

Whipped Cream

No. of people: 25

Whipping Cream	1 ½ quarts
Vanilla	1 tsp
Sugar	1 ½ tsp
Salt	1/16 tsp

Directions:

Use the immersion blender with beater attachment to whip the cream.

1. At least 20 minutes before making the whipped cream put in the walk-in 1 large stainless steel vegetable insert (pictured above), 2 medium size and 1 one small size stainless steel bowls (sizes for a full course). *Well-chilled bowls and well-chilled cream will produce whipped cream that whips light and airy is light tasting.*
2. Pour all the cream into the large chilled veg insert. Add vanilla, sugar and salt. Whip only until pillow-like shapes begin to form. DO NOT whip to stiff peaks. The whipped cream should be the consistency of a thick milk shake. The stiffer it's whipped, the greasier the taste.
3. Divide the cream among the chilled bowls and keep cold until service time.

BE SURE TO CLEAN THE MIXER WELL SO CREAM DOES NOT BUILD UP AND SOUR ON IT.