

Homemade Herb Butter

(Denise Nelson Recipe)

Ingredients: 2 cups (16oz.) Heavy Cream – well chilled, Salt,
Fresh Herbs, finely chopped (do not used dry herbs)

Equipment: Food Processor (not a Blender), Fine mesh strainer

Directions:

Pour 2 cups of (cold) heavy cream in the food processor using the steel blade. Add ¼ teaspoon of salt. Cover.

Turn the machine on and let it run continuously for approximately 4 to 5 minutes. As you near the 4-minute mark, watch the cream as it whips. It will become butter when the solids start to form a ball and you see liquid in the center of the bowl. This is known as “breaking” the cream. Stop the machine and check to make sure liquid is pooling near the blade. If not, continue processing.

After the butter has broken from the liquid, remove the processor lid and, while holding the blade in place, drain the liquid into the fine mesh strainer over a bowl. At this point, scrape the butter into the strainer. Using the back of a spoon, press additional moisture from the butter into the bowl of reserved liquid. This by-product is called “buttermilk” and can be used in making tender baked goods or pancakes. The buttermilk can be frozen for later use.

The freshly made butter can be used immediately on breads or add the flavorings of your choice. The chopped herbs would be stirred at this point. Herb butter can be stored in the refrigerator for several days. To freeze, use parchment or waxed paper and spoon the butter into a log shape. Roll and tuck in the edges. Label, and place the “logs” in a zipper bag. The butter will last for several months in the freezer. Cut slices to add to vegetables, pasta, or on cooking meats.

Yield: 1 cup of butter and 1 cup of buttermilk.

Flavor combination ideas:

Lemon & rosemary

Thyme & lemon

Rosemary & garlic oil

Chive & tarragon

Sage & parsley

Marjoram & Thyme