

Crème Fraiche

Category: Sauce

Servings: 6

Rating: 10

Source:

Description:

Ingredients:

whipping cream	1 c.
buttermilk	2 Tbsp

Instructions:

Whisk together buttermilk and cream in a glass measuring cup. Cover with plastic wrap and let sit on counter for 24 to 48 hours or till thickened. Refrigerate. Mixture keeps for 2 weeks.