

WHIPPED CREAM OR CHANTILLY CREAM



Ingredients (yields 250 g):

250 g cold heavy cream

25 g of sugar

1 tsp vanilla sugar

Preparation:

1. Put the heavy cream in a bowl and put in the fridge for about 15 minutes.
2. With a fouet or mixer beat the heavy cream.
3. Add sugar gradually and vanilla sugar until firm peaks.
4. Don't beat too much for heavy cream not to turn into butter.