Transcript: Make Butter in 10 Minutes or Less! | Chef Jean-Pierre

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**[00:00:04]** well hello there friends guess what

**[00:00:06]** we're making today

**[00:00:09]** butter we're going to make butter from

**[00:00:11]** squash friends it's so easy you're not

**[00:00:13]** going to believe it let me tell you

**[00:00:15]** homemade butter there's nothing like it

**[00:00:18]** you're going to make it one time you'll

**[00:00:20]** never buy butter again I promise you

**[00:00:22]** what do you need to make butter very

**[00:00:23]** simple you need cream heavy whipping

**[00:00:27]** cream I like to use a 40% if you can

**[00:00:29]** find is great most coer store don't have

**[00:00:32]** really high quality um uh heavy whipping

**[00:00:35]** cream you got to try to at least 36% fat

**[00:00:38]** if you find 42% fatter it is better it

**[00:00:42]** is better is good all right friends so I

**[00:00:45]** got um I'm going to make a half a pound

**[00:00:47]** really quick so the video is not too

**[00:00:49]** long we're going to uh whip it and we're

**[00:00:53]** going to separate the cream from the

**[00:00:55]** buttermilk it's very simple I put it in

**[00:00:58]** try to have your tool

**[00:01:01]** fairly cold to start with you should

**[00:01:04]** always really have a cold it helps uh

**[00:01:06]** conal the fact separated from the B milk

**[00:01:09]** but it's so simple a child can do it I

**[00:01:12]** mean really a child can do this my

**[00:01:14]** friend so here's what's going to happen

**[00:01:16]** when you start you know I'm at fairly

**[00:01:19]** low speed I'm about four maybe I can go

**[00:01:22]** five yeah you don't want to go much

**[00:01:24]** higher than that no no because it's

**[00:01:26]** splattering too much you don't want it

**[00:01:27]** to

**[00:01:28]** Splatter uh so do it slowly and as it um

**[00:01:33]** turns and and whip and whip and whip

**[00:01:35]** it's going to get thicker and thicker

**[00:01:36]** and thicker we're making Whi cream and

**[00:01:38]** then we're over whipping the whipped

**[00:01:40]** cream and that's how we're going to turn

**[00:01:42]** the ble the process is to remove the the

**[00:01:46]** the milk uh from the cream and the cream

**[00:01:50]** is we're going to make butter and you'll

**[00:01:51]** see in a minute how the cream is going

**[00:01:54]** to separate from the milk and the milk

**[00:01:56]** is buttermilk so I love it I use it in

**[00:01:58]** dressing I use it in mashed potato I

**[00:02:00]** using in all kind of stuff and uh and

**[00:02:02]** the butter you can use it for anything

**[00:02:04]** you want I promise you you make your own

**[00:02:06]** butter one time and you're not going to

**[00:02:09]** believe you can put salt in it you can

**[00:02:10]** put seasoning you know what I make a

**[00:02:11]** video on on on on seasoned salt flavored

**[00:02:15]** salt I mean butter butter flavored

**[00:02:18]** butter and uh and compound Butters I'll

**[00:02:21]** make a video on that so we can flavor it

**[00:02:23]** but in the meantime I'm going to whip

**[00:02:25]** this I'm going to go a little faster and

**[00:02:28]** not to make the video too wrong cuz I

**[00:02:30]** really want everybody to watch it we are

**[00:02:32]** going to uh uh record while we're doing

**[00:02:35]** this but I am going to be quiet so what

**[00:02:39]** a surprise I want to be quiet my friends

**[00:02:42]** and my mom used to do that my

**[00:02:44]** grandmother used to do that but they

**[00:02:45]** used the churning they did it by hand my

**[00:02:48]** grandmother had this big wooden thing

**[00:02:51]** like was 100 years old and and she would

**[00:02:54]** do it like this and stay in front of it

**[00:02:56]** and churn it and and and I tell you it's

**[00:03:00]** it's delicious friends I'm going to let

**[00:03:02]** it do his thing I'm going to be

**[00:03:04]** quiet okay friends about 3 minutes went

**[00:03:07]** by I want you to pay attention I can

**[00:03:09]** increase the speed just a little bit cuz

**[00:03:12]** you see it's much thicker we're getting

**[00:03:13]** ready to get a a whipped cream when you

**[00:03:16]** get whipped cream it's almost like

**[00:03:19]** this and if I wanted to make a beautiful

**[00:03:22]** whipped cream I would probably stop now

**[00:03:26]** but I'm not stopping cuz I'm not making

**[00:03:28]** Whi cream I'm making butter

**[00:03:30]** I'm going to be quiet

**[00:03:32]** again all right friends when you see it

**[00:03:34]** like that you know you have over beat

**[00:03:36]** your whipped cream okay if it's whipped

**[00:03:38]** cream you're looking for you're done

**[00:03:41]** keep doing it big butter

**[00:03:47]** now all right friends when you see it

**[00:03:49]** getting powy it's starting to get a

**[00:03:52]** little bit of a yellowish in it and when

**[00:03:55]** it started getting pattery you can't be

**[00:03:57]** anywhere else you got to stay with it we

**[00:03:59]** probably have about 5 6 minutes so far

**[00:04:01]** and this is when the buttermilk is about

**[00:04:04]** to separate from the cream okay you're

**[00:04:05]** going to see

**[00:04:10]** it I'm almost there friends but as you

**[00:04:13]** can see there's a little bit of it that

**[00:04:15]** got stuck on the side of it and I don't

**[00:04:19]** it's not bter yet so I'm going to put it

**[00:04:22]** back in there okay that's really the

**[00:04:25]** only thing you got to do it's really not

**[00:04:26]** that big of a deal

**[00:04:37]** you'll know when it's about to separate

**[00:04:39]** friends cuz you can start to see the

**[00:04:41]** buttermilk you see the buttermilk in the

**[00:04:43]** bottom when you start to see that you

**[00:04:45]** know it's going to happen any second

**[00:04:54]** friends you may want to reduce the speed

**[00:04:56]** of your mixer otherwise it's going to

**[00:04:59]** fly every we we got

**[00:05:02]** butter we got

**[00:05:05]** butter we got butter

**[00:05:08]** friends voila this is butter you

**[00:05:12]** see so now what we

**[00:05:16]** do we take it out of our

**[00:05:19]** [Music]

**[00:05:19]** [Laughter]

**[00:05:21]** [Music]

**[00:05:25]** uh a few moments later and now we're

**[00:05:28]** going to take it out

**[00:05:33]** there we're going to group it

**[00:05:38]** together it's got to stay cold very

**[00:05:40]** important all this by the way oh yeah I

**[00:05:42]** didn't tell you but the cream have to be

**[00:05:44]** very cold the equipment has to be very

**[00:05:46]** cold everything has to be very cold and

**[00:05:48]** you notice right here on my right

**[00:05:50]** friends I have some uh push as much

**[00:05:52]** water as you can as much as the

**[00:05:54]** buttermilk sorry butter milk push it as

**[00:05:57]** much as you can and now we are going

**[00:06:00]** Rines with the water cuz if we do not

**[00:06:03]** rinse it now friends the um the butter

**[00:06:06]** will get rined really fast we have to

**[00:06:08]** get rid of the excess buttermilk in

**[00:06:12]** there okay and then the beauty is when

**[00:06:14]** you make butter like this friends you

**[00:06:16]** can freeze it 17 years I don't know

**[00:06:19]** exactly how many years but a lot of

**[00:06:21]** years I promise you friends you can

**[00:06:23]** freezer for a long time so we're going

**[00:06:25]** to grab this chunk of butter then we

**[00:06:27]** right there your butter Freez is

**[00:06:29]** beautiful nothing wrong with freezing

**[00:06:30]** butter friends nothing wrong at all

**[00:06:33]** let's make sure you know you have

**[00:06:34]** nothing left in there right and this is

**[00:06:37]** buttermilk so what I do with the

**[00:06:38]** buttermilk friends I strain to a fine

**[00:06:41]** fine mesh strainer now I'm going to take

**[00:06:44]** this if you don't have one of those this

**[00:06:46]** is a a a filter you use to make juices

**[00:06:50]** to make all kind of different things uh

**[00:06:53]** uh uh fruit juice cheese or kind of if

**[00:06:56]** you don't have one of those just get a

**[00:06:58]** cheesecloth or or B and you want to go

**[00:07:01]** in

**[00:07:02]** water and you want to wash it you see

**[00:07:04]** look look you see the water

**[00:07:07]** friends the

**[00:07:09]** butter is going to the butter milk but

**[00:07:14]** this has to be cold otherwise what's

**[00:07:16]** going to happen if it's not cold enough

**[00:07:17]** friends the the the the butter is going

**[00:07:20]** to go through your cheesec cast I mean

**[00:07:22]** if a little bit of it goes through it's

**[00:07:24]** not that big of a deal but a lot of

**[00:07:26]** people forget to do this it's very

**[00:07:27]** important friends otherwise your but

**[00:07:29]** will definitely get Rin it so you know I

**[00:07:32]** squeeze it and the water is super cold

**[00:07:35]** so I don't have to worry about

**[00:07:37]** it you see just like this very

**[00:07:40]** simple you know it is really simple

**[00:07:43]** right I bet you never thought it was so

**[00:07:44]** simple to make but nothing we do is

**[00:07:48]** difficult friends I promise you nothing

**[00:07:50]** we do as chefs is

**[00:07:53]** complicated you know what I don't have a

**[00:07:56]** plate can I get a plate by some

**[00:08:00]** magic get somebody gave me a

**[00:08:02]** plate because right here my

**[00:08:05]** friends I got butter I got beautiful

**[00:08:09]** bottle here my friends look at this you

**[00:08:12]** see look at this my friend this is

**[00:08:15]** butter so you can shape it you can put

**[00:08:18]** it in a u in a in a beautiful container

**[00:08:21]** I'm going to show you how I do it you

**[00:08:23]** put however you want it and this is

**[00:08:26]** your typical half a pound

**[00:08:30]** of butter and I promise you

**[00:08:33]** friends you make it one

**[00:08:35]** time you're going to be amazed and the

**[00:08:38]** beautiful thing is like I said you can

**[00:08:40]** flavor however you want it to flavor it

**[00:08:42]** I want to show you how I save it my

**[00:08:44]** friends you see let me grab myself a uh

**[00:08:48]** a knife and this is how I do

**[00:08:51]** it you see let me just uh let me do it

**[00:08:56]** here friends so you can see it cuz it's

**[00:08:59]** a little watery here but what I do is I

**[00:09:02]** take a a a container like this and I

**[00:09:05]** take a little bit of parchment paper you

**[00:09:07]** see and I put it right in here this is

**[00:09:09]** another half a pound so now I have a

**[00:09:12]** pound b that I just made and uh you see

**[00:09:16]** you can leave it in there and certainly

**[00:09:18]** leave it in there you see and you have

**[00:09:21]** your beautiful butter in here my friends

**[00:09:24]** and you see and now all you have to do

**[00:09:27]** is cut it and let me see see if I can

**[00:09:30]** remove some of the stuff so it's not too

**[00:09:31]** much in your way

**[00:09:34]** and right there and you see and the and

**[00:09:38]** you'll find that the homemade butter

**[00:09:39]** friends than you just did is much more

**[00:09:42]** pale in color than the um the the store

**[00:09:46]** B butter and when it comes to comparison

**[00:09:49]** of flavor it doesn't even compare

**[00:09:50]** friends doesn't even compare it's like

**[00:09:57]** a delicious m

**[00:10:00]** you may want oh it's creamy it's

**[00:10:05]** velvy

**[00:10:07]** it's it's amazing I'm telling you you

**[00:10:10]** got to try you're going to go oh my God

**[00:10:11]** put a touch of salt the first time you

**[00:10:13]** do

**[00:10:14]** it but it's amazing my friends I hope

**[00:10:17]** you make it thanks for watching the

**[00:10:19]** video don't forget to subscribe to the

**[00:10:21]** channel friends and don't forget to ring

**[00:10:23]** that Bell thanks for watching we'll see

**[00:10:24]** you in next few days with another

**[00:10:26]** fantastic video

**[00:10:29]** [Music]

# Full Text (without timestamps)

well hello there friends guess what we're making today butter we're going to make butter from squash friends it's so easy you're not going to believe it let me tell you homemade butter there's nothing like it you're going to make it one time you'll never buy butter again I promise you what do you need to make butter very simple you need cream heavy whipping cream I like to use a 40% if you can find is great most coer store don't have really high quality um uh heavy whipping cream you got to try to at least 36% fat if you find 42% fatter it is better it is better is good all right friends so I got um I'm going to make a half a pound really quick so the video is not too long we're going to uh whip it and we're going to separate the cream from the buttermilk it's very simple I put it in try to have your tool fairly cold to start with you should always really have a cold it helps uh conal the fact separated from the B milk but it's so simple a child can do it I mean really a child can do this my friend so here's what's going to happen when you start you know I'm at fairly low speed I'm about four maybe I can go five yeah you don't want to go much higher than that no no because it's splattering too much you don't want it to Splatter uh so do it slowly and as it um turns and and whip and whip and whip it's going to get thicker and thicker and thicker we're making Whi cream and then we're over whipping the whipped cream and that's how we're going to turn the ble the process is to remove the the the milk uh from the cream and the cream is we're going to make butter and you'll see in a minute how the cream is going to separate from the milk and the milk is buttermilk so I love it I use it in dressing I use it in mashed potato I using in all kind of stuff and uh and the butter you can use it for anything you want I promise you you make your own butter one time and you're not going to believe you can put salt in it you can put seasoning you know what I make a video on on on on seasoned salt flavored salt I mean butter butter flavored butter and uh and compound Butters I'll make a video on that so we can flavor it but in the meantime I'm going to whip this I'm going to go a little faster and not to make the video too wrong cuz I really want everybody to watch it we are going to uh uh record while we're doing this but I am going to be quiet so what a surprise I want to be quiet my friends and my mom used to do that my grandmother used to do that but they used the churning they did it by hand my grandmother had this big wooden thing like was 100 years old and and she would do it like this and stay in front of it and churn it and and and I tell you it's it's delicious friends I'm going to let it do his thing I'm going to be quiet okay friends about 3 minutes went by I want you to pay attention I can increase the speed just a little bit cuz you see it's much thicker we're getting ready to get a a whipped cream when you get whipped cream it's almost like this and if I wanted to make a beautiful whipped cream I would probably stop now but I'm not stopping cuz I'm not making Whi cream I'm making butter I'm going to be quiet again all right friends when you see it like that you know you have over beat your whipped cream okay if it's whipped cream you're looking for you're done keep doing it big butter now all right friends when you see it getting powy it's starting to get a little bit of a yellowish in it and when it started getting pattery you can't be anywhere else you got to stay with it we probably have about 5 6 minutes so far and this is when the buttermilk is about to separate from the cream okay you're going to see it I'm almost there friends but as you can see there's a little bit of it that got stuck on the side of it and I don't it's not bter yet so I'm going to put it back in there okay that's really the only thing you got to do it's really not that big of a deal you'll know when it's about to separate friends cuz you can start to see the buttermilk you see the buttermilk in the bottom when you start to see that you know it's going to happen any second friends you may want to reduce the speed of your mixer otherwise it's going to fly every we we got butter we got butter we got butter friends voila this is butter you see so now what we do we take it out of our [Music] [Laughter] [Music] uh a few moments later and now we're going to take it out there we're going to group it together it's got to stay cold very important all this by the way oh yeah I didn't tell you but the cream have to be very cold the equipment has to be very cold everything has to be very cold and you notice right here on my right friends I have some uh push as much water as you can as much as the buttermilk sorry butter milk push it as much as you can and now we are going Rines with the water cuz if we do not rinse it now friends the um the butter will get rined really fast we have to get rid of the excess buttermilk in there okay and then the beauty is when you make butter like this friends you can freeze it 17 years I don't know exactly how many years but a lot of years I promise you friends you can freezer for a long time so we're going to grab this chunk of butter then we right there your butter Freez is beautiful nothing wrong with freezing butter friends nothing wrong at all let's make sure you know you have nothing left in there right and this is buttermilk so what I do with the buttermilk friends I strain to a fine fine mesh strainer now I'm going to take this if you don't have one of those this is a a a filter you use to make juices to make all kind of different things uh uh uh fruit juice cheese or kind of if you don't have one of those just get a cheesecloth or or B and you want to go in water and you want to wash it you see look look you see the water friends the butter is going to the butter milk but this has to be cold otherwise what's going to happen if it's not cold enough friends the the the the butter is going to go through your cheesec cast I mean if a little bit of it goes through it's not that big of a deal but a lot of people forget to do this it's very important friends otherwise your but will definitely get Rin it so you know I squeeze it and the water is super cold so I don't have to worry about it you see just like this very simple you know it is really simple right I bet you never thought it was so simple to make but nothing we do is difficult friends I promise you nothing we do as chefs is complicated you know what I don't have a plate can I get a plate by some magic get somebody gave me a plate because right here my friends I got butter I got beautiful bottle here my friends look at this you see look at this my friend this is butter so you can shape it you can put it in a u in a in a beautiful container I'm going to show you how I do it you put however you want it and this is your typical half a pound of butter and I promise you friends you make it one time you're going to be amazed and the beautiful thing is like I said you can flavor however you want it to flavor it I want to show you how I save it my friends you see let me grab myself a uh a knife and this is how I do it you see let me just uh let me do it here friends so you can see it cuz it's a little watery here but what I do is I take a a a container like this and I take a little bit of parchment paper you see and I put it right in here this is another half a pound so now I have a pound b that I just made and uh you see you can leave it in there and certainly leave it in there you see and you have your beautiful butter in here my friends and you see and now all you have to do is cut it and let me see see if I can remove some of the stuff so it's not too much in your way and right there and you see and the and you'll find that the homemade butter friends than you just did is much more pale in color than the um the the store B butter and when it comes to comparison of flavor it doesn't even compare friends doesn't even compare it's like a delicious m you may want oh it's creamy it's velvy it's it's amazing I'm telling you you got to try you're going to go oh my God put a touch of salt the first time you do it but it's amazing my friends I hope you make it thanks for watching the video don't forget to subscribe to the channel friends and don't forget to ring that Bell thanks for watching we'll see you in next few days with another fantastic video [Music]