



Lime chantilly cream

Description

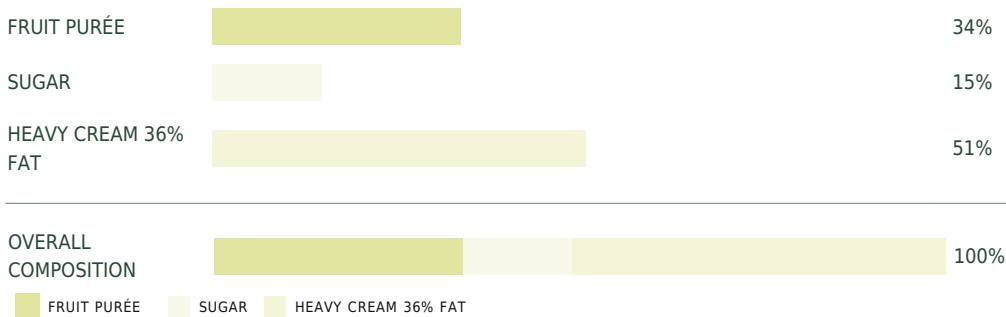
A variant of the classic chantilly cream that can be applied to dishes in the same way. Use it to fill fruit chantilly choux buns and top ice cream sundaes.

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




Lime chantilly cream



34%

FRUIT PURÉE




15%


ADDED SUGAR

Ingredients

Heavy cream 36% fat,
Lime purée, Sugar



NON-FREEZABLE



275%

EXPANSION
WHEN WHIPPED

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

Expansion when whipped **275%**

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).

Remove the sugar and make a whipped cream that will enhance your fish starters (tartar, ceviche, etc.)

FRUIT PURÉE USED

Persian Lime

TASTING TEMPERATURE

Chilled



WAYS OF CONSUMING

On site ,
Takeaway

STRENGTHS

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