

Vanilla whipped cream, shortbread hazelnuts

Recipe for 4



Description

One of the most appreciated and accessible creams in its realization

Note

Be careful not to whip it too much, it must remain light.

Ingredients

Vanilla Chantilly

- 175 Ml 35% whipping cream
- 1 Unit(s) Vanilla bean
- 2 Tbsp Sugar

Hazelnuts

- 0.75 Cup(s) Hazelnuts
- 0.50 Cup(s) Icing sugar
- 1 Tbsp Water

Preparation

- Preparation time **20 mins**
- Preheat your at **0 F°**

Vanilla Chantilly

Vanilla bean

Make an incision along the length of the bean, run the blade of the knife over the entire bean to remove the vanilla beans.

Chantilly

Get your cold bowl with the cream out of the fridge, add the vanilla and sugar. Whisk it until nice and thick, not too thick. We just want to be able to hold it over our head without it falling. Keep in the fridge.

Hazelnuts

In a mixing bowl, mix all the ingredients together, once the hazelnuts are fully covered in sugar, spread them in a baking sheet with parchment paper.

Place the baking sheet in the oven for 4 to 6 minutes, once nice and cold, separate them with your fingers.

Bon appétit!