

Baked marrow with peas and basil

- **Ingredients**

- 350g Marrow
- 40g Butter
- 1 cup of peas
- Salt and pepper
- Handful of basil

- **Method**

1. Preheat the oven 200oC.
2. Peel and chop the marrow into small chunks.
3. Take the basil leaves off the stems then cross chop the basil leaves.
4. Place a sheet of tin foil on a baking tray then place a sheet of baking paper on top.
5. Place the marrow in the middle of the baking paper , then the peas, basil, butter, salt and pepper
6. Fold the baking paper then seal with the tin foil.
7. Bake in the oven for approx. 30 mins.