Make Homemade Butter with Cobrina

Chapter 1 - Make Homemade Butter

Overview

- Julia Child famously said, "With enough butter, anything is good", and she is not wrong, but I'm sure she'd agree that homemade is best. I'm Cobrina, a creative producer and artist coach here at Creativebug, and I've been making sweet cream butter for years. In fact, I'm well known for it at all of my annual holiday gatherings. This is not the shake it till your arm gets sore kind of butter. We're gonna be using a machine to do all the hard work and make the process really foolproof. In this class, I'll walk you through each step. We'll be begin by agitating heavy cream and breaking it into butterfat and buttermilk. From there, you can salt it to taste and even add flavors to make it uniquely your own. Making butter at home might not be cheaper or faster than store bought, but the flavor and the wow factor are unparalleled. Whether you're enjoying this yourself at home or you're gifting it to others, trust me, you will not need any tips on how to enjoy it. This butter is the star of the show.

Materials

- Sweet cream butter is truly just one ingredient, heavy cream. It can be anything from raw to ultra pasteurized, but that will affect both the quantity and the quality of your butter. I'm gonna be using this Alexander Farm Heavy Cream. This is 40% milk fat, which is pretty high. That's great. It means I'll get more butter from it. Usually heavy cream is somewhere between 36 and 40, so if it does say it on the container, that may be helpful. We'll also wanna add salt to our mix. That's what makes it extra tasty. I've got some Diamond Crystal Kosher here, and a quarter teaspoon. I'm gonna probably use about a half a teaspoon. Somewhere between a half and a quarter is probably gonna be what you want for about a pint of cream. But I also included this vanilla salt. If you wanna learn how to make that, you can check out my daily practice. We'll be washing the butter in ice water. So a big bowl is four to six cups of ice water. Dish towels, always nice to have on hand. I have some cheesecloth here. I'm not gonna use it personally, but if you don't wanna get your hands deep into the butter, you might wanna have some cheesecloth or even gloves. My two favorite tools are an offset spatula and a silicone spatula. We'll also be using some paper towel, and then to package our butter and our buttermilk, I have a jar for buttermilk and a jar for the butter, as well as a couple pieces of parchment paper. These are just roughly cut to seven by five, so we can create little sticks. To churn our butter, I'm gonna be using my KitchenAid mixer. You're welcome to shake it in a jar if you'd like, but a mixer with a whisk attachment or a food processor, or even an immersion blender or a hand blender will work, although I find those to make a much bigger mess. If you're working somewhere warm, I recommend having the bowl, the whisk, and the cream chilled, and this way, the butterfat will stay in a more solid state.

Make butter

- The process of turning cream into butter takes about 10 minutes in my stand mixer. I've got my cream already in the bowl letting it drip 'cause why not get every last drop? And I have my mise en place set up here. Everything that I need to get my butter to the final stage. I'm gonna be begin whipping on a pretty low speed. And the reason is because while the cream is liquid, it can spatter everywhere. You're welcome to cover your machine with plastic wrap or a towel, or if you're using a

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food processor, already has the lid on it. But I like to start low and then I turn it up, take it to beautiful luscious whip cream, and then keep going. I'm gonna turn my machine on and I'm gonna keep going up incrementally until I see any spatters on the side of the bowl, and that's where I'm gonna stop. We've gone past the whipped cream stage and it's starting to stick to the sides of the bowl, so I just wanna scrape down the edges just a little bit and continue on high. While this is whipping, let's talk about cultured butter. People are often curious about it and wanna know how and why. The why is easy. It has a more complex, tangy flavor than regular butter. But the how is actually easy too. Culturing is done by treating the cream with live bacteria cultures, such as adding a small amount of yogurt or keefer, and then it's allowed to ferment before we begin this churning process that we're doing right now. You can also simply ripen the cream by letting it sit out at room temperature for say six to 12 hours. And this will add more flavor in the form of lactic acid as well. You can check out day 11 of my daily practice where we make creme fresh. To learn more about culturing. Welcome to use a spatula as well. I love using the whisk. I scraped the cream down off the sides because that cream is not getting as agitated as the butter that's in the center of the bowl. So scrape down as much as you need. You actually see the color change. It'll go from white to yellow. So if you see any white whipped cream, scrape that into the bowl. We're getting super close, it's getting really chunky. It is truly starting to break now into butter, fat, and buttermilk. But we still wanna take it a little bit further. Work on a lower speed though, because the buttermilk is gonna tend to fly out. All right, and we have butter. I mix it until it's all in the whisk. That makes it really easy to remove from the buttermilk, kind of shake some of the drips. Then I'm gonna put this into my ice water. Pull out any other butter chunks. There may be a couple. Scrape the bottom a little bit with your spatula. You'll get a little more. Then this is buttermilk. It's not buttermilk like you and I are used to buying from the store because that is generally cultured. So this is gonna be thinner, but it's gonna have a lot of great flavor. So be sure to save it, use it. I use it in my pancakes every time I make butter, but any baked goods or any online recipes will be a great option. So I'm just gonna pour that off into my jar. And with my butter here, I wanna take it off of the whisk. Often I like to dip my fingers in the water first 'cause my finger pads will be warm. And I definitely don't want to liquefy this butter in any way. So nice chilly fingers. It can be pretty cold. This may be where you want cheesecloth, 'cause you don't want to touch the butter, but with clean hands, it is the best option I think. So I'm just gonna pull this all off of the whisk, re-cooling my fingers every once in a while. I can feel when the butter starts to melt under your fingers and just re-chill your fingertips. Okay, set that aside. And now I just wanna gather this butter up. And our job at this point is to push out as much of the buttermilk and the water from the fat as possible. So it's kind of a hard job because the water is really, really cold. But just take little bits of the butterfat and press them into the bigger mound. You don't have to get every last little bit, although I do my best. And we have this chunk that we want to squeeze and then wash. We're washing the buttermilk out of the butter. The buttermilk is what makes it go bad. So the more buttermilk you have in your butter, the more quickly your butter will will spoil and just squeeze and wash. It's the nice thing about fat and water is, or oil and water, right, they don't mix. And so when you push from the fat, all of that air, water, and buttermilk comes to the surface, but you wanna keep putting it back in so that you don't get too much butter on your hands. This is pretty good, feels very solid. There's not any gaps inside. So I'm gonna take a break here and wash my hands and wash my bowl. And then we will salt the butter. I've washed my bowl with hot water and then re chilled it so that it doesn't melt my butter. I'll set it back up. And then I'm gonna take a piece of paper towel. This is not a necessary step, but essentially our butter is just sitting in water and I wanna get as much water off of it as possible. So

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you could do this with cheesecloth also, but I just squeeze it to get the external water off. Look how much butter that is from this tiny little jar. It's wild. Okay, every time. Throw that in there. And now it's time to salt our butter. Anywhere from a quarter teaspoon to a half is usually good for a pint of cream, but this is really up to your taste. So start slow. I love a half a teaspoon, but that makes it very salty. You can, of course, choose to make this sweet cream butter and not put any salt in it at all. That's really up to you. I think I'm gonna play with this vanilla salt from my daily practice, and it's really just vanilla bean and salt mixed together. I'll put a quarter teaspoon of that in there and maybe we won't go quite a half. I'll just do a scant another quarter. We're gonna mix it in the mixer again, but just very quickly, just long enough to get the salt mixed into the butter. You're welcome to use your paddle attachment here too, if you'd like. All right. Just until I couldn't see any salt granules. That's what I mixed to. We can take this out. Ooh, it's sort of fun. You've got the vanilla bean in there so we can see that it's well distributed. And just like before, I'm going to push it off of the whisk. You may need to chill your fingers, but be cautious of not adding any more water into this. Can also use our spatula. You might think, well, this seems kind of like a pain to mix it and then clean the mixer and then mix it for just 30 seconds. But I haven't found a way to really incorporate the salt better than this. Rather than letting the butter soften and then 164 00:10:09,270 --> 00:10:11,850 add the salt, and I'd rather do it all at the same time. As much off as you can. Have a little taste. Save this to smear on a cracker. From here, I'm gonna put some of this into a jar and some of it into some parchment paper. Using my silicone spatula can start to push the butter down and into a mound again. And then this is where I like to use my offset. You could also just use a butter knife and then I'm just going to put it into the jar. About half of this or so, just press it in. Air gaps are okay. What's more important is that your jar is clean, your hands are clean and your utensils are clean. That will give your butter a longer shelf life, along with the fact that we washed as much buttermilk out of the mixture as possible, as well as adding the salt. So those are all things that help us get a longer shelf life. For me, I find that it's about three months in the fridge. That will vary depending on all of those things I just mentioned. And truly, you'll wanna eat it as soon as possible, but you can always keep it in the freezer for up to a year if you choose to do that. So just pressing the butter into the jar, it looks like a good amount can kind of smooth the top. And then I'm going to clean the butter off the rim here. If you wanna add any other inclusions to butter, I definitely recommend that. And you can check out that in my daily practice as well. We make a couple of different variations of compound butter. All right, lovely little jar. Beautiful gift. Lovely just to have on the table for the fam. So that's delightful. Vanilla salt. Okay. And then I'm gonna take the rest of my butter here and put it into a stick form, just 'cause that's how we often think of butter. I believe I roll the compound butters up in parchment paper and show some really easy serving ways in that daily practice as well. If you wanna check that out, do. This is why I love these two tools. One helps the other. So I scrape this and then I scrape that. Okay, and then I'm just gonna form this into a little, little rectangle, essentially by pressing and then pressing. It's like you're working with cookie dough. Start get a little log. Can actually use this as a third side, nice little stick. All right? And a lovely little stick of butter as well. Butter makes a lovely gift, and I recommend you date it with the day that it's made so that your recipient knows how long that they have to use it. I have some labels also in my daily practice that you can check out for that, but mostly I just encourage you to eat it as soon as possible because it is absolutely delicious, delectable, and a totally special treat. Bon appetit.

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