

Sauces and Dressings List of Recipes:

Crème Fraîche Buttermilk Salad Dressing
Chive Cream Sauce
Crème Fraîche Garlic Cream
Sauce Normande
Crème Fraîche Pesto
Crème Fraîche Aioli
Crème Fraîche Béarnaise Sauce
Crème Fraîche Hollandaise (I)
Crème Fraîche Hollandaise (II)
Crème Fraîche Mayonnaise
Porcini Crème Fraîche Mayonnaise
Kendall Farms Crème Fraîche Soubise Puree

CRÈME FRAÎCHE BUTTERMILK SALAD DRESSING

*3/4 cup crème fraîche
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.

Use anywhere you would use Ranch Dressing.

CHIVE CREAM SAUCE

*1-1/2 cups crème fraîche
salt and freshly ground pepper
juice of 1/2 Meyer lemon
2 tbs snipped fresh chives*

1. Stir all the ingredients into the crème fraîche.
2. If you want a warm sauce, heat in a sauce pan, just to a bubble. Or serve cold as is.

Serve with fish, chicken, pasta, or use as a salad dressing.

CRÈME FRAÎCHE GARLIC CREAM

*1 lb peeled garlic cloves
1 to 2 cups chicken stock
1/2 cup crème fraîche*

1. Put garlic in oven-proof dish.
2. Barely cover the garlic with chicken stock.
3. Cover the dish and bake in 325 degree Fahrenheit oven until the cloves are tender.
4. Pour off stock and save for sauce making.
5. In a food processor, puree garlic to a smooth cream.
6. Add 1/2 cup crème fraîche. Process until well blended.
7. Refrigerate for future use. (Refrigerated this sauce will keep for weeks.)

Suggested uses

Thin with garlic stock as a sauce for chicken.
Mix into mashed potatoes.
As a sauce for lima or fava beans.
Mix into pasta sauces.
Smear on pizza as a base.

SAUCE NORMANDE

*3 tbs butter
1 onion, thinly sliced
1 cup dry white wine or hard cider
salt and pepper
pinch of grated nutmeg
1 cup crème fraîche
a few drops of lemon juice*

1. Melt 1 tablespoon of butter in a skillet. Add the onion and brown lightly over a low fire. Add the rest of the butter and continue to cook until the onions are translucent.
2. Whisk in the wine and bring to a boil. Reduce the wine by half.
3. Stir in the crème fraîche, and bring the sauce back almost to a boil.
4. Remove the pan from the heat, and add a few drops of lemon juice and nutmeg, to taste.

Use with fish mousse or boneless chicken breast.

CRÈME FRAÎCHE PESTO

1 cup crème fraîche
3 tbs finely minced garlic
3 tbs pine nuts
1/2 cup grated Parmesan cheese
2-1/2 cups basil leaves

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

This recipe is not meant to replace classic olive-oil pesto. It is a spring/summer pesto.

CRÈME FRAÎCHE AIOLI

(Made in a Food Processor)

3 egg yolks
1-3 cloves garlic, chopped
1 cup safflower oil
1 cup crème fraîche

1. Put egg yolks and garlic into food processor.
2. With processor running, pour in oil in a very thin, slow, steady stream.
3. Once you have added the oil and have an emulsion, with the processor running, add crème fraîche, one tablespoon at a time.
4. Refrigerate until ready to use.

Use this dressing as you would use classic aioli.

CRÈME FRAÎCHE BÉARNAISE SAUCE

To make Béarnaise Sauce proceed as for Hollandaise, but replace *2 tbs lemon juice* with *2 tbs Béarnaise reduction*

Béarnaise Reduction

This is the flavor base for Béarnaise Sauce.

1 tbs chopped shallot
2 tbs chopped tarragon stalks
2 tbs chopped parsley stalks
a sprig of thyme
a fragment of bay leaf
1/4 cup white wine vinegar
1/4 cup dry white wine
pinch of salt and pinch of pepper

1. Boil down by two-thirds.
2. Allow to cool, strain.

Use as you would classic Béarnaise Sauce with grilled meats, especially beef.

CRÈME FRAÎCHE HOLLANDAISE (I)

(Made in a Food Processor)

3 egg yolks
2 tbs lemon juice
1 cup butter
1 cup crème fraîche

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 crème fraîche, 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.

CRÈME FRAÎCHE HOLLANDAISE (II)

(Made in a Food Processor)

3 egg yolks
2 tbs lemon juice
1-1/2 cups butter
1/2 cup crème fraîche

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 crème fraîche, 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 a proportion of butter to crème fraîche. With Eggs Benedict, I prefer it.

CRÈME FRAÎCHE MAYONNAISE

(Made in a Food Processor)

3 egg yolks
1 tbs Dijon mustard
1 tbs lemon juice
1 cup safflower oil
1 cup crème fraîche

1. Put egg yolks, mustard, and lemon juice into food processor.
2. With processor running, pour in oil in a very thin, slow, steady stream.
3. Once you have added the oil and have an emulsion, with the processor running, add crème fraîche, one tablespoon at a time.
4. Refrigerate until ready to use.

This lighter, fresher mayonnaise is especially good with vegetables.

PORCINI CRÈME FRAÎCHE MAYONNAISE

(Made in a Food Processor)

1/2 ounce dried porcini mushrooms
1/2 cup boiling water
3 egg yolks
1 tbs Dijon mustard
1 tbs lemon juice
1 cup safflower oil
1 cup crème fraîche

To prepare porcini: Put dried mushrooms into a small stainless steel bowl. Pour over 1/2 cup boiling water. Allow to steep for 10 minutes. Remove the mushrooms from the water. Over the sink, gently squeeze out water from the mushrooms. Coarsely chop the mushrooms.

1. Put egg yolks, mustard, lemon juice, and chopped mushrooms into food processor.
2. With processor running, pour in oil in a very thin, slow, steady stream.
3. Once you have added the oil and have an emulsion, with the processor running, add crème fraîche, one tablespoon at a time.
4. Refrigerate until ready to use.

The perfect sauce for tuna.

Kendall Farms Crème Fraîche Soubise Puree

This is an easy make-ahead classic to be used as a sauce on its own or to flavor other sauces.

1 onion, sliced
2 tbs butter
6 oz Kendall Farms Crème Fraîche

1. Simmer the sliced onions in lightly salted water for 8 to 10 minutes.
2. Drain onions.
3. Melt butter in a skillet. Add onion. Cook, covered, over medium-low heat until the onions are cooked, but not browned. About 20 minutes.
4. Put cooked onions in a food processor. Puree.
5. Add Kendall Farms Crème Fraîche. Puree.

This sauce (sauce base) may be stored in the refrigerator for at least a week.