Cultured butter

Butter Making Facts:

- Only buy **Pure Cream** to make butter – the Norco brand is not working for me so the Paul's Parmalat Pure Cream is the best so far.
- Do not use cream with additives, preservatives or thickeners.
- Butter made from cream separated from raw milk will have a shorter shelf life and a stronger flavor than pasteurised cream.
- The expected yield for butter is approx. 40%.
- Do not fill your container up with cream; make sure the cream only ½ fills the container to allow for air space when the cream starts expanding.
- Do not use out of date cream, fresh is best.
- Fresh cream makes fresh butter. Cultured butter makes a tastier butter.
- The use by date of your butter will be 7 – 10 days
- If your lid isn't secure while you are shaking the cream then you will also have a lovely moisturising facial (isn't that right Elise!).

How to make cultured butter:

- Once you have purchased your Paul's Parmalat Pure Cream add a tiny speck of a mesophilic powdered culture (MA or MM), shake for a minute and leave on the bench for 12 – 24 hours.
- 12 – 24 hours later -
  - ✓ you could now refrigerate the cream and you will have made the best sour cream ever!
- Put your cream into a clean container with a very secure lid (Tupperware have these great milkshake containers, I find them in Op shops.) shake, shake, shake, shake and the cream will become really thick then when you think I am having the greatest joke of all, the cream will then become loose again with a liquid shaking sound.
- **Stop shaking** and have a look in the container. There should be white liquid (buttermilk) and yellow butter floating all around the buttermilk.
- Strain the buttermilk into a jug and use this for everything to do with cooking! Catch the butter in another container and smooth it with a butter knife so it looks better than the shop stuff.
- You can rinse the butter under cold running water to remove all the buttermilk but I love it just the way it is. Don't add salt – just enjoy.

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