

# Blackcurrant chantilly cream

## Description

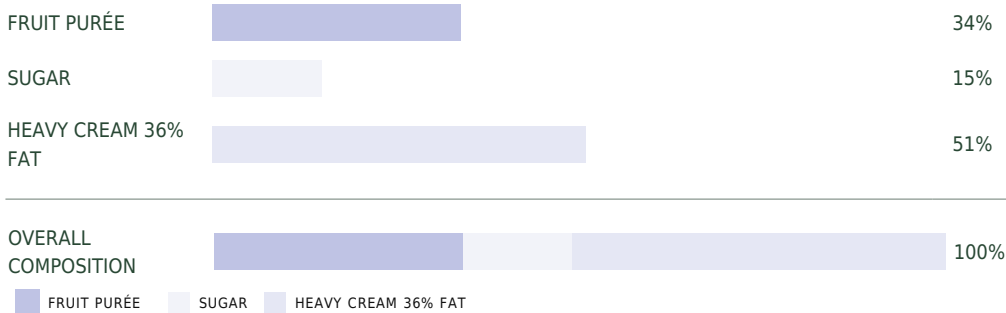
A variant of the classic chantilly cream that can be applied to dishes in the same way. Use it to fill fruit chantilly choux buns and top ice cream sundaes.

This helps significantly reduce the amount of fat in your recipes by switching 40% of 36% fat heavy cream for fruit. It is slightly less airy than traditional chantilly cream.

## Suggested uses

- Decorations
- Plated desserts
- Ice cream
- Dessert glasses

## Overall composition



**Blackcurrant chantilly cream**

34% FRUIT PURÉE 15% ADDED SUGAR

**Ingredients**  
Heavy cream 36% fat, Blackcurrant purée, Sugar

NON-FREEZABLE EXPANSION WHEN WHIPPED 190%

| Composition         | 1000 g | 100% |
|---------------------|--------|------|
| Sugar               | 150 g  | 15%  |
| Blackcurrant purée  | 340 g  | 34%  |
| Heavy cream 36% fat | 510 g  | 51%  |

Expansion when whipped 190%

## Technique

Mix the sugar with the fruit purée (40°F or 4°C), then add in the cream.

Using the whisk setting in a food processor, beat the mixture at medium speed until it can be piped using a piping bag.

## Trick

Reduce or eliminate sugar to make fruity whipped creams for your dishes (such as intensely flavored mousses, for example).



**FRUIT PURÉE USED**  
Blackdown and Andorine Blackcurrant

**TASTING TEMPERATURE**  
Chilled

**WAYS OF CONSUMING**  
On site ,  
Takeaway

**STRENGTHS**  
A cold or slightly warmed purée ,  
Easy and quick to make