

How to make your own **Cultured Butter**

Serving suggestion



Available online at
www.madmillie.com

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AS FRESH AS CAN BE

Let's make butter!

Mad Millie Cultured Butter contains active bacteria strains *Lactococcus lactis subsp. cremoris* and *Lactococcus lactis subsp. lactis*. The live cultures give a truly authentic, artisan farmhouse flavour.

CULTURED BUTTER

Prep time: 30 mins

Ready in: 12 - 24 hours

Ingredients

500 mL (0.5 US qt) of liquid pouring cream

A few grains of Mesophilic Culture
(one sachet can be used for 8 batches)

Approx. 1 L (1 US qt) of ice cold water

1/4 tsp salt (or more
dependent on taste preference)

Dried herbs (optional)





Heat your cream to 20 - 30°C (68 - 86°F). If you don't have a thermometer, this temperature feels lukewarm.



Pour into the jar and add the mesophilic culture.



Place the stainless steel mixing ball into the jar, put on the lid and shake gently.



Sit in a warm spot (20°C/68°F) and allow to culture for 12 - 24 hours or until set.



5

Shake the jar vigorously to churn the cream. Shake for 5 - 15 mins until you have yellow clumps of butter and milky white liquid.



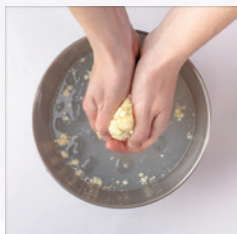
6

Tip into a bowl and mould the butter clumps into a ball, squeezing out the buttermilk.



7

Separate the buttermilk **and use later in pancakes and smoothies!**



8

Cover the butter with ice cold water and fold and press to remove the buttermilk. As the water gets cloudy replace it with fresh, ice cold water.



9

Once the water is clear and no more buttermilk is coming out, place the butter on a plate and fold in the salt. Add any dried herbs or spices that are desired.



10

Wrap in the waxed paper, seal and date before placing in the refrigerator.

Store your cultured butter for up to **one month** in the **refrigerator**.



Serving suggestion

BUTTERMILK PANCAKES

Prep time: 15 mins Cook time: 5 mins

Serves: 4

Ingredients

1 1/2 cups (375 mL) buttermilk
1 tsp vanilla extract
1 egg
1 1/2 cups (192 g) white, all-purpose flour
2 tsp baking powder
1/2 tsp baking soda
1 Tbsp sugar
2 Tbsp butter, melted

Method

1. Whisk together egg, buttermilk and vanilla in a large bowl.
2. Whisk in flour, baking powder, baking soda, sugar and butter until you have a smooth batter.
3. Leave to stand for 10 minutes before cooking.
4. Heat a fry pan over a medium heat and drop a little piece of butter into the pan to stop any sticking. Use a large serving spoon and drop a spoonful of batter into the pan, cook for 2 - 3 minutes each side. Repeat until all the batter is used up.
5. Serve with fresh homemade Greek or coconut yoghurt and berries.

YOU KNOW WHAT GOES WELL WITH CULTURED BUTTER?

Fresh, steaming sourdough,
preferably the homemade kind.
Check out www.madmillie.com
if you want to pair your
homemade cultured butter
with a loaf of sourdough fresh
out of the oven.



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Mad Millie Kits and equipment are designed to make it fast and simple for you to create beautiful, artisan food in your own home. For more kits and consumables, along with some helpful tips and how-to videos, visit

www.madmillie.com



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