

## Creme Fraiche (French Sour Cream)

Makes 12 Servings

*Migliore Gourmet Collection of Recipes*  
Desserts

**2 cups heavy cream**  
**3 tablespoons buttermilk**

**2 tablespoons Migliore Cinnamon-Pear Balsamic  
Vinegar**

Directions for Creme Fraiche: Mix 2 cups heavy cream with the 3 T. butter milk in a jar, then cover with lid and leave it out on counter, stirring occasionally 6 to 8 hours, at room temperature (70°) for 24 hours. Stir again and place it in the refrigerator 24 hours. Ready to use. Will keep in refrigerator 7 to 10 days.

\*You may use any flavor balsamic vinegar (Raspberry, Blueberry, Cranberry Pear, Gravenstein Apple & more)

\* You may flavor Creme Fraiche by adding 1 to 2 Tablespoons of your favorite infused dark Balsamic Vinegar, i.e..  
Raspberry, Blueberry