WASTE LESS, TASTE MORE 022

Give Extra Cream a Savory Role



THE DESSERT INGREDIENT CAN HELP FINISH ANOTHER COURSE.

If a dinner party dessert leaves you with extra plain cream, plan a savory use while it is still within its recommended storage window. A little can enrich a soup, sauce, or vegetable dish.

1 Check what kind of cream remains

Use plain, unsweetened cream for savory dishes. Keep sweetened or flavored cream for a suitable dessert.

Why: The cream's existing flavor determines where it will work.

2 Choose a dish that welcomes richness

Follow a recipe for a mushroom sauce, creamy soup, or potato gratin.

Why: A defined use helps you add an appropriate amount rather than pouring it into a dish simply to finish the carton.

3 Balance the finished plate

Pair the creamy component with vegetables, herbs, or a lightly acidic accompaniment.

Why: Contrasting flavors keep the meal interesting.

KITCHEN NOTES

Make a mushroom sauce

Cook sliced mushrooms and use a suitable recipe to bring them together with cream and stock.

Finish a vegetable soup

Add cream gradually, tasting as you go.

Plan another dinner component

A small potato gratin can accompany roast meat or a vegetable main course.

THE PLATING MINDSET

Give extra cream a supporting role that improves the dish and complements the other components.