

Recipe No. 48/2013

Cream

Make your own cream with butter and milk in 3 ½ minutes. With holiday season being a time of indulgence, cream is often a staple in most fridges. Now you won't run out and less waste as cream can be made when you require it.

Makes: about 400g

Preparation time: 5 minutes

Ingredients

200g unsalted butter, cut in 1cm cubes
200g milk, see below for tips

Method

- Place butter and milk in TM bowl
- Melt together **3 min/90°C/speed 2**.
- Emulsify the butterfat into the milk: blend **30 sec/speed 8**.

Cook's notes

- Cool the cream in the fridge for 3 – 4 hours to use a pouring cream or cool it for 6 – 8 hours in the fridge to use it as double cream or to whip.
- If using the cream in a recipe which needs the cream to be heated, it may be used immediately.
- Thermomix cream has 42% butterfat if made with full cream milk **or** 41% if made with semi-skimmed milk **or** 40% if made with skimmed milk. All will whip.
- To whip cooled cream, place in the TM bowl, insert **butterfly** and beat 400g **20 sec/speed 4**.

Another UK Thermomix recipe.



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