

Radish with Cultured Butter + Sea Salt



INGREDIENTS

- Bunch of radish
- 1 pint organic heavy cream
- 1/4 cup organic plain yogurt
- sea salt

INSTRUCTIONS

1. Mix heavy cream and yogurt together in a mason jar or container.
 2. Let sit, covered, at room temperature for a minimum of 18 and a maximum of 36 hours.
 3. Refrigerate until it is 60 degrees.
 4. Put the mix into a food processor or stand mixer.
 5. Turn on processor or mixer and let it mix. It will start to thicken and look like whipped cream. Keep mixing.
 6. Mix until the butter separates from the buttermilk you will know! *You will see solids and liquids in the processor.*
 7. Once the mixture separates, strain out the liquid, holding onto the solids which is your cultured butter.
 8. Squeeze the rest of the buttermilk out of the butter with your hands.
 9. Put sea salt on radish and butter and enjoy!
 10. Butter will keep for two weeks refrigerated.
- Can also enjoy this as a sandwich or add a baguette.