



Culinary Kids Mandeville
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Herbed Butter

(yields ½ cups)

Get Ready... Read the whole recipe before you start!

Get Set... Set out your ingredients and equipment!

Ingredients:

½ cup heavy cream
2 tablespoon chives
1 ½ tablespoons thyme
½ tablespoon rosemary
1 teaspoon salt

Equipment:

Mason Jar with lid
Chef knife
Cutting board
Measuring cups and spoons

And....GO!

1. Chop herbs finely and measure , then pour into jar.
2. Pour in cream and salt, measured, into jar with the herbs.
3. Place lid on jar, make sure it is tightly sealed, and shake until the mixture is a thick and spreadable consistency.
4. It should take you about 10 minutes of vigorous shaking to create a thick butter. Check it frequently to keep an eye on your consistency and stop when it becomes whipped. Set aside until ready to use. **DO NOT OVERSHAKE** or it will separate the solids and the liquids resulting in a harder clump of butter and then separated liquid that is left over. If you drain the liquid, the butter can still be used, it's more of a "stick" of butter consistency in that case.
5. Can be stored in the refrigerator and used for 2-3 weeks.