

WHIPPED CREAM

08/26/2016

Yield: 51 wz.

Shelf Life: 3 days

Equipment: Liquid measuring cup, whipping siphon, 2 charging cartridges

Ingredients

8 oz Monin Pure Cane Syrup

1 quart Heavy Cream

Procedure

1. Measure the ingredients into a whipping siphon.
2. Securely seal the whipping siphon.
NOTE: Make sure the inner gasket is in place.
3. Charge using 2 cartridges, shaking **VERY WELL** after each charge.
NOTE: You will not feel liquid moving around if this is done properly.
4. Store refrigerated.
5. Label, Date, and Rotate.

****SHAKE THE SIPHON VERY WELL BEFORE EACH USE****

C: White

T: #5 on flowability scale

F/A: Sweet, fresh cream; not grainy, no sour flavor

HR: Whipping Siphon, refrigerated

SL: 3 days