

Recipes and Tips



Making Butter in a Jar

Fill a sterile jar three quarters with room temperature double cream.

But the lid on tight.

Start to shake. First the cream will cover the sides of the jar; in a little while you will no longer be able to feel or hear the liquid sloshing in the jar, keep shaking. Finally after about 5 minutes you will feel the 'thunk' of the butter hitting the sides of the jar and at this time the sides of the jar will clear.

Keep the buttermilk for baking that you are now going to pour off and then spoon out the butter. Rinse your butter under cold water, knead it a little as you rinse it. This will remove the last of the buttermilk and will prevent your butter from going rancid quickly. Put in a pinch of salt if you don't want 'sweet' butter.

Your butter is ready, enjoy!