



Vermont Crème Fraîche

“Vermont Butter & Cheese Company Crème Fraiche has the taste and consistency I'm looking for in my kitchen.” - Ris Lacoste



Ris Lacoste
formerly Executive Chef
1789 Restaurant,
Washington, DC

“I first met crème fraiche in Paris, France in 1981. To this day it defines the word “unctuous” for me. I use it often in my recipes because its richness gives body and its tartness heightens flavor. I use it to garnish soup and finish sauces or as a great glaze for fish.

One of my favorite dishes last summer was crème fraiche and Dijon mustard glazed haddock served in a ham hock and cabbage flavored broth with brand new potatoes, buttered farm cabbage, and garden green beans. It was delicious!

Crème fraiche is also good mixed with mayonnaise and mustard as a sauce for crab cakes or fish.

One of my greatest hits however is my salmon cocktail - lemon and extra virgin olive oil marinated raw salmon and cucumber layered with **crème fraiche potato salad** and garnished with eggs, capers and caviar. A true taste sensation. “

Ris Lacoste’s Crème Fraîche Potato Salad

This potato salad is simple:

- Cook whole unpeeled potatoes gently in salted water until just underdone. They should have a little resistance in the center when pierced with a fork.
- Chill the potatoes and peel when cold.
- Shred using the large hole of a hand grater. Potatoes should have texture and bite.
- Add a brunoise of red onion, chopped fresh dill, salt, fresh cracked black pepper and a generous amount of **Crème Fraîche**. Start easy, but the potatoes do soak up quite a bit of the crème fraiche. The salad should not be runny but properly moistened. Taste and adjust seasoning.

