

MAKING BUTTER

To make 3 x 200g pats of butter, place 1.2 litres of double cream into a large bowl and whisk with an electric whisk for approximately 15 mins, until it separates into curds and liquid. Sieve into another bowl, squeezing the curds dry.

Rinse the curds under a cold tap until the water runs clear. Dry the original bowl and return the curds. Squeeze by hand for 4 mins, and drain again. For salted butter, massage 1 tsp salt into the mixture.

Form the butter into a block by patting it with the back of a large wooden spoon, then cut into rectangles. Wrap each in baking paper, fixing lightly with tape or string, and chill for an hour. It will keep for



Buttercream butterfly buns

Makes 12

325g softened unsalted butter

150g caster sugar

3 eggs

150g self-raising flour

1 tsp baking powder

15ml milk

1 tbsp vanilla paste

350g icing sugar, plus some for dusting

100ml double cream

Preheat the oven to 180°C/gas mark 4. Place 150g of the softened butter into a mixing bowl and add the caster sugar. Cream together using the back of a spoon for 3-4 mins, until smooth. Mix in the eggs individually and thoroughly. Fold in the flour and baking powder, until smooth, then stir in the milk and vanilla until combined.

Line a bun tray with 12 paper cases and fill with the mixture to just below the top of the cases. Bake for 15-20 mins, until risen and golden. Leave in the tray for 5 mins, then transfer to a wire rack to cool completely.

In a separate mixing bowl, cream the icing sugar into the remaining butter roughly, then whisk with an electric whisk for 2 mins, until creamy. Whisk in the double cream, scraping down the sides of the bowl so all the ingredients combine.

Scoop out a small circle from the top of each bun with a teaspoon, and cut it in two to make the butterfly wings. Pipe the buttercream to fill the hole in the top of the bun and insert the two 'wings'. Using a sieve, dust with icing sugar, and serve.

Butter fudge

Makes approximately 25 pieces

125g salted butter

500g caster sugar

100ml milk

400g condensed milk

In a large saucepan, combine the sugar and milk into a paste, then chop the butter roughly and mix in. Pour in the condensed milk and place on a low heat until the butter melts, stirring occasionally.

Bring to a simmer for 2 mins, until the sugar has dissolved, then bring to a boil. Continue for 10-15 mins on a rolling boil, stirring continuously so the bottom of the pan does not burn. The temperature should rise to more than 115°C and the mixture should set firm when a teaspoon amount is removed and placed on a cold plate.

Line a 15cm square tray with butter and cling film, and pour in the mixture. Leave at room temperature, until cool and firm, then cut into cubes and serve.

