

CREME FRAICHE VERRE ISIGNY



CODE 44171

COUNTRY OF ORIGIN France

TYPE OF MILK Cow's milk

WEIGHT 200 g

Sour cream produced from milk cream, creamy, and slightly tangy

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| DESCRIPTION | Sour cream produced with milk from the Bessin and Cotentin area in Normandy |
| APPEARANCE | Spoonably creamy, it has a pearly white color |
| TASTE | Rich and round on the palate, it releases tangy notes that give it an unmistakable taste |
| OUR SELECTION | Even today, it's not easy to find it ready-made in the condiment products section. Furthermore, the 'gastronomic beauty' of this product is that, unlike traditional cream, it can be brought to a boil without curdling |
| CURIOSITY | Sour cream, yogurt, cream, ricotta, or mascarpone? There have always been many contradictions about this product. But what are we talking about? Known in Italy as 'panna acida' and as 'sour cream' in English-speaking countries, it is a typical preparation in French cuisine with a very fresh taste made from milk. It is suitable for accompanying main courses based on fish or vegetables |
| SUGGESTIONS | Perfect for enhancing the flavor of salmon and giving the dish a creamy and velvety consistency |
