



## **Making Crème Fraiche**

This recipe use 1 liter or 1 quart of 35% cream. Use heavy cream which is not ultra pasteurized.

Over low heat, warm cream to 75f(24c stirring gently to prevent scalding of cream.

Turn off heat and sprinkle 1/8 tsp. of Flora Danica or Mesophile Aromatic B culture onto the surface and allow the culture powder to dissolve completely on the surface of the warmed cream and then stir gently for a few minutes.

Let ripen for 48 hours at room temperature of 20-24c (68-75f) until cream is curdled and thick

Place in refrigerator for 12 hours or longer to thicken more.

Place in airtight container and store in refrigerator. Should keep for up to 10 days.