

# 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

<b>FACTOID</b>	While this Sauce has many different names and subtle variations throughout the world, Crème Fraiche is the French name. The Spanish name is Crema.
<b>TOOLS</b>	1) Glass Jar & Lid
<b>PREP</b>	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.