

Crème Fraîche

From Julia Child's Kitchen

Makes 3 cups

- 1 cup soured cream
- 2 cups heavy cream

In a saucepan combine soured cream and heavy cream and stir to make a smooth blend. Heat gently on medium heat to take off the chill and to start the fermenting action. Do not let the mixture temperature go over 85 degrees or you will kill the ferments.

Pour the liquid mixture into a container. Set the container on the kitchen counter partially covered for 6 to 8 hours, or overnight, until the cream has thickened.

Stir the thick cream, cover, and refrigerate until ready to use. It can be refrigerated for up to 1 week.

