

Butter

NEED:

1x 600ml carton cream, close to code, well chilled

DO:

Insert whipping attachment.

Place cream into HMP and whip **1-3 min/speed 4** or until milk and solids separate. The time will depend on the freshness of the cream. The fresher the cream, the longer the time required.

Remove whipping attachment.

Strain liquid and reserve for another use. (Buttermilk)

Fill HMP to half way mark with ice cold water.

Mix **20 sec/speed 4** to 'wash' the butter.

Using a muslin cloth or other fine cloth, press all liquid out of the butter and discard.

Return butter to HMP and add salt, flavorings of choice and mix **6**

sec/speed 6. Shape into a pat and keep in fridge until use.

To freeze, place into silicone muffin trays, and once frozen, remove from trays and keep in plastic bags in freezer for up to 3 months.

The best results with butter can be achieved by always using cold cream, cold HMP bowl, rinsing the butter extremely well and squeezing out all excess moisture.

Try adding minced garlic, herbs, grated cheeses, vanilla sugar, honey, berries, cinnamon or other spices, chocolate or cocoa to your butter once it has been fully rinsed, drained and squeezed.

Mix for **6 sec/speed 6**. Proceed to