

# BUTTER

I love making kitchen staples and I especially love foods that undergo a transformation before my very eyes. That's what happens with butter. You start with cream and then through the whipping process, separate it into butter and buttermilk, both of which are great edible products



**Makes:** approx. 250 grams  
(9 oz) butter

**Time:** 10 minutes



## INGREDIENTS

600 grams (21 oz) cream  
(see Tips)



## METHOD

1. **Insert Butterfly.** Mix on **speed 4** until buttermilk splits from butter. This can take between 1 minute and 5 minutes.
2. **Remove Butterfly.** Strain buttermilk from butter and set aside buttermilk for other uses.
3. Add 300 grams (10.5 oz) cold water to mixing bowl. Wash **5 sec/speed 5**, then strain again. Repeat washing and straining until liquid runs clear, or almost clear.
4. Press butter, using [butter press](#) if you have one. Store butter in refrigerator.

### Tips

- Butter is formed when solids split from pure cream as it's churned.
- The byproduct is buttermilk, which is great for baking, pancakes and as a marinade for meat, especially chicken.
- Butter can be frozen; wrap it tightly before freezing.
- Any pure cream can be used to make butter but the higher the fat content, the more butter and the less buttermilk you will end up with. If I want butter and don't have any immediate use for buttermilk, I use high-fat double cream with around 51% fat. Otherwise, I use 35% fat pure cream.



...continued



Thickened cream works, too, but it means there's a thickening agent (gelatine or vegetable gum) in your butter. There's very little difference in flavour or utility.

#### Variations

- Check out my [flavoured butter](#) variations.
- If salted butter is desired, add a pinch of fine salt to butter after final washing stage and mix **10 sec/speed 3**.
- To make spreadable butter, add 50 grams (1.8 oz) vegetable oil to butter after final washing stage and mix **10 sec/speed 3**. (Salt can be added at the same time.)



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(9 oz) butter



### SHOPPING LIST:

- Cream (600 grams / 21 oz)
- [Butter press](#)



### NOTES & TIPS:

- Any pure cream can be used to make butter but the higher the fat content, the more butter and the less buttermilk you will end up with. If I want butter and don't have any immediate use for buttermilk, I use high-fat double cream with around 51% fat. Otherwise, I use 35% fat pure cream. Thickened cream works, too, but it means there's a thickening agent (gelatine or vegetable gum) in your butter. There's very little difference in flavour or utility.
- In the video for this recipe I show you how to use a butter press - I have one in my shop so you can create the same neat prism shape when you make butter. [Buy it here.](#)