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Best way to clarify butter

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r/Cooking • 3 yr. ago

96dpi

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What is the EASIEST way to make clarified butter at home?

I have my method, but I'm not sure if it's the best method. I'm curious to hear if there are easier ways to do this that maybe I am not considering.

I would consider making up to one pound per batch.



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redem • 3y ago

Ehm, melt the butter until the milk solids separate out then pass it through a sieve, cheese cloth or some other filter? The normal way is super easy.



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SweetD0818 • 3y ago

This is the only method I know. I also only do clarified butter with unsalted butter only.



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Jason_Peterson • 3y ago

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it into jars.

You could pour the melted butter that is not too hot in a new, thick plastic bag, such that the water soluble part collects in a corner and can be drained off by cutting the bag.

When rendering fats, it's better to do it in a larger batches because the cleanup of the pot, strainer and waste are the same regardless, and fats can be stored for a long time.

↑ 2 ↓ ...



BelliAmie • 3y ago

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This is how my mom made ghee. Melt butter on low heat. Cool. Pour into jar slowly, because the solids are on the bottom. Throw out solids.

⊖ ↑ 3 ↓ ...

⊕ [deleted] • 3y ago



LUNA_FOOD • 3y ago

Regardless the way, your best friend is time if you can keep it 60-70c for long enough depending on the quantity, say 2-3 hrs per pound you get perfect water like clear butter that hasn't any water in it with no browning

↑ 2 ↓ ...