



# Blackcurrant chantilly cream

## Description

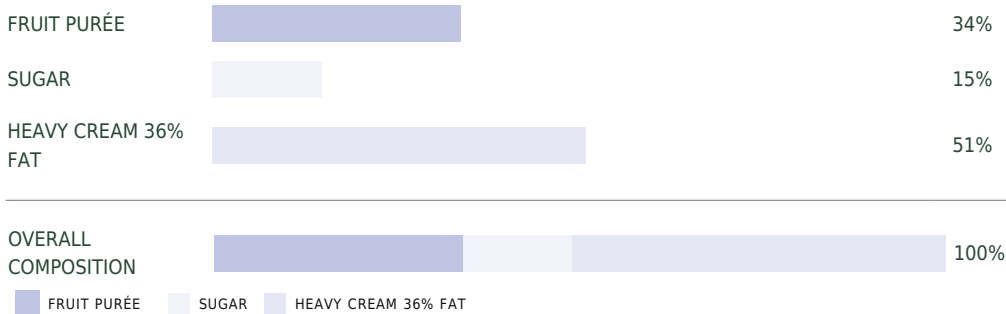
A variant of the classic chantilly cream that can be applied to dishes in the same way. Use it to fill fruit chantilly choux buns and top ice cream sundaes.

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

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

