

Method for making butter provides for obtaining high fat cream, normalizing thereof, applying fillers, cooling and mechanical treatment, packing. A pectine solution, which is prepared from a dry pectine by mixing thereof in an amount of 5-10% to the mass of prepasteurized buttermilk, milk or creams with a temperature of 60-75 °C and subsequent keeping at this temperature in the course of 20-60 min is used as the filler. Then the prepared filler is added at the stage of normalizing the high fat cream of a pectine content in the ready butter of 0.1 – 1.0%.