everyone to try.

- Wash, dry and finely chop any fresh herbs you have chosen.

- Mix butter to a smooth paste using a fork or butter knife. Add the fresh or dried herbs and/or spices and mix them through the butter until well combined.

Cook the corn:

- Using the long tongs, gently lower the corncobs into the boiling water, so they are all immersed; you may need to cook the corncobs in batches if there is not enough room in the pot.

- Cover the saucepan with the lid, bring back to the boil and allow corn to cook for 6-7 minutes, or until just tender.

- Remove the cobs from the water using the long tongs and set aside in a large bowl to cool slightly. You may need to tip off any excess water. When corn is cool enough to handle safely, cut each cob into thirds and divide equally into serving bowls (1 bowl per table).

- Serve butters in bowls with a butter knife for each. Offer everyone a dab of each flavour to try.