



THE SALTED CREAM

Trefethen

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INGREDIENTS

1 cup heavy whipping cream

$\frac{3}{4}$ Tbsp kosher salt

1 Tbsp granulated sugar

PROCEDURE

1. Place cream, salt, and sugar into a large bowl and whisk to soft peaks. Adjust seasoning if desired, but it should be salty sweet. Use atop any dessert of your choice to add complexity.

TREFETHEN WINE PAIRING

***Late Harvest Riesling:** Rich fragrances of jasmine and ripe apricot enchant the senses. Flavors of golden raisins, honey and crème brûlée are balanced with graceful acidity. Full-bodied and opulent, the wine delivers a phenomenal mouthfeel and exceptionally long finish.*