

CREME FRAICHE SAUCE

F EASY

Last Modified: 11/28/2016

PREP: 30 Hrs
COOK: N/A

SAUCE

MAKES 1 CUP

QUA	MEASURE	INGREDIENT	PROCESS
1	Cup	Heavy Cream Or Whipping Cream	
1	Tbsp	Buttermilk	

PREPARATION

FACTOID	While this Sauce has many different names and subtle variations throughout the world, Crème Fraiche is the French name. The Spanish name is Crema.
TOOLS	1) Glass Jar & Lid
PREP	None.
1	Bring the Cream and Buttermilk to room temperature. Add it to a jar with a cover and shake it for 15 seconds. Set it aside at room temperature for at least 24 hours or until very thick. Stir it a couple of times during that period. Stir the thickened Creme Fraiche well and refrigerate it for at least 6 more hours before use. The Sauce may be stored while tightly covered and refrigerated for up to 2 weeks.

