

Post: Modernist Cuisine At Home: Pea Butter

The definite edition of the field of butter

Created by <u>Brittany Bunk</u> on 06-May-2022

Blog

■ Food & Drinks

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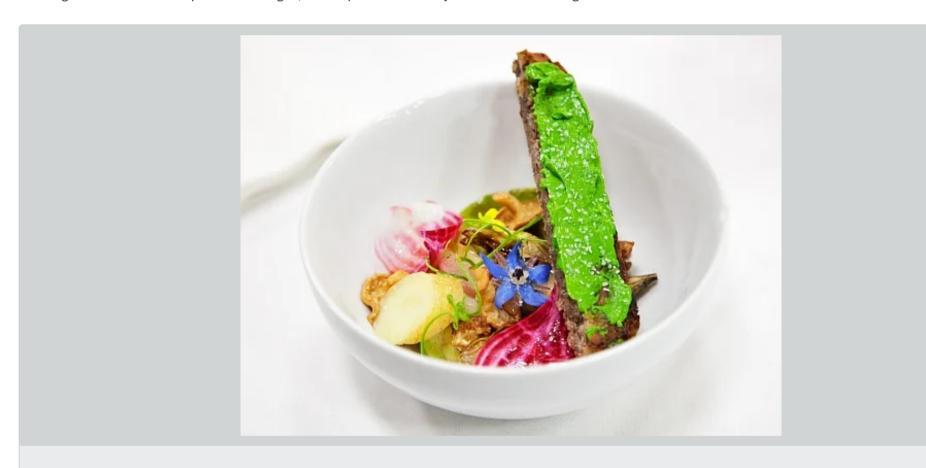
Content

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://shopbvv.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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