

Homemade Butter 1

EQUIPMENT: 3 marbles 3 small sealing containers Small measuring jug Blue bowl Large metal sieve Large Water Jug 4 or 5 Ramekins Food Processor Potato Masher 1 medium bowl TO SERVE: 3 small dishes 3 knives	INGREDIENTS: $\frac{1}{4}$ cup cream per container Tray of ice cubes Extra cream for method 2
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What to do:

1. Fill a large jug full of water and add a tray of ice.
2. Get one container per person and one marble per person
3. Wash containers and marbles in hot soapy water, rinse them in hot water and dry them thoroughly with a clean teatowel.
4. Pour a $\frac{1}{4}$ cup of cream into each container. Add 1 marble to each container and secure lid VERY TIGHTLY!!!!
5. Shake containers until cream gets thick. You'll feel the marble moving with more difficulty through the thick mass and you'll see the liquid separate from the fat.
6. Put the metal sieve over the bowl. Pour the containers contents one at a time into the sieve and remove marble and liquid drains away. Keep liquid and put butter into the bowl. Pour $\frac{1}{4}$ of the ice water over the butter and rinse the butter with your hands squeezing gently. Discard wash water and repeat until the wash water is clear.
7. The butter is ready to eat right away put some butter in 3 small dishes to serve at the table.

The Buttermilk can be saved to use in pancakes etc or can be frozen for later use

BUTTER METHOD 2

1. Fit food processor with plastic blade, whisk, or normal chopping blade. Fill food processor about 1/4 full. Blend. The cream will go through the following stages: Slosy, frothy, soft whipped cream, firm whipped cream, coarse whipped cream. Then, suddenly, the cream will seize, its smooth shape will collapse, and the whirring will change to sloshing. The butter is now fine grained bits of butter in buttermilk, and a few seconds later, a glob of yellowish butter will separate from milky buttermilk.
 2. Drain the buttermilk into a dish.
 3. You can eat the butter now -- it has a light taste -- though it will store better if you wash and work it.
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2. Add 1/2 cup (100 mL) of ice-cold water, and blend further. Drain and discard wash water and repeat until the wash water is clear. Now, work butter in a bowl to remove suspended water.
 3. Either place damp butter into a cool bowl and knead with a potato masher or two forks; or put in large covered jar, and shake or tumble. Continue working, pouring out the water occasionally, until most of the water is removed. The butter is now ready. Put butter in a butter crock, ramekins, or roll in waxy freezer paper.