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Horchata Whipped Cream

Serves 12

Ingredients:

1/4 cup Long Grain White Rice, course ground3 cups Heavy Whipping Cream1/4 cup Powdered Sugar1 tsp. Ground Cinnamon1 tsp. Ground NutmegAs needed Kosher Salt

Directions:

1. Add ground white rice to cream and let sit under refrigeration 4-8 hrs. and strain. Discard rice.

2. In a mixer, add cream and season with powdered sugar and spices.

3. Using the whip attachment, whip until cream comes to stiff peaks.

4. Taste and season with salt if desired. Store under refrigeration until use.