

Auxiliary Recipes

CHANTILLY CREAM

SERVES 4

1 cup creme fraiche
3 tbs superfine sugar
1 tbs vanilla extract

1. Add the sugar and vanilla to the creme fraiche.
2. When the sugar has dissolved, whip the creme fraiche to stiff peaks.

CREME FRAICHE BUTTERMILK SALAD DRESSING

3/4 cup creme fraiche
1/4 cup buttermilk
1 green onion, chopped
1 clove garlic, minced
2 tbs chopped parsley
1 tsp Dijon mustard
cracked black pepper, to taste
fines herbes, summer savory, dill, to taste
apple cider vinegar, to taste

1. Mix all the ingredients together. Let the dressing sit for an hour or two to blend.

CREME FRAICHE HOLLANDAISE (I)

(Made in a Food Processor)

3 egg yolks
2 tbs lemon juice
1 cup butter
1 cup creme fraiche

1. Put egg yolks and lemon juice into food processor.
2. Heat butter to bubbling stage. Do not brown.
3. With processor running, pour in butter in a very thin, slow, steady stream.
4. Once you have added the butter and have an emulsion, with the processor running, add creme fraiche, one tablespoon at a time. The sauce will be thin because the butter is hot.
5. Pour sauce into a heat-proof jar and refrigerate until ready to use. Place jar in a warm water bath to reheat.

Serve with artichoke, asparagus spears, or Eggs Benedict.

CREME FRAICHE HOLLANDAISE (II)

(Made in a Food Processor)

3 egg yolks

2 tbs lemon juice
1-1/2 cups butter
1/2 cup creme fraiche

1. Put egg yolks and lemon juice into food processor.
2. Heat butter to bubbling stage. Do not brown.
3. With processor running, pour in butter in a very thin, slow, steady stream.
4. Once you have added the butter and have an emulsion, with the processor running, add creme fraiche, one tablespoon at a time. The sauce will be thin because the butter is hot.
5. Pour sauce into a heat-proof jar and refrigerate until ready to use. Place jar in a warm water bath to reheat.

Serve with artichoke, asparagus spears, or Eggs Benedict. This recipe has higher proportion of butter to creme fraiche. With Eggs Benedict, I prefer it.

CREME FRAICHE MASCARPONE

Mascarpone is Italian cream cheese. Real mascarpone is double rich and faintly tart. Commercial attempts at mascarpone in this country have employed acid precipitation methods of manufacture and produce a tasteless, inferior product. You can make your own authentic mascarpone by draining creme fraiche.

1 cup creme fraiche

1. Line a colander with a clean cloth.
2. Place the colander over a bowl.
3. Put the creme fraiche into the cloth. Close the cloth. Add weight. Drain for 2 hours at room temperature.

CREME FRAICHE PESTO

1 cup creme fraiche
3 tbs finely minced garlic
3 tbs pine nuts
1/2 cup grated Parmesan cheese
2-1/2 cups freshly washed basil leaves

1. Place all the ingredients in a food processor or blender; process to a puree.