



Our *Aromatic Finishing Sugars* are infused with the purest Botanicals & Culinary Essential Oils. The enhanced aromatics allow for reduced sugar usage called for in modern recipes. Use them for preserves and simple syrups, rim a glass, or in savory dishes.

CRÈME CHANTILLY

INGREDIENTS:

- 1 pint organic **Heavy Whipping Cream**
- 3 Tablespoons **TB Jasmine Oolong** or **Lavender Fleur Aromatic Finishing Sugar**
- 3 Tablespoons boiling **Water**

TB | TidBits: *Hull and quarter a pint of strawberries, then toss with 2 Tablespoons of TB Jasmine Oolong or Lavender Fleur Aromatic Finishing Sugar. Let sit at room temperature for about 45 minutes, then serve with sponge cake & Crème Chantilly.*

METHOD:

Mix the Jasmine or Lavender Aromatic Finishing Sugar with the boiling water and stir until the sugar dissolves to create a syrup. Chill both the cream and syrup in the refrigerator thoroughly. Once they're really cold, mix the two together in a large chilled bowl and begin whipping with a balloon whisk until the mixture becomes frothy and soft peaks begin to form.

Continue whipping until stiff peaks begin to form. Serve the cream immediately, or refrigerate for a short time until it is ready to be enjoyed. Serve with macerated strawberries atop angel food cake or a light sponge cake.

Serves 6 – 8.

Be inspired & visit our Recipe Library at TERREBOTANICALS.COM.

{ A PRODUCER OF BOTANICALLY INFUSED COMPLEMENTS FOR FOODS & BEVERAGES }

