

LIGHTLY SALTED BUTTER

Season:	all year round
From the garden:	any herbs from your garden – basil, chives and parsley are great!
Difficulty:	easy
Serves:	8-12

Equipment

- 🍷 Glass jar (200ml) with tight-fitting lid
- 🍷 Marbles (optional)
- 🍷 Measuring jug
- 🍷 Muslin cloth

Ingredients

- 🍷 50 mls cream
 - 🍷 Pinch of salt (optional)
 - 🍷 Herbs from the garden (optional)
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How to make it:

1. Sterilise your jar by putting into a warm oven for 10 minutes (ask an adult to help you).
2. Measure 50mls of cream and pour into your glass jar.
3. Add 1-2 glass marbles if you wish – this can speed up the process.
4. Pop the lid on, and start shaking.
5. When the sloshing sounds stop, remove the lid, and check for whipped cream!
6. Pop the lid back on, and continue to shake until the mixture separates into buttermilk and butter.
7. Remove lump of butter (save the buttermilk for baking).
8. Squeeze through a muslin cloth if you have one (save the buttermilk for baking).
9. Rinse butter under cold water, kneading any buttermilk out of the butter.
10. Stir in a dash of salt or chopped herbs if you wish.