

WHIPPED CREAM



Preparation : 10 min - **Resting :** - - **Cooking :** - - **Equipment :** -

Ingredients : 6

- 300 ml whipping cream - 1 level tbsp vanilla-flavoured sugar

1. Chill the bowl and ingredients in the fridge for 1 hour beforehand.
2. Pour the cream into the bowl equipped with the whisk.
3. Switch your food processor on, remembering to remove the pusher.
4. Whisk for 8-10 minutes, keeping a careful eye on the cream to make sure it does not turn into butter.
When the cream starts to thicken, add the vanilla sugar.

5. Just before serving, coat the meringues in whipped cream. Add the fruit and mint leaves.

Mini Plus ■
Compact 3200 XL ■
CS 4200 XL ■
CS 5200 XL ■
Pâtissier Multifunction ■