



PREP: 5 min
COOK:
SERVES:4

Vanilla Bean Whipped Cream

This slightly sweet vanilla bean whipped cream is the finish touch to fresh berries, meringues and delicate sponge cakes.

Ingredients

300ml thickened cream
2 tbsp icing sugar
2 tsp Queen Vanilla Bean Paste

Method

STEP 1

Place cream in a stand mixer or large bowl and beat with electric mixers until soft peaks form. Gradually add in sifted icing sugar and vanilla bean paste and mix until combined. Serve immediately.

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