

# Fruity Whipped Cream



## Toofruit® Strawberry

N° 1547

Other applications:

Chocolate making, confectionery, ice cream making and biscuits

### Method using a siphon

Water: 350 g  
Cream 35%: 400 g

Icing sugar: 75 g  
Toofruit® Strawberry: 75 g

Place the siphon canister in the freezer for 5 minutes.

Mix the water and Toofruit® Strawberry, then add the cold fresh cream and stir gently.

Pour the mixture into the well-chilled siphon and add the icing sugar. Close the siphon and shake well.

Insert a gas cartridge and shake thoroughly (if the consistency is not firm enough, shake again).

### Method using a mixer

Water: 240 g  
Cream 35%: 510 g

Icing sugar: 75 g  
Toofruit® Strawberry: 75 g

Place the mixing bowl in the freezer for 5 minutes.

Combine the water and Toofruit® Strawberry, then add the cold fresh cream and icing sugar. Stir gently.

Indicative data. It depends on ingredients and equipment used.  
Please do not hesitate to contact one of our technicians for any adaptation.

*Philibert*  
SAVOURS

THE REFERENCE IN FRENCH  
SOURDOUGH SINCE 1984