

## CRÈME FRAÎCHE

My Nana Noonan used to make this. We always seemed to have 'old' cream lying about in jars at her place. Little did I know that the slightly tangy concoction turned out to be crème fraîche.

### INGREDIENTS

2 cups (500 mL) 33 percent heavy whipping cream  
2 cups (500 mL) 14 percent sour cream

### INSTRUCTIONS

Whisk the two creams together in a glass measuring cup or bowl to ensure the mixture is well-blended. Cover the top with plastic wrap, and let stand in a warm place for 24 hours.

Pour the mixture into sterilized jars with lids.

Crème Fraîche is versatile. It has a high heat tolerance and is a good substitute in cream sauces, on potatoes, green beans, in soups, and pasta sauces. Smoked salmon or trout become sensational with the sweet/sour flavour. Serve with fresh fruits or fruit desserts instead of ice cream. You can add sugar and treat it like a whipped cream.

It keeps for up to eight weeks in the refrigerator.

Yield: 4 cups (1L)