



To make butter at home you will need:

Double cream - That's the only ingredient! (It's better if the cream has been sitting in the fridge for a couple of days, really fresh cream takes longer to turn into butter).

Jam jar - As big as you can comfortably hold, it needs a tight fitting screw top lid.

Mug.

Wooden board

Wooden spoon

- 1). Take the cream out of the fridge and let it warm to room temperature for about half an hour (so it doesn't feel cold on your finger when you dip it in).
- 2). Pour enough cream into the jam jar to come a third of the way up the sides. You need to leave plenty of airspace so that the cream can really move around
- 3). Screw on the lid tightly. Now shake the jar up and down and all around so that the cream bounces against the lid. It's important not to stop shaking until the butter starts to form.
- 4). First you'll feel the cream slop around in the jar, then you'll notice that it stops sloping and goes silent. At this stage you have just whipped cream. Keep shaking - pretend your shaking the maracas! It may take 10 minutes or it may take half an hour.
- 5). All of a sudden the sound and sensation will change. You'll have a big lump sloshing around in a thin, watery liquid. The lump is your butter and the liquid is buttermilk - carefully open the lid and take a look inside.
- 6). Now you have to wash your butter under the cold tap: drain the buttermilk off into a mug and fill the jam jar with cold water. Swirl the lump of butter around in the water and pour the water carefully away. Do this again and again until the water is clear.
- 7). Put the butter lump on the board and press down on it with the back of the wooden spoon (or use your hands) to force out any buttermilk still inside. This is important, as any buttermilk left inside it will make it go sour.
- 8). You can now wrap and refrigerate your home-made 'pat' - or eat it straight away.

Enjoy!

Acknowledgements

The River Cottage Cookbook – Hugh Fearnley-Whittingstall