

How To Make Butter With Raw Goat Milk And Your Mixer

<http://www.backyard-homesteading.com/preserving-food/recipes/82-how-to-make-butter-with-raw-goats-milk-and-your-mixer.html>



When you have dairy goats you will be amazed how much you can do with the milk. Since we started milking the goats we no longer buy milk, cream, yogurt, butter, soft cheese or mozzarella. One of the easiest things to make is butter.

Once you have homemade fresh butter you will never go back to store bought butter that you have no idea how old it is. A lot of people do not think of butter when it comes to goat's milk and I am not sure why. Some people are taken aback because it is pure white and not yellow. The goat's milk butter is white simply because goats are better at processing carotene than cows are and thus the milk is bright white and so is the butter.

Every day before we pour from the milk container we scrape the cream from the top and put it in a separate jar until we have enough to make butter or ice cream or whatever else we happen to need cream for.

There are several ways to make butter with your goat's milk but I use the easy way since I have electric. I use my KitchenAid mixer to make the butter but you can use a churn or even a simple mason jar which the children can shake for about 15 minutes until the solids separate from the buttermilk.

Okay let's get started - Here's what you will need

goat's milk cream (I used 9 ounces of cream today and ended up with just about 4 1/2 ounces of butter)
cheese salt or fine sea salt

A mixer

A splash guard if you have one because this will be messy

Two towels one to put over the mixer while you are mixing (I am telling you this will be messy if you don't contain it) and the second to put under the cheese cloth when you are pressing the butter

Cheese cloth or butter muslin

A spatula

Pour your cream into the bowl of your mixer. Make sure and put on your splash guard before you start the mixer and if you can put a towel over the mixer to contain the liquid.

I put my KitchenAid mixer on the highest setting



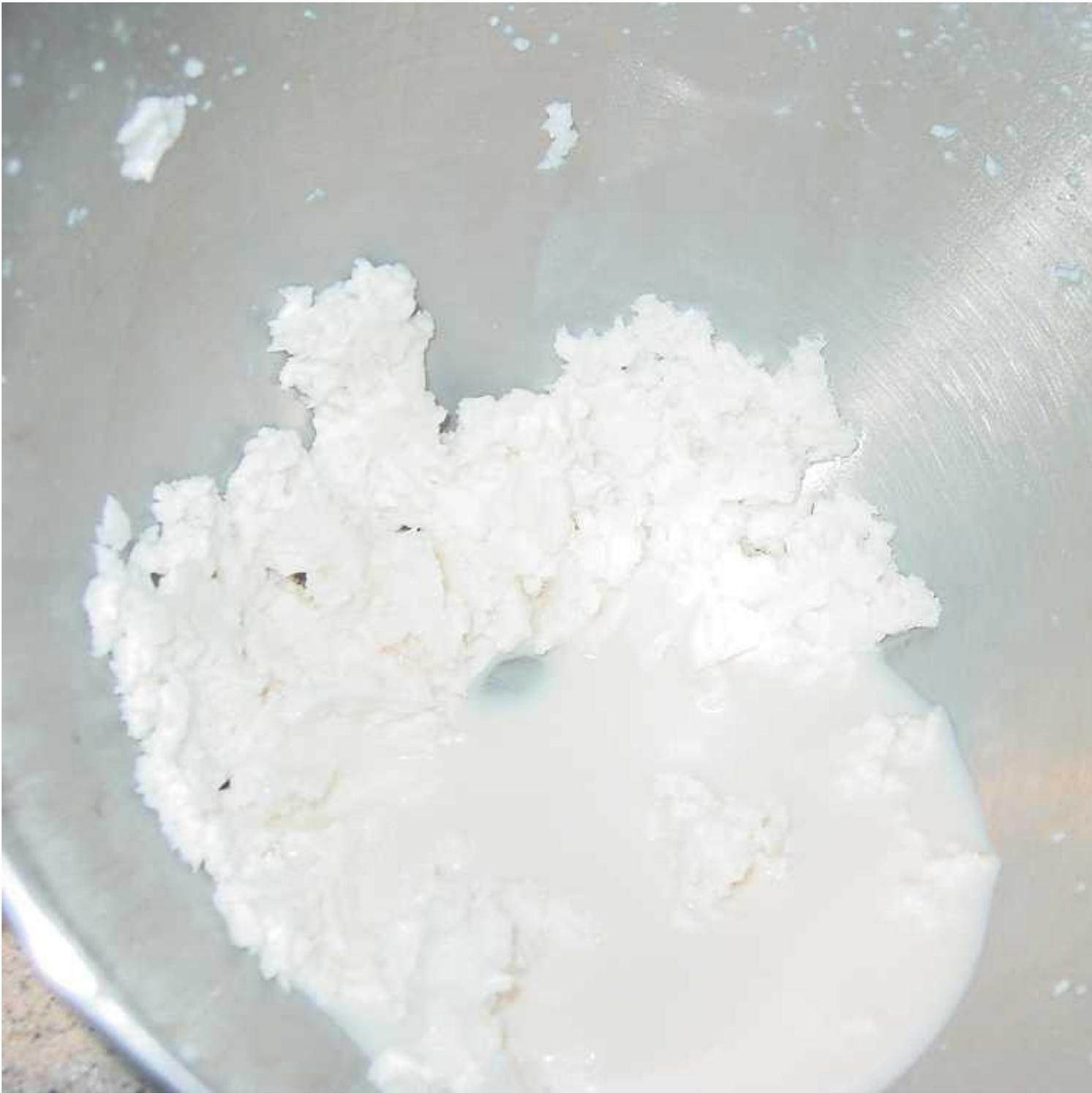
Mix on high until the fats separate from the liquids
It will start out looking like this



And should start to look like this (It varies how long it takes to get the this point so keep an eye on it. I once let it go to long and it looked like cream cheese or really heavy whipping cream)



Once the solids separate from the liquid (which will be your buttermilk) stop beating and drain off the buttermilk. You can save the buttermilk for cooking with later or if you like to drink it or even feed it to the chickens (they love it).



I ended up with about 4 ounces of buttermilk (considered non-cultured)



Once you have drained the buttermilk off rinse the butter with cold water until the water runs clear. I used cold water and just swirled it around in the mixing bowl and poured it off each time until the water ran clear. You may want to press the butter some with a spatula to help get all the buttermilk out.



Once you have completed the final rinse of the butter dump it out onto your clean butter muslin with a clean towel underneath it. Wrap the butter with the muslin and press. You want to press out all the water or your butter will spoil faster.





Once the water is all pressed out you can add salt to your taste and mix it in with a spatula. The salt will not only add some flavor if you prefer it but it will also help preserve the butter. Now just use your spatula and scrape it into your container. You can also press it into forms if you want at this point because it is still soft.



That's it! That's all there is to make your own butter. Doesn't that make you want to run right out and get your own dairy goats if you don't have them? You can use this same method with store bought cream also.

In a couple of days it will be time to make yogurt again. I will try to get that recipe on next. Enjoy your butter!

NOTE: Be sure to boil your butter muslin after you wash it to make sure you get all the bacteria out of the cloth or it will start to smell like spoiled milk before you get a chance to use it again. It is also a good idea to always make sure your cloth and equipment is sanitized - It makes for better tasting butter.