

Post: Modernist Cuisine At Home: Pea Butter



Created by [Brittany Bunk](#) on 06-May-2022

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Content

A person tells the story of using a centrifuge to render fat from peas to make its own butter. Maybe there's an easier way, but it's a starting point!

I want commercialization. Maybe <https://shopbv.com/products/475l-centrifuge-base?variant=39363234005088> or <https://www.rosinpower.com/bvv-160l-jacketed-stainless-steel-centrifuge.html>

Read at <https://jetcitygastrophysics.com/2011/02/28/modernist-cuisine-at-home-pea-butter/>

Warning - the article with the picture isn't vegan, but it's part 2 of the story and has a better image.



[Breakfast at Myhrvold's: Pea Butter, Drinkable Bagels, and Other Modernist Miracles](#)

<https://www.popsci.com/technology/article/2011-01/fifty-pound-cookbook-emerges-laboratory/>

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