

# Maine Arts Camp

**SPECIALTY WEEK 2012**

**Recipe Name: Crème Chantilly (Sweetened Whipped Cream)**

**Chef: Charles Limoggio C.E.C.**

**Preparation Time: 10 minutes**

**Servings: 16 - 1/4 cup**

**Yield: 1-1 1/2 quarts**

<b>Quantity</b>	<b>Unit</b>	<b>Ingredient Name</b>	<b>Prep Notes</b>
<b>1</b>	<b>pint</b>	<b>Whipping cream</b>	<b>Chilled</b>
<b>1 1/2</b>	<b>ounces</b>	<b>Confectioner's sugar</b>	
<b>1</b>	<b>teaspoon</b>	<b>Vanilla extract</b>	

**Procedure:**

- 1** Place the cream in a chilled mixing bowl. Using a balloon whisk, whisk the cream until slightly thickened.
- 2** Add the sugar and vanilla and continue whisking to the desired consistency. The cream should be smooth and light, not grainy. Do not over- whip.
- 3** Crème Chantilly may be stored in the refrigerator for several hours. If the cream begins to soften, gently rewhip as necessary.