

what is: crème fraîche

French-style Cultured Cream

Made with pure Vermont cream*, our crème fraîche is a thick cultured cream with a nutty flavor. Use a dollop to enrich soups and stews. Crème fraîche does not curdle over high heat or when mixed with wine — it is perfect for finishing sauces and pan searing.

*our cream is rBST free

CREAMERY FAVORITE

Whip crème fraîche with fine sugar for 30 seconds. Serve on top of fresh berries with a home-baked butter cookie.



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Crème Fraîche and Cayenne Baked Salmon

INGREDIENTS: SERVES 4

4 ½-pound salmon fillets

¼ cup white wine

1 shallot, chopped

salt and pepper to taste

4 tablespoons crème fraîche

4 teaspoons cayenne pepper powder

DIRECTIONS

- › Preheat broiler. Place wine and salmon in shallow baking dish.
- › Garnish with chopped shallot, salt, pepper, cayenne. Spread crème fraîche on top of salmon.
- › Place under broiler in the low part of the oven and cook for 20 to 25 minutes.
- › Serve with basmati rice and green beans or blanched asparagus sautéed in Vermont cultured sea salt butter.



This recipe is adapted from *In a Cheesemaker's Kitchen*. For more recipes, visit our website.

For more information, check out
In a Cheesemaker's Kitchen.