

**Miele**

# Steamed swede with miso seaweed butter

By Michael Meredith

**20 minutes**

Preparation time

**40 minutes**

Cooking time

**8 servings**

Serves



## INGREDIENTS

1 kg swede, peeled and cut into chunks  
2 nori sheets  
200 g unsalted butter, softened  
1 tbsp Misomite  
2 tbsp white soy sauce  
½ cup spring onions, finely sliced  
Salt flakes, to taste  
2 tsp black sesame seeds, toasted, to serve

## METHOD

1. Place swede chunks into a perforated steam container. Steam at 100°C for 7 minutes, or until tender.
2. Pre-heat oven on Fan Plus at 180°C. Place nori sheets on a baking tray and roast for 30 minutes or until crisp on shelf level 2.
3. Remove from the oven and crumble the nori sheets then rub through a sieve to achieve a fine powder.
4. Place the butter, nori, misomite and soy sauce into a blender and combine until evenly mixed.
5. Warm the miso seaweed butter in a saucepan with spring onions over low heat, induction setting 4 and add salt flakes to taste.
6. Pour seaweed butter over swede and mix to coat.

## To serve

1. Place swede in a serving bowl and top with toasted sesame seeds.

## Hints and tips

- Misomite is a miso spread based on Marmite but with miso as its main ingredient. It was created by a Japanese couple in Nelson. Shiso miso can be used as an alternative.
- White soy sauce is brewed with more wheat than regular soy sauce and is lighter in colour and flavour.
- The miso butter can be made ahead of time and will keep in freezer for 2 months. It can be served with many other roasted vegetables and meats.