# CREMA (TEMPORARY IN HOUSE RECIPE)

11/26/2012

#### YIELD: 1.25 quarts

#### SHELF LIFE: 7 days

**EQUIPMENT:** Dry Measuring cup, liquid measuring cup, mixing bowl, whisk, 1/6 pans with lids

## AMOUNTS

# **INGREDIENTS**

### 1 quart Sour Cream

## 1 cup Heavy Cream

#### \*\*Be sure to check the expiration date on the Heavy Cream. If the expiration date on the cream is less than 7 days away, DO NOT USE FOR THIS RECIPE!\*\*

## PROCEDURE

- 1. Measure the sour cream and heavy cream into a mixing bowl.
- **2.** Blend thoroughly with a whisk.
- **3.** Transfer to 1/6 pans with lids, and store refrigerated.
- **4.** Label, Date, and Rotate.

C: White

T: Slightly thinner than #5 on flowability scale; creamy, no separation or water

**F/A:** Intense tart, heavy cream

HR: 1/6 pan w/ lid; Refrigerated

**SL:** 7 days