

# Crème Chantilly Recipe

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Prep. time : 10 minutes

Cook time : 0 minutes

Ready in 10 minutes

Level : Basic

## Ingredients:

- Whipping cream 300g (10.6oz)
- Powdered sugar 30g (1oz)
- Vanilla powder to taste

## Directions

1. Put the cold cream, powdered sugar, and vanilla into a cold bowl. Whip using your balloon whisk until soft peaks form.
2. Put the cream, powdered sugar and vanilla into a bowl of a stand mixer. Whip with a whisk attachment until soft peaks form.
3. Use a siphon. Fill it with the mixture of cream, vanilla, and powdered sugar. Charge your siphon with the cartridge, shake and go!