



## Bubbling Crème Fraîche Drizzle

By Dylan Sabuco

**Prep Time** 10 / **Cook Time** / **Serves** 4 - 6

### Fun-Da-Mentals Kitchen Skills

**measure:** to calculate the specific amount of an ingredient required using a measuring tool (like measuring cups or spoons).

**whisk:** to beat or stir ingredients vigorously with a fork or whisk to mix, blend, or incorporate air.

### Equipment

- Medium bowl
- Dry measuring cups
- Liquid measuring cup
- Measuring spoons
- Whisk
- Citrus squeezer (optional)
- Cutting board
- Kid-safe knife

### Ingredients

#### Bubbling Crème Fraîche Drizzle

- 1/2 C crème fraîche or sour cream **\*\* (for DAIRY ALLERGY sub dairy-free/nut-free plain yogurt)\*\***
- 1/4 C sparkling water
- 1 pinch granulated sugar
- 1 pinch salt

- 1 pinch ground white pepper
- 1 tsp lemon juice
- 2 tsp fresh chives, chopped (roughly 1/4 bunch)

## Food Allergen Substitutions

### Bubbling Crème Fraîche Drizzle

**Dairy:** Substitute dairy-free/nut-free plain yogurt for crème fraîche or sour cream.

## Instructions

### Bubbling Crème Fraîche Drizzle

#### measure + whisk

Measure **1/2 cup crème fraîche or sour cream, 1/4 cup sparkling water, 1 pinch of sugar, 1 pinch of salt**, and **1 pinch of white pepper** into a medium bowl. Whisk to combine.

#### squeeze + chop + stir

Squeeze **1 teaspoon of lemon juice** into the crème fraîche. Then, chop **2 teaspoons of chives** and add that to the bowl. Stir to combine.

#### drizzle

Drizzle this tasty and light sauce in soups, stews, salad dressings, or all over Tender Red Bell Pepper French Soufflés! Bon appetit!