



# DANCING BULL

## Fresh Berries with Crème Fraiche

*Serves 4*

### **INGREDIENTS**

#### **For the Crème Fraiche**

1 c heavy cream  
1 tablespoon buttermilk  
1 teaspoon sugar

#### **For the berries**

1/2 c. strawberries, quartered  
1/2 c. blackberries  
1/2 c. raspberries  
1/2 c. blueberries  
1 tablespoon sugar  
4 small sprigs peppermint, for garnish

### **INSTRUCTIONS**

#### **For the Crème Fraiche**

Combine cream and buttermilk together in a saucepan, then cook over very low heat until liquid reaches body temperature (about 98 degrees). Transfer to a clean, loosely covered glass container and set aside in a warm (70-degree) place until mixture becomes thick, about 8-20 hours. Mix in the sugar, then refrigerate.

#### **For the berries**

Mix all ingredients except mint, and allow to stand at room temperature for 1/2 hour.

Divide the berries among four cups and scoop crème fraiche over the berries. Garnish with a sprig of peppermint and serve.

Serve with Dancing Bull Chardonnay.