

Crème Fraîche

Crème Fraîche is a cultured cream made by combining heavy cream with a starter and allowing it to thicken and develop a slightly tart, nutty, rich flavor. It can be used on top of fresh berries or pie, to add cream to soups, or to thicken sauces. I made three different variations of Crème Fraîche; each had its own flavor profile depending on the ratio of buttermilk to heavy cream. All the combinations were relatively similar, but there were subtle differences in the flavor and in the texture. Also, it's important to note that the air temperature and brands of ingredients really effect the time it takes for the Crème Fraîche to thicken. I prefer it to be rather thick, but you can use it when it's thin and pourable too! There's really no wrong combination or consistency. Have fun playing around with it!

Version 01.

Ingredients.

2 cups heavy cream

1 tablespoon buttermilk

This combination was our favorite. It thickened up more than the others and was rich, creamy, nutty, and lightly tart.

Version 02.

Ingredients.

2 cups heavy cream

2 tablespoons buttermilk

This combination tasted a lot like tart cream cheese, it tasted a little like almonds, and had a nice texture.

Version 03.

Ingredients.

1 cups heavy cream

2 tablespoon buttermilk

This combination was nutty and tart; a lot like sour cream. This was also the most liquid/thinnest Crème Fraîche.

Directions.

Combine the heavy cream and buttermilk in a small bowl. Stir to combine. Cover with a thin cloth and let it stand at room temperature, preferably in a warm, draft free place, for 12-24 hours. When it's the thickness that you like, stir it, cover it and refrigerate until chilled before using. It will keep in the refrigerator for about a week.

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