

LEO TEATERO

Chantilly Cream recipe



Metric /Imperial

284ml/10fl oz whipping cream, chilled

1 vanilla pod

Icing sugar, to taste (63g:2 tbsp)

Metal Bowls (2), 1 chilled, the other filled with ice to accommodate the smaller bowl.

Use a large metal bowl, place on top of another larger metal bowl filled with ice. Pour the chilled cream into the now chilled bowl.

Cut the vanilla pod in half lengthways with a sharp knife, scrape out the seeds and add them to the cream.

Whip the cream until it forms soft peaks. Add icing sugar, to taste, and mix in gently.