



Recipes

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Spiced Vanilla Cream

Serves 1

Ingredients:

12 oz. vol. Heavy Cream
1 each Whole Vanilla Bean
1/4 cup Confectioners Sugar
1/8 tsp. Grated Nutmeg
1/8 tsp. Ground Cinnamon

Directions:

1. Cut vanilla bean in half lengthwise and scrap out seeds. Place all ingredients together in a chilled mixing bowl with whisk attachment. Beat on medium speed.
2. Continue mixing and increase speed to high until medium peaks form.
3. Pour vanilla cream into storage container. Cover. Label, Date and Refrigerate.