

Chantilly Cream

Swick

Makes 1 1/2 cups | Active Time: 5 minutes | Total Time: 5 minutes

Chef's Notes

Traditionally, granulated sugar or superfine sugar is used to make Chantilly cream; however, powdered or icing sugar can also be used as it easily dissolves. Depending on how sweet you want the cream, you can use a bit more or less sugar.

Step 1: Chilling the Bowl and Whisk

Before whipping the cream, place your bowl and whisk into the refrigerator or freezer to chill. You will get the best results if all of the tools and ingredients are cold.

Step 2: Beginning to Whip the Cream

- 1 cup heavy whipping cream
- 1 to 2 tbsp granulated sugar (or icing sugar)
- 1/4 tsp pure vanilla extract (optional)

First, measure out the sugar, vanilla and cream. Make sure the cream is very cold.

Remove the bowl and whisk from the refrigerator. Place the cream, sugar and vanilla inside the bowl and begin to whisk.

Step 3: Whipping to the Desired Peak

While whisking, make sure to scrape the sides of the bowl periodically to ensure all of the sugar is being incorporated. The sugar needs to dissolve as you whisk so the whipped cream is not grainy.

Whisk rapidly back and forth until the desired peak has formed.

Step 4: Using the Chantilly Cream

Once the cream has been whipped, it needs to be used as soon as possible. The mixture will split if left at room temperature. It can be refrigerated for a short period of time, but it is best to whip it just before serving.