



VANILLA CHANTILLY CREAM



A sweeter version of whipped cream, it's smooth and satiny.

Recipe from AllRecipes

Ingredients

½ vanilla bean

1 cup heavy whipping cream

2 tablespoons superfine sugar

½ teaspoon vanilla extract

Directions

step 1

Split vanilla bean lengthwise with the tip of a sharp knife. Holding the pod open, scrape seeds from each half using the flat side of the knife. Transfer seeds to a large bowl; discard pod.

step 2

Pour heavy cream over vanilla seeds. Add sugar and vanilla extract. Whip with an electric mixer until soft peaks form, 3 to 5 minutes. Cover with plastic wrap and chill until serving.