

## Caviar Crème Fraîche

This **Caviar Crème Fraîche Sauce** is an indulgent and sophisticated accompaniment that blends the creamy tang of crème fraîche with the delicate brininess of caviar. With a hint of lemon and fresh herbs, this sauce is designed to elevate dishes with its rich, luxurious texture and balanced flavor. It's perfect for seafood, appetizers, or even as a finishing touch to more refined entrees.

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### Ingredients:

- 200g Crème fraîche (high-quality, full-fat)
  - 30-50g Premium caviar (such as Osetra, Beluga, or Sevruga)
  - 1 tablespoon fresh lemon juice (adjust to taste)
  - 1 teaspoon lemon zest (optional, for added brightness)
  - 1 tablespoon fresh chives, finely chopped
  - 1 tablespoon fresh dill, finely chopped (optional)
  - 1/4 teaspoon sea salt (to taste)
  - Freshly ground white pepper, to taste
  - Extra virgin olive oil (for a slight drizzle, optional)
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### Instructions:

#### 1. Prepare the Base:

In a medium-sized mixing bowl, add the crème fraîche. Use a whisk or spoon to gently stir and soften the crème fraîche, making it smooth and slightly airy.

#### 2. Add Lemon and Herbs:

Mix in the fresh lemon juice and lemon zest (if using). The acidity from the lemon will balance the richness of the crème fraîche.

Add the finely chopped chives and dill (if using), ensuring even distribution. These herbs will brighten the flavor profile and complement the caviar.

#### 3. Season:

Season with sea salt and freshly ground white pepper. Taste and adjust seasoning to your preference, balancing the tanginess with a slight saltiness.

#### 4. Incorporate the Caviar:

Gently fold in the caviar, being careful not to break the delicate pearls. Use a soft spatula or spoon to ensure the caviar is evenly distributed throughout the sauce without crushing it.

#### 5. Serve:

Transfer the sauce to a small, elegant sauceboat or drizzle directly over the dish as needed. For a refined presentation, drizzle with a touch of extra virgin olive oil over the top for an added layer of sophistication and shine.

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### Plating & Pairing:

#### This luxurious sauce can be served alongside:

Blini with smoked salmon – Spread a little on each blini and top with smoked salmon or even foie gras for a refined starter.

Grilled seafood – Use the sauce as a garnish or drizzle over dishes like grilled lobster, scallops, or halibut.

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**Caviar service** – Serve as a topping for blinis or delicate canapés.

Steamed vegetables – Use as an elegant accompaniment for roasted or steamed asparagus, artichokes, or root vegetables.

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**Tips:**

**Caviar Quality:** Opt for high-quality, fresh caviar. The delicate flavor of the caviar will shine through in this sauce, so choose a type that is mild and complements the other ingredients.

**Make-Ahead:** This sauce can be made ahead of time, but be sure to fold in the caviar just before serving to maintain its texture and appearance.

**Presentation:** Serve the sauce in a polished, elegant bowl or drizzle it over a pristine white plate for maximum contrast, highlighting the creamy texture of the sauce and the richness of the caviar.