

Vanilla Chantilly Cream

Savannah · 29/09/2024



Prep Time

12

Difficult

Medium

Servings

1 1/2 to 2 cups

Description

Chantilly cream is a sweeter version of whipped cream. It is smooth and satiny. My family loves it on pancakes, chocolate mousse, and just about anything that needs a sweet touch. Enjoy from my family to yours.

Ingredients

— 1/2 vanilla bean - 1 cup heavy whipping cream - 2 tablespoons superfine sugar - 1/2 teaspoon vanilla extract

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Split vanilla bean lengthwise with the tip of a sharp knife. Holding the pod open.
2. scrape seeds from each half using the flat side of the knife. Transfer seeds to a large bowl; discard pod. Dotdash Meredith Food Studios Pour cream over vanilla seeds; add sugar and vanilla extract. Dotdash Meredith Food Studios Whip cream with an electric mixer until soft peaks form.
3. 3 to 5 minutes; cover with plastic wrap and chill until ready to serve. Dotdash Meredith Food Studios Recipe Tips Use regular white sugar instead of superfine sugar if desired. If you overbeat the cream and it becomes stiff.
4. just add a bit more heavy whipping cream and whip softly by hand to reconstitute. For almond Chantilly cream.
5. use 1/2 teaspoon of almond extract instead of vanilla extract.