

Sweetcorn & Basil Butter

<p>Equipment:</p> <p>Large saucepan Long tongs Colander Chopping board Sharp knife Serving bowls Small bowl for mixing butter Butter knife or fork</p>	<p>Ingredients:</p> <p>Corn on the cob (1/3 per person) 250g butter softened to room temperature 2-3 tbsp. of finely chopped fresh basil</p>
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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 or break the stalk from the base of the cob using a sharp knife.
- Prepare your herb butter. Wash, dry and finely chop any fresh herbs you have chosen.
- Mix butter to a smooth paste using a fork or butter knife. Set aside.

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 butter in bowls on the table with a butter knife for each. Offer everyone a dab of butter to try melted over their corn.