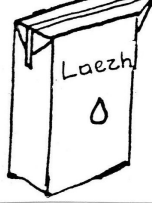


# Butter

## Ingredients :



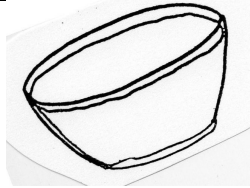
5 liters of fresh milk



1 pot of cream



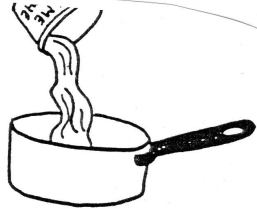
1. Pour the milk in the bowl.



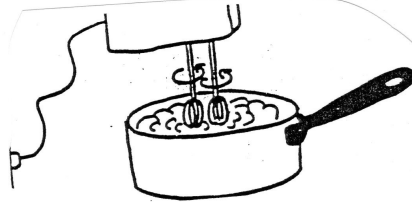
2. The next day, there will be cream on the top of the milk.



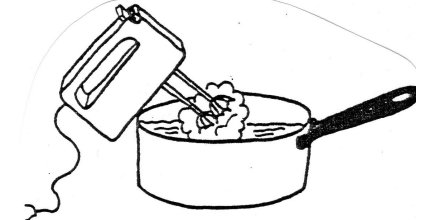
3. Take off the fresh cream and put it in the pan.



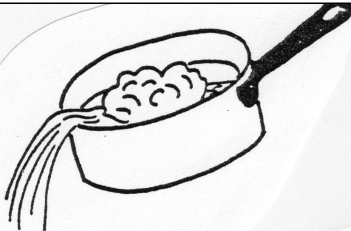
4. Pour the cream from the cream-pot in the pan.



5. Mix the cream with the mixer.



6. After a few minutes, the cream becomes butter and a liquid "ribot-milk" appears in the pan.



7. Pour off the liquid, keeping only the butter in the pan.  
7.



8. Taste the butter with fresh bread.  
8.

Miam ! Miam!

Menam ! Menam !