

Creme Fraiche

Source: The New Basics Cookbook

Ingredients

- ½ c. heavy or whipping cream
- ½ cup sour cream

Method

Whisk the creams together in a small bowl. Pour the mixture into a jar, cover, and let stand in a warm place for 12 hours. Then stir, and refrigerate for 24 hours.

Notes

Can also use 1 cup heavy cream and 1-2 tsp buttermilk. Sit for 24 hours.