

Ingredients needed for: \_\_\_\_/\_\_\_\_/\_\_\_\_ Name: \_\_\_\_\_

## HOMEMADE FLAVOURED BUTTER

### Ingredients

300ml double cream

Small pinch of salt

Choice from:

- 50g tarragon
- 50g parsley
- 50g rosemary
- 50g thyme
- 10g chilli flakes
- 2 cloves garlic
- 50g olives
- 50g sun dried tomatoes

Use any of the flavourings, in any combination you prefer.

### Equipment

Mixing bowl

Small bowls

Whisk

Sieve

Clean tea towel

Greaseproof paper

Cling film

### Method

1. Finely chop any herbs, if using.
2. Place the double cream in a mixing bowl.
3. Whisk until it starts to separate.
4. Keep whisking until the yellow butter separates from the white buttermilk.
5. (The buttermilk is sour but can be used in scones or as a glaze).
6. Sieve the butter so that it becomes drier.
7. Squeeze in a clean tea towel until all the buttermilk is removed.
8. Add the salt and flavourings, a little at a time, and taste.
9. Lay out onto paper and roll up into a 'log'.
10. Wrap in cling film.
11. This can now be stored in the fridge and used.