



**THE LITTLE BUTTER  
WITH A LOT OF FLAVOUR**

*Dairyworks*  
-NEW ZEALAND-

**MAKE LIFE EASIER**

Tired of serving up the same old meals, but lack the time to tackle complicated recipes with long ingredient lists? If so, these handy new Dairyworks Finishing Butters are set to become your new secret weapon for whipping up easy meals that are full of flavour.

There are three finishing butters to choose from, each infused with aromatic herbs and spices. And a little goes a long way, with just a small slice of butter packing a huge flavour punch – whether it's melted onto a steak, folded through pasta, tossed over freshly seared prawns or drizzled over steamed greens.

It's the simple solution for serious flavour.

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# BAKED LEMON BUTTER FISH

Fancy a little restaurant quality baked fish? Bursting with delicious flavour, minus the fuss!

4

Serves

10

Prep time

30

Cook

## Ingredients:

- 40g Dairyworks Lemon & Peppercorn Finishing Butter, sliced
- 4 medium fish fillets of your choice
- 1 lemon, sliced thinly
- Seasonal greens (optional)
- Salt & pepper to season

## Method:

Preheat the oven to 180C, fan bake.

Place fish fillets in baking paper and arrange seasonal greens around fillets (if using).

Place Dairyworks Lemon & Peppercorn Finishing Butter and lemon slices over fish and seasonal greens, wrap baking paper into a parcel and cover with tinfoil .

Place the parcels on an oven tray and bake for 20-30min (depending on the thickness of your fillets).

Remove from oven, open parcel and bake for a further 5min (or until nice and golden) to caramelise the fillets.

Season with the salt and cracked pepper (optional).





# GARLIC BUTTER PRAWNS

For prawns that are packed with flavour and ready in minutes, use Dairyworks Garlic & Sea Salt Finishing Butter for a dish that's guaranteed to please.

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2

Serves

5

Prep time

10

Cook

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## Ingredients:

- 40g Dairyworks Garlic & Sea Salt Finishing Butter
- 400g prawns (peeled or unpeeled)
- 1 tsp chilli flakes (optional)
- 1 fresh lemon

## Method:

Fry prawns in a hot oiled pan until golden brown.

Once prawns are golden, place the Dairyworks Garlic & Sea Salt Finishing Butter in pan and cook for a further 2-3mins.

Serve with a wedge of lemon, and remaining butter from the pan drizzled over.

# CHIPOTLE CHICKEN BREAST

Chicken for dinner again? Change it up with Dairyworks Chipotle & Sea Salt Butter, the simple finishing touch that's full of flavour.

2

Serves

5

Prep time

8

Cook

## Ingredients:

- 40g Dairyworks Chipotle & Sea Salt Finishing Butter
- 400g chicken breast or thighs (boneless)
- 1 Tbsp oil
- 1 lime
- Salt & pepper to season

## Method:

Preheat the oven to 180C, fan bake

Soften Dairyworks Chipotle & Sea Salt Finishing Butter and brush over chicken breasts

Place chicken breasts on lined oven tray and put oven

Bake for 30-40minutes (or until chicken is cooked through), and throughout cooking time baste more butter over chicken every 10-15 min.

Serve hot with fresh coriander and a squeeze of lime

### Tips:

This chicken recipe works really well with Mexican dishes – eg in a burrito bowl or served with guacamole and fresh salsa.





# LEMON BUTTER MUSHROOMS

Delicious Lemon & Peppercorn butter mushrooms in minutes. These are the perfect appetizer or side dish for any favourite meal.

2

Serves

5

Prep time

5

Cook

## Ingredients:

- 40g Dairyworks Lemon & Peppercorn Finishing Butter
- 600g portobello mushrooms
- 1 tsp chopped herbs (optional)
- 1 fresh lemon

## Method:

Fry mushrooms in a hot oiled pan until they have softened.

Add the Dairyworks Lemon & Peppercorn Finishing Butter in pan and cook for a further 2-3mins.

Serve with a wedge of lemon, chopped herbs of your choice and remaining butter from the pan drizzled over.

# GARLIC BUTTER BABY POTATOES

Bring baby potatoes to life with Dairyworks Garlic & Sea Salt Butter. Super easy and super tasty! This will become your new favourite side dish for any meal.

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4

Serves

5

Prep time

10

Cook

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## Ingredients:

- 40g Dairyworks Garlic & Sea Salt Finishing Butter
- 1kg sweet baby potatoes
- Handful chopped parsley
- Salt & pepper to season

## Method:

Place potatoes and salt in a large saucepan and cover with water

Bring to the boil and simmer for 8 minutes or until soft and tender

Drain and add the Butter and chopped parsley

Gently toss through the butter and parsley and serve.





# CHIPOTLE GRILLED SWEETCORN

Enjoy Mexican styled corn in minutes with Dairyworks Chipotle & Sea Salt Butter

2

Serves

5

Prep time

8

Cook

## Ingredients:

- 40g Dairyworks Chipotle & Sea Salt Finishing Butter
- 4 halved boiled or steamed cobs of corn
- Salt & pepper to season

## Method:

Place hot corn into a saucepan with the butter, salt and pepper.

Toss gently until the butter is melted and coats all the corn.

Place chicken breasts on lined oven tray and put oven.

Place into a serving dish and pour over any remaining melted butter.

# LEMON BUTTER GREENS

Give green beans a bit of a zing with Dairyworks Lemon & Peppercorn Butter. The perfect finishing touch that's sure to bring your veges to life.

2

Serves

5

Prep time

20

Cook

## Ingredients:

- 40g Dairyworks Chipotle & Sea Salt Finishing Butter
- 400g green beans
- Salt & pepper to season

## Method:

Preheat oven to 180C – grill

Place green vegetables into a baking dish along with the butter.

Grill for 20 min or until soft.

Serve hot with a squeeze of lemon juice and top with remaining melted butter.

### Tips:

Add some toasted almonds or seeds for a little crunch.





# GARLIC BUTTER & CHEESE PASTA

Change up that mid week spag Bolognese with this super simple pasta recipe that everyone in the house will love.

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2

Serves

5

Prep time

8

Cook

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## Ingredients:

- 40g Dairyworks Garlic & Sea Salt Finishing Butter
- 300g cooked pasta
- 1/2 cup Dairyworks grated Parmesan Cheese
- Juice of 1/2 lemon
- Salt & pepper to season

## Method:

Add the Dairyworks Lemon & Peppercorn Butter, parmesan and lemon juice to the hot drained pasta.

Stir through and season with salt before serving nice and hot.

### Tips:

For some extra texture and colour add some steamed greens or edamame beans.

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