



# Chantilly Cream

Prep Time: 5 minutes  
Bake Time: 0 minutes  
Yield: 2 Cups

## INGREDIENTS

**1 cup (240 ml) heavy whipping cream, cold**

**2 tablespoons powdered sugar**

**1 teaspoon vanilla extract**

## DIRECTIONS

### Equipment:

Chilled mixing bowl

Whisk or electric mixer

### 1. Chill equipment:

Place bowl and whisk in the refrigerator for 10 minutes for best volume.

### 2. Combine:

Add cold heavy cream, powdered sugar, and vanilla to the chilled bowl.

### 3. Whip:

Whisk by hand or with an electric mixer on medium speed until medium peaks form.

### 4. Hold:

Keep refrigerated until service. Do not overwhip.

### Notes for Service:

Pipe, quenelle, or spoon onto plated desserts

Best used within 2 hours for optimal texture

Can be stabilized with 1 teaspoon mascarpone if holding longer for demonstrations



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Recipe adapted from:  
Chef Floyd