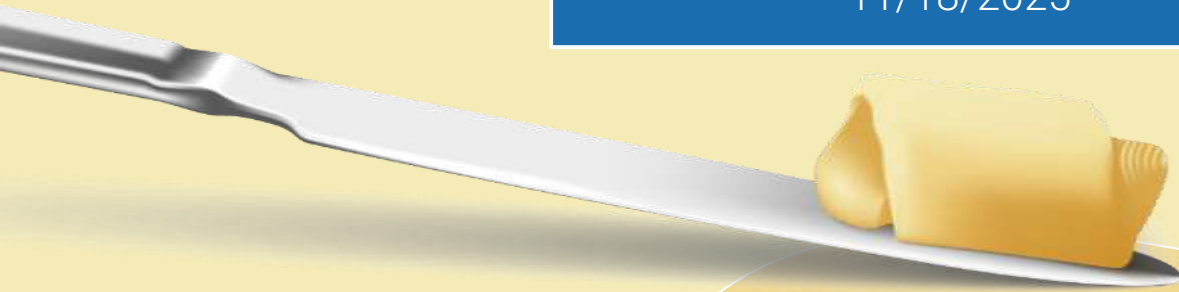


How to Make Cultured Butter

Chris Banker - Queso Diego
11/18/2025



Ingredients

Heavy Cream

1 qt. Not ultra-pasteurized - check Trader Joe's or Costco

Cheese Culture

1/16 tsp, Flora Danica or Similar

Cultures with an LLD (*Lactococcus lactis* subsp. *lactis* biovar *diacetylactis*) component will emphasize the butter flavor by producing diacetyl

(Optional) Salt

1-2% by weight

(Optional) Compound Butter Additions

Optional add-ins



Process (Fermentation)

1. Add cream to 1 quart mason jar or similar, leaving at least $\frac{1}{2}$ " headspace
2. Sprinkle 1/16 tsp of cheese culture on top
3. Allow to dissolve for 15 mins
4. Stir gently and thoroughly
5. Cover lightly
6. Ferment for about 24 hours at room temp



Process (Churning)

Food Processor

- Add cultured cream to food processor bowl
- Process for about 1-2 minutes, until the butter clings to the blade and buttermilk sloshes



Mason Jar / Marble

- Add cultured cream to mason jar, leaving $\sim \frac{1}{3}$ headspace
- Add sanitized marble
- Shake for 5-15 mins until separated



Process (Finishing)

1. Pour out buttermilk and save
2. Squeeze out some additional buttermilk
3. Rinse and knead butter in ice water to remove additional buttermilk (prolongs life)
4. Optionally add 1-2% salt by weight



Compound Butter Ideas

- Garlic and fresh (or dry) herbs
- Cinnamon sugar and vanilla
- Chile powders or hot paprika
- Black garlic
- Miso paste
- Old Bay
- Dill
- Pumpkin Spice



Samples To Try

- Salted Cultured Butter
 - 1.5% salt by weight
- Garden Herbs & Garlic Compound Butter
 - Fresh Basil, Rosemary, Lavender, Oregano, Thyme
 - 1 Clove of Fresh Garlic
 - 1.5% salt by weight

Questions?

Do you have any questions?

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