

CRÈME FRAICHE

A recipe by Chef Kurt Boucher, Café Rendezvous,
History Colorado Center

Ingredients

1 cup heavy cream
2 tablespoons buttermilk

Directions

In a bowl, combine the cream and buttermilk. Cover with a clean kitchen cloth in a warm, draft-free place and let sit until thickened, but still a pourable consistency, 12 to 16 hours. Stir and refrigerate until ready to use. (Can be refrigerated for up to 1 week.)

This recipe is inspired by *Living West*, a groundbreaking 7,000-square-foot exhibit exploring the dynamics between the people of Colorado and their state's extraordinary environment on view at the History Colorado Center.

This dish will be a featured special at Café Rendezvous in the History Colorado Center.

Café Rendezvous and Cater Rendezvous are operated by KM-SSA, a family owned and operated company that offers food service to cultural attractions around the United States. The chef-driven company focuses on top trends and cool ideas, and uses only the best ingredients.



Kurt Boucher is the Executive Chef of Café Rendezvous and Cater Rendezvous at the History Colorado Center. Before coming to the History Colorado Center he was a restaurant owner and personal chef. Chef Boucher was also an Iron Chef America contender and battled Bobby Flay.