

How to make margarine at home

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Make your own butter at home - If you don't, you'll probably never think about it. But then I saw 'Well, it turned out to be so easy, so easy that it couldn't be easier'. Making butter in industrial production is probably more complicated than making butter at home, simply skimming milk. But milk is usually only 3% fat at maximum, so we will use something thicker and fat than milk is whipping cream (whipping cream).

If you know how to make a cake, it will be more or less used to the original whipping cream, which is liquid and thick but the thicker the whipping will be, and at some point, the harder enough to decorate the cake. When making butter, we just need to go a little bit further, beat it a little longer, the fat will separate itself and so there is home-made butter. In other words, if 'whipping the cream with too much hand' is an accident when making whipped cream, when making butter, it is another sign of success, that we are about to eat delicious butter. to eat already

In fact, making butter with whipped cream in the US and EU is not economically viable. Usually 1 liter of 35% cream will make about 350 - 400 grams of butter and the rest is buttermilk (very delicious). Compared to supermarket prices, it is not much cheaper than buying industrial avocado. The thing is, I think this is a great way to take advantage of the excess fresh cream. I always get a lot of questions from you about buying 1 liter of ice cream and how to use it all, fresh ice cream usually does not last long in the fridge. So why not turn that excess cream into butter to eat with bread and buttermilk to make pancakes, bread . right? In addition, as mentioned above, this is a great way to deal with dehydrated fresh ice cream.



And finally, making butter at home is super easy, super super easy and very fun. Remember the first time I made it myself, I was so surprised, because I still think butter is a complicated thing that we can't do it ourselves. So when I saw in my hand that the smooth, soft butter is fine, it feels like something just happened to happen in the kitchen ì Oh, in terms of the taste, the butter made from fresh cream is very delicious. Compared to the good avocado in Germany, it is not inferior to that of the butter used in making cakes, the smell is less likely (the butter used to make cakes is 'raw' than the good butter to eat).

Only one thing to note is that the fat content in homemade butter is not fixed because depending on the ability to 'squeeze' your butter, so be careful when using this butter for baking, the product may be different. with the use of avocado butter (which has a constant fat content and ranges between 78 - 82%). It is okay for formulas that only need a small amount of butter, but if it is a large amount of butter, be careful and careful. I usually use this butter to make bread, it smells so good Especially make the type twice: first use butter to make fresh bread then continue to bring this bread to make garlic butter bread. 'Oh my,' I have to say, invincible about the fragrance



Tools and Materials

1. 240 ml (1 cup) of fresh cream, at least 30% fat
2. Au hit loudly
3. Egg whisk
4. cold ice

Note

- The higher the fat content of the whipped cream, the more butter is obtained. So if you have *heavy cream* or *thickened cream* with 40% fat or more, great. From 240 ml of 32% fat whipped cream I made about 90 grams of butter. The bigger the cream, the fatter the butter will be. **The better the ice cream is, the better the butter is.**

Can not use topping cream.

- During the making process, the cream and the whisk need to be cold so that the fat separates quickly and the butter is smooth. I mentioned this note in the video too.

- You can use a hand mixer or a hand mixer, or a blender. A little higher power will be better. Machines with a capacity of less than 300W will take a long time to beat and can cause fresh cream to heat during the beating process, so be careful to keep cool.

Making

Video on making butter from whipped cream

SUMMARY DIY HOW TO MAKE FROM FRESH CREAM

1. Prepare a large bowl of ice water and place the whisk into the ice cube bowl. Alternatively, pour the ice cream bowl into the fridge or freezer for 30 minutes before whisking.
2. Put the ice cream in the bowl. Beat at high speed until the cream turns thick, very thick and begin to separate. When the ice cream turns pigmented and has a yellowish tinge, lower the speed to medium. This is a sign that fat is being separated from the milk. Beat at the same speed and lower to the lowest setting (so that the water does not shoot) until the fat is completely separated into a mass.
3. Filter through a sieve, retain the milk. Put the obtained fat in a clean bowl, squeeze the milk out with a spoon. This milk can be drunk or used for cooking, making cakes (making delicious pancakes or breads).
4. Pour the cold ice water into the butter container and gently knead the butter with your hands to squeeze out the remaining milk from the butter. When the water is opaque, replace it with new water. Making it until the water clears stops (it doesn't take much time, I change 2-3 times of water only). This will help keep the butter longer.
5. Cover the butter with plastic wrap. To keep the refrigerator cool for 1 week or freeze for 2 months. You can mix butter with salt, garlic or aromatic spices . to create butter with the taste you like.

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