

Ingredients	Grams	Ounce	Each	Baker's %
Manufacturer's Cream	450	16		
Buttermilk, Cultured	55	2		

Procedure:

The basic ratio for making Crème Fraîche is 1 fluid ounce of buttermilk to every 8 fluid ounces of heavy cream. You can make as much or as little from this.

Be very aware of sanitation here! Into a clean and sanitized, stainless steel container, add your cream and buttermilk. Clearly label the container with time and date it was made. Wrap the top and place on a shelf. Leave sitting out at room temperature for two days, 48 hours. After 48 hours, it should clearly be thicker with no discoloration or mold visible. Transfer to a refrigerator for an additional 24 hours before use.

