

Butter in Jar

1. Pour 500ml cream into a large jar and tightly fasten the lid
2. Shake, shake, shake and keep on shaking for 3 minutes
3. You will see you cream change to whipped cream, then it will split into butter and butter cream. When this happens, drain off the butter cream into a separate jug, and keep shaking the butter
4. Keep shaking the butter and draining of the butter milk until it starts to form a firm lump of butter with no butter milk coming off
5. Remove you better from the jar, gently rinse it under cold water and place in a small bowl
6. Add 1 tablespoon of salt and gently stir through