

# Charlotte and Magnum Strawberry chantilly cream

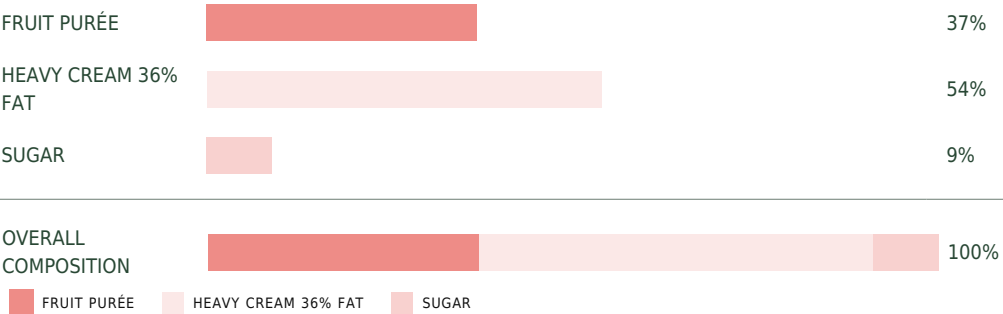
## Description

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



**Charlotte and Magnum Strawberry chantilly cream**

37% FRUIT PURÉE 9% ADDED SUGAR

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

NON-FREEZABLE EXPANSION WHEN WHIPPED 225%

Composition	1000 g	100%
Sugar	90 g	9%
Strawberry purée	370 g	37%
Heavy cream 36% fat	540 g	54%

Expansion when whipped 225%

## 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  
Charlotte and Magnum Strawberry

TASTING TEMPERATURE  
Chilled

WAYS OF CONSUMING  
On site ,  
Takeaway

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