

BUTTER- HOMEMADE

Ingredients:

4c cold heavy whipping cream

Optional: pink himalayn salt

Ice water

Directions:

Stand mixer with whisk attachment, add heaving whipping cream & optional salt and cover with towel. Start slow and slowly go faster. It will make a mess if you go too fast.

1st stage is whip cream. Make sure to scrap down sides every once in a while. Keep beating for at least 10 more minutes. Fats & solids will start to separate. Strain butter into a bowl & keep buttermilk.

Wash butter in ice water until water is clear. Pat dry with clean cloth.

Store on counter for 1-2 weeks or in fridge for 1-2 months.