

# Homemade Butter

**Making your own butter in the Thermomix is incredibly quick and easy, and it tastes so much better than store-bought butter! With variations, you can make butter for any occasion - and you know exactly what's going into it.**

NB: Suitable for both TM5 and TM31

Prep time: 5 minutes  
Total time: 5 minutes  
Recipe makes: 250 g

## Ingredients

600 g pure cream  
500 g water, chilled



## Method

1. Insert butterfly. Place cream into mixing bowl and whip **1-3 min/speed 4**, or until solids and liquids have separated. **Remove butterfly.**
2. Using the TM basket, strain liquids from solids, reserving the buttermilk for later use if desired.
3. Place water and butter solids into mixing bowl and mix **5-10 sec/speed 4**. Liquid and solids should again separate.
4. Using the TM basket, strain liquids from solids a second time, so that only butter remains. Squeeze as much liquid out of the butter as possible and roll into desired shape before refrigerating.

## Variations

- **Herb butter:** place 1 garlic clove; 5 sprigs fresh dill, leaves only; 5 sprigs fresh flat-leaf parsley, leaves only; and 6 fresh basil leaves into mixing bowl and chop **3 sec/speed 7**. Scrape down sides of bowl and then proceed as per recipe above.
- **Salted butter:** add ½ tsp sea salt after washing in step 3 and mix for a few seconds to incorporate. Salt assists in giving the butter a longer shelf life.
- **Spreadable butter:** add 50 g oil, adjusted to taste and whip **15 sec/speed 4** through finished butter before refrigerating.
- **Lighter butter:** add 50 g reserved liquid and whip **15 sec/speed 4** back into finished butter before refrigerating.
- **Flavoured butter:** add other flavours (e.g. oils, sugars, spices) to the butter and mix **20-30 sec/speed 4**.

## Cook's Tips

- Roll the butter into a sausage shape to make butter rounds, or form into a rectangular shape to store in the refrigerator or freezer.
- If kept refrigerated, butter will keep for 2 weeks.
- Reserve the buttermilk (liquid portion) after draining in step 2 to use in scones, breads, pancakes, soups or hot drinks. Buttermilk can also be frozen for later use.
- For butter that stays fresher for longer, wash a second time using 500 g chilled water in step 3, to ensure butter is completely clean.
- Cream closer to its expiry date will separate faster.

This recipe is comes from the Everyday Cookbook for the TM31

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