



September 2023

### *Chef's Tips*

#### **Chill Overnight**

For good results, always ensure that you chill your NESTLÉ whipping cream overnight. Before whipping, ensure that both your whipping cream and mixing utensils are well chilled. Place the whipping cream in the refrigerator for a few hours and chill the mixing bowl and beaters in the freezer for around 15 minutes. Cold ingredients and equipment will help the cream whip up faster and hold its shape better.

#### **Sweeten Tactically**

When sweetening your whipped cream, it's best to add the sugar gradually while whipping. This prevents the cream from becoming over-sweet and helps the sugar dissolve evenly. Confectioners' sugar (powdered sugar) is preferred as it dissolves quickly and lends a smoother texture to the whipped cream.

#### **Flavour Infusion**

Elevate the flavour of your whipped cream by incorporating extracts, liqueurs, or zest. Vanilla extract is a classic choice, but don't hesitate to explore options like almond, mint, or citrus. For a sophisticated touch, consider adding a splash of your favourite liqueur, such as Grand Marnier or Kahlúa.

#### **Timing Matters**

Achieving the perfect whipped cream requires a keen eye. Whip the cream just until soft peaks form—this means the cream will hold its shape but still have a slight wobble. Overwhipped cream can turn into butter, so watch closely and stop whipping as soon as the desired consistency is reached. If you accidentally overwhip, you can rescue it by gently folding in a bit of unwhipped cream to soften it.

You can also experience Tamryn Green's Creamy Cheesy Potato Bake, featuring the Nestlé Whipping Cream.

<b>Ingredients</b>	<b>Method</b>
5-6 potatoes	1. Turn on oven to 180 degrees Celsius
1 yellow onion	2. Peel 5-6 medium sized potatoes
Salt Pepper	3. Slice potatoes into approx. 1cm slices

3 garlic cloves

Thyme

2 cups NESTLÉ WHIPPING CREAM  
that has been chilled over night

1 cup of milk

Unsalted butter

Grated Mozzarella cheese



4. Chop 3 garlic cloves

5. Slice 1 onion

6. De-stem thyme

7. Set ingredients aside

8. Create creamy sauce: Mix 2 cups of NESTLÉ WHIPPING CREAM, 1 cup of milk, chopped garlic, salt & pepper.

9. Prepare oven dish by lining all edges with unsalted butter

10. Stack first layer of potatoes

11. Cover with half of creamy mixture

12. Add onion slices

13. Sprinkle over de-stemmed thyme

14. Add layer of cheese

15. Stack second layer of potatoes

16. Add second half of creamy mixture to dish and

17. Cover with last layer of cheese

18. Bake in oven for 40-45 minutes

19. Now, enjoy!

With these tips and tricks in mind, you'll be well-equipped to create luscious and delectable whipped cream to elevate your desserts, beverages, and more.

For more delicious recipes, scan the below QR code:



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