



CRÈME FRAÎCHE



TIPS, TRICKS, AND EVERYTHING
YOU NEED TO MAKE IT YOURS!

WHAT YOU NEED

Ingredients

- 1 packet of crème fraîche starter culture
store extras in the freezer
- Pasteurized cream or half-and-half
(avoid ultra-pasteurized or UHT cream)

Equipment

- Stainless steel pot with lid •
- Non-aluminum mixing utensil •
- Thermometer •

MAKING CRÈME FRAÎCHE

1. Warm 1 quart of fresh cream or half-and-half to 86°F.
2. Add 1 packet of crème fraîche starter and mix thoroughly. Do not stir longer than 15 seconds.
3. Cover the pot and culture in a warm spot, 72-77°F for 12 hours.
4. After 12 hours the crème fraîche should be set.
5. Store your crème fraîche in a closed container in the refrigerator for up to 1 week.

TIPS FOR MAKING CRÈME FRAÎCHE

What if I'm culturing less than 1 quart of liquid?

For the best results, we recommend never culturing less than 1 quart of liquid. But if you do, still use 1 full packet of starter.

How will I know when my crème fraîche has set?

It will be more or less uniform in appearance; one solid mass. It should appear relatively smooth. Sometimes a bit of whey will separate during the culturing process. This is normal.

Why is my crème fraîche thinner than store-bought crème fraîche?

Store-bought crème fraîche generally contains thickeners and other added ingredients to make a thicker product.