



Dairy Foods Consulting **Westminster Artisan Cheesemaking**

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Artisan Cheesemaker

Creme Fraiche

50% fat Cream is pasteurized at 155 F for 30 minutes or milk is pasteurized at 145 F for 30 minutes and separated into 50% fat cream and skim.

100 lb. of 5% fat milk will yield 10 lb. of 50% fat cream.

Pasteurized cream cooled to 68-72 °F.

Add starter:

CHOOZIT DPL series cultures are used at the rate of 2.5 DCU (1/4 teaspoon) to 6 gallons.

or

Rosell Aroma II or Meso III bulk cultures are used at 1.5 oz (3 tbsp.) per gallon of cream.

Mix in the culture for 5 minutes. The cream can then be poured into the commercial containers or left in the pot. Cover the pot and allow the cream to ferment until the cream is pH 4.50 and there is a curd. Keep the temperature at 68-72 °F during this 15-24 hour period.

Chill the containers of curdled cream immediately or mix the bulk curdled cream and pour into containers, cover tightly, and chill in the refrigerator. Creme fraiche will keep for at least 60 days.