

CLOTTED CREAM

Last Modified: 05/10/2014

PREP: 6 Hrs
COOK: 6 Hrs
VARIOUS

F MEDIUM

SAUCE

MAKES 1 CUP

QUA	MEASURE	INGREDIENT	PROCESS
1	Pint	Heavy Cream (Pasteurized ONLY)	

PREPARATION

FACTOID	This specialty of Devonshire, England—which is why it's also known as Devonshire or Devon Cream. It is traditionally made by gently heating rich, <u>unpasteurized</u> fresh Whole Milk until a semi-solid layer of Cream forms on the surface. After cooling, the Thickened Cream is removed. Since unpasteurized Milk is not easily attained here in the U.S., below are 3 Americanized recipes that come very close to the real thing.		
NOTE	I'm not saying that this is the best thing in the world FOR you, BUT, it is indeed, one of the best things in the world!		
TOOLS	METHOD #1 1) Small Mixing Bowl 2) Fine Wire Strainer 3) Unbleached Coffee Filter	METHOD #2 1) Double Broiler 2) Small Mixing Bowl	METHOD #3 1) Small Sauce Pan & Lid
CAUTION	This REQUIRES Pasteurized Heavy Cream - - NOT Ultra-Pasteurized - The Fats in Ultra-Pasteurized Cream are broken down so small that none of these processes will even remotely come close to working properly.		
PREP	None.		

COLD FILTERED (METHOD #1)

1	Place the coffee filter in the wire strainer and place it on the mixing bowl. Pour in the Heavy Cream and refrigerate it for 2 hours.
2	The Whey will separate out, leaving the Fats behind in the coffee filter. Using a rubber spatula, gently scrape the thick Cream off of the side of the coffee filter allowing the remaining liquid to flow next to the filter. Refrigerate it for another 2 hours.
3	Repeat refrigerating and scraping for a total of 6 hours. Until the Clotted Cream left in the coffee filter resembles softened Cream Cheese.
4	Scrape it into a bowl and mix it with a fork until it reaches an even consistency. Keep any unused portions refrigerated & tightly covered, for up to 4 days.

STOVE-TOP (METHOD #2)

1	Cook the Heavy Cream in the top of double boiler over simmering water until reduced by about 1/2. It should be the consistency of Butter, with a golden "crust" on the top.
2	Transfer the Cream, including the crust, to a mixing bowl. Cover it with plastic wrap and let it stand for 2 hours, then refrigerate for at least 12 hours.
3	Stir the Crust into the Cream before serving. Keep any unused portions refrigerated & tightly covered, for up to 4 days.

OVEN (METHOD #3)

1	Preheat the oven to 180 Degrees with a rack in the lower third.
2	Pour the Heavy Cream into a heavy-bottomed oven-safe sauce pan. The Cream should come up the side of the pan between one and three inches high.
3	Leave the covered pan in the oven for at least 8 hours. You'll know it's done because there will be a thick yellowish skin floating above the Cream. That skin is the Cream.
4	Let the pot cool to room temperature, then put it in the refrigerator for another 8 hours.
5	Remove the yellow Clotted Cream from the top of the pot. Mix it thoroughly to an even consistency. Keep any unused portions refrigerated & tightly covered, for up to 4 days.