

HOW TO MAKE CULTURED🔥BUTTER

LET'S NOT KID OURSELVES. We all know butter makes everything better. It does amazing to flavor and lends a velvety texture to almost everything you add it to. Without butter we wouldn't have salted caramel or croissants so tender they melt in your mouth. **Butter. Is. King.**

There's also cultured butter, which is like butter x10,000. Cultured butter is made similarly to yogurt and has just a hint of tang, like it made out with a tub of high-end French sour cream. When butter is both cultured and salted, it can be a game changer when swept across a crusty slice of bread or stirred into brownie batter.

The thing is, cultured butter is also crazy expensive. Like, \$25/pound in some areas. That's why I make it myself. It's super easy and tastes even better than the store bought stuff, with the added bonus of allowing you to decide how flavorful you want it. If you'd like a mildly-flavored butter, then you can stop the culturing process a little early. If you want burly butter that smacks you upside the head with flavor, then you can let it sit for longer.

NOTES:

- For less flavorful butter, let it sit out for only 24 hours. For super tart butter, let it sit up to 48 hours. Feel free to taste it here and there to decide what flavor you want—just give it a good stir before tasting.
- Use high-quality cream. It will make a huge difference in flavor.
- The butter may start to splash when the whey starts to separate, so you're welcome to cover your mixer with a kitchen towel to keep it from making a mess.
- You can use the leftover whey from this recipe for all sorts of purposes. **Here's a great list of uses.**



CULTURED BUTTER

Prep time: 20 minutes | Resting time: 36 hours | Makes: 3/4 pound of butter

INGREDIENTS:

4 cups heavy cream
(use the good stuff here!)
1/2 cup buttermilk, crème fraîche,
or plain yogurt
1/2 teaspoon fine sea salt
(or more, if you like it saltier)

EQUIPMENT:

Stand mixer
Several large bowls
Large piece of cheesecloth
Strainer

INSTRUCTIONS:

1. Combine all ingredients in a bowl or jar. Mix well. Cover loosely with a tea towel. (Do not seal!) Allow to sit in a warm area for 36 hours. If you stop at this point, congratulations! You've made crème fraîche!
2. Once the culturing is done, set the cream in the refrigerator for 1 hour. If you leave it in the fridge longer than that, let it sit at room temperature for a bit before churning. If you've got a thermometer handy, butter churns best at ~60°F.
3. Pour the cultured cream into the bowl of a stand mixer. Using the whip attachment, beat the cream on medium for 6-7 minutes, or until the liquid whey separates from the butter solids. When you're done, the butter will look yellow and chunky, swimming around in extra liquid.
4. Set the strainer over a large bowl. Fold a large piece of cheesecloth in half so it's doubled in thickness, and lay it into the strainer so that the edges hang out over the sides of the bowl.
5. Pour the curds and whey into the strainer, allowing the whey to flow into the bowl below. Pick up the corners of the cloth and twist them together so that the butter squeezes into a ball. Twist the cloth tightly to squeeze out any excess whey. Use your hands to squeeze out the butter a little more, releasing as much whey as possible. Excess whey will cause the butter to spoil faster, so get out as much as you can. Pour off the excess whey and save for another use if you like.
6. Transfer butter to a sealed container, or you can also form the butter into log by wrapping it in parchment paper and using your hands to roll it into a log shape, twisting the ends to close the parchment. Cultured butter will keep in the refrigerator up to three weeks.

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