



THE  
LITTLE FRENCH BAKERY

## Butter from Scratch

### INGREDIENTS

1 quart heavy cream (I use organic)  
Salt to taste and herbs if desired

### INSTRUCTIONS

Place the chilled cream in the bowl of the mixer, fitted with the paddle attachment. Start whipping at low speed until foamy, then gradually increase the speed to medium. Beat the cream until the buttermilk separates from the butter, about 10-12 minutes. You'll have the butter thumping against the side of the bowl.

Pour off the buttermilk and place the butter on to a piece of parchment paper, or wax paper. Using gloves, or a piece of paper between your hands and the butter, knead the butter to squeeze out any buttermilk. If too much buttermilk is left in the butter, it will sour, spoiling the butter after a few days. If most is removed, it can be stored up to two weeks in the refrigerator.

Blot the butter, then add salt & add herbs to taste. Shape the butter ( I create a log shape), wrap in waxed paper and chill. Store in refrigerator.