Homemade Butter

Ingredients

15 litres fresh, raw milk

1. Boil your raw milk. Once it has cooled down, allow it to sit undisturbed in the fridge for several hours or overnight. This helps the cream to rise to the top.
2. Gently skim off the thick cream from on top of the milk using a spoon or ladle.
3. Pour the heavy cream into the food processor or blender. Make sure not to fill it more than halfway to allow space for the cream to expand as it thickens.
4. Begin blending at a low speed and gradually increase it to high. The cream will go through stages: first it will become whipped cream, then it will thicken further.
5. Keep blending and after a few minutes you will notice the fat separating from the liquid. This stage is called buttermilk.
6. Once the butter has formed and separated from the buttermilk, stop the blending. Place a fine mesh cheesecloth over a bowl and pour the contents through it. The solids that remain in the strainer are the butter.
7. Rinse the butter under ice water. Use a spatula or your hands to gently press and kneed the butter helping to remove any remaining butter milk. This step is crucial to prevent the butter from spoiling too quickly.
8. You can shape the butter into a block or use moulds. Store the butter in an airtight container in the fridge. Butter milk can be used. in various recipes.
9. You can use the butter as a spread or to cook.