

Common questions...

My cream is not turning to butter?

Make sure your cream is at room temperature. You can leave the cream inside your butter churner for another hour and then continue to churn. Make sure you are using whipping, heavy or double cream.

My butter has a funny taste?

Check that your cream has not passed its use by date. You should always use the freshest cream with the longest shelf life. As well, always ensure you rinse the butter to remove all of the buttermilk. Excess buttermilk in your butter can cause a bitter taste if it is not removed.

My butter is taking more than 10 minutes to churn?

This is not an uncommon question and the length of time to make butter can vary and depends on external factors like the temperature of the glass jar as well as room temperature. Our advice is to keep churning your butter. As long as your cream has been left at room temperature for 2 hours it will turn to butter, but might just need a little longer.

How long does my butter last for?

Your butter can keep in the fridge for up to two weeks.

How do I care for my butter churner?

The glass base can be washed in the dishwasher. The butter churner mechanism can be washed in warm soapy water and left to air dry. Always ensure the churner is completely dry before storing. Always pick up your churner from the glass base not the handle. **DO NOT POUR BOILING WATER DIRECTLY INTO YOUR GLASS JAR.**

For more information on Kilner and other items in the butter range please visit www.kilnerjar.co.uk



A bit about butter...

Butter is made by churning fresh whipping, heavy or double cream to separate butterfat from buttermilk. It is a very simple process and only requires the Kilner® butter churner plus cream which has been left at room temperature for between 1-2 hours.

In this guide you will find easy to follow step by step instructions designed to make home butter making easy. You will also find some handy recipes for flavouring your butter as well as a delicious fruit scone recipe for using your buttermilk. Finally, at the back you will find some of the most commonly asked questions with answers to help you along the way.

Steps to making your homemade butter...

300ml/10 US fl oz of cream makes 120g/4oz of fresh butter.

Step 1: Prepare for churning

Wash your Kilner® butter churner in warm soapy water, rinse and dry thoroughly. Remove your cream from the refrigerator and let it stand at room temperature for 2 hours. This is important as cream at room temperature churns easier and faster.



Step 2: Churning your cream

Remove the lid from your butter churner. Pour the cream into the glass base and place the lid on top to create a seal. Turn the handle to start the churning process. You will notice after a couple of minutes your cream will begin to turn foamy. After 5 - 6 minutes the cream will thicken. After 8 - 10 minutes the cream will turn very thick - keep turning you are nearly there! After 8 - 10 minutes the cream will turn very thick, keep turning you are nearly there! After 10 - 12 minutes you will find the handle is hard to turn and then suddenly it loosens and becomes easier. If you look inside your glass jar you will see the cream has turned pale yellow and has separated to form butter and buttermilk.

Step 3: Rinsing your butter

Remove the lid from the churner and carefully pour the buttermilk into a drinking glass. The buttermilk is similar to skimmed milk; do not throw it away as you can use it for lots of things including homemade scones (see our delicious fruit scone recipe in this booklet). Pour the butter into a mixing bowl and pour cold water on top. You can add ice to the water to help the rinsing process. With clean hands gently massage the butter and squeeze to remove the butter milk. Repeat this process twice.

Step 4: Flavouring your butter

For salted butter, sprinkle a pinch of sea salt over your butter and use butter paddles to mix. Taste your butter to make sure you are happy with the flavouring and then continue to use your butter paddles to mould into a square shape. Butter paddles are excellent for moulding butter and ensuring all of the last drops of buttermilk are squeezed from your homemade butter. Be creative and play about with your flavourings. To help you to get you started you will find some recipes in this booklet.

Step 5: Storing your butter

Once you have moulded your butter into shape, you can cover with waxed paper or store in a Kilner® glass butter dish. Store in the refrigerator until you are ready to use. Consume within two weeks.



Try these delicious recipes...

CINNAMON & HONEY BUTTER

This butter is easy to make and is delicious with croissants or scones.

You will need:

115g /4oz Unsalted butter Pinch of ground cinnamon
60g/2oz Honey Pinch of salt

- 1) Make sure your butter is at room temperature and is free from any excess buttermilk.
- 2) Place your butter into a bowl and add in the honey, cinnamon and pinch of salt.
- 3) Mix all of the ingredients together making sure everything is combined.
- 4) Your butter is ready to serve. Serve straight away or cover with wax paper. Keep your butter in the fridge and consume within one week.

PARMESAN, BASIL & TOMATO BUTTER

For a weekend treat try on crackers with a selection of cheeses.

You will need:

115g /4oz Unsalted butter 1 tbsp Finely chopped
4 tbsp Freshly grated parmesan Sundried tomato
8-10 Shredded basil leaves Pinch of salt

- 1) Make sure your butter is at room temperature and is free from any excess buttermilk.
- 2) Place your butter into a bowl and add in the parmesan, basil, sundried tomato and pinch of salt.
- 3) Mix all of the ingredients together making sure everything is combined.
- 4) Your butter is ready to serve. Serve straight away or cover with wax paper. Keep your butter in the fridge and consume within one week.

CHILLI & LIME BUTTER

Perfect with grilled salmon.

You will need:

115g/4oz Unsalted butter Squeeze of lime
½ tsp Crushed dried chilli flakes Pinch of salt
2 tsp Grated lime zest

- 1) Make sure your butter is at room temperature and is free from any excess buttermilk.
- 2) Place your butter into a bowl and add in the chilli, lime zest, lime juice and pinch of salt.
- 3) Mix all of the ingredients together making sure everything is combined. At this point it is best to taste your butter to check you are happy with the flavour, if you want it a bit more fiery then add in some chilli flakes.
- 4) Your butter is ready to serve. Serve straight away or cover with wax paper. Keep your butter in the fridge and consume within one week.



BUTTERMILK FRUIT SCONES

Once you have churned your cream to form butter, you will also have some buttermilk left over. The buttermilk can be used to make delicious scones so don't throw it away!

You will need:

225g/8oz Self-raising flour 50g/1¾ oz Mixed dried fruit
40g/1½ oz Caster sugar 1 Egg, beaten
75g/2.5oz Homemade butter 3-4 tbsp Buttermilk, to mix
(at room temperature) Pinch of salt

- 1) Preheat the oven to 220C/425F/Gas 7.
- 2) Start by sifting the flour and salt into a large bowl, then sprinkle in the sugar and rub in the butter until the mixture turns to the texture of bread crumbs.
- 3) Add in the dried fruit followed by a beaten egg and one tbsp of the buttermilk.
- 4) Start to mix the mixture together; it should start to form a ball. The dough should be soft but not too sticky. If the dough seems dry then continue to add in a tbsp of buttermilk until the correct consistency is reached.
- 5) On a floured surface roll out the dough to at least 2.5cm/1" thick. Using a round cutter of your choice, cut the scones out and place onto a lightly greased baking tray.
- 6) Bake on the top shelf of the oven for 10 - 12 minutes until they have risen and are golden brown.
- 7) Remove from the oven and place on a wire rack to cool, then enjoy with your homemade cinnamon and honey butter.