

Whipped Cream Suggestions

Flavored whipped cream enhances a wide variety of desserts, (pies, baked goods, fruits, gelatins), as well as many kinds of after-dinner drinks and gourmet coffees. In fact, it is even great in some soups!

You can add any of the following flavorings to your basic whipping cream:

Food coloring for a decorative effect

Grated orange rind for desserts and drinks

Cinnamon for desserts and drinks

Instant coffee to taste, with a sprinkling of chopped nuts on ice cream

Brandy for desserts and drinks

Brown or maple sugar, vanilla and nutmeg for desserts

recipe:

Basic Vanilla Whipped Cream

- ½ pint heavy cream
- ½ teaspoon vanilla
- 1 tablespoon confectionary sugar

recipe:

Chocolate-Kahlua® Whipped Cream

- ½ pint heavy cream
- 1 tablespoon confectionary sugar
- 1½ tablespoons Kahlua®
- 1 teaspoon cocoa

Further Variations

If you wish to vary basic whipped cream and do not wish to decorate using the nozzles, additional ingredients can be used.

Add any one of the following:

½ cup walnuts, pecans, pistachios, hazelnuts or blanched, slivered, toasted almonds

½ cup lightly toasted coconut and 1 tablespoon rum or creme de cacao

½ cup jam or orange marmalade

¾ cup fresh, canned or frozen fruit puree

½ cup crushed peppermint stick candy

¾ cup crushed nut brittle

cut up figs or dates soaked in brandy or rum

Decorating Suggestions

If you wish to use the whipped cream decoratively, whip it to the point where the cream is about to become buttery.

Whipped Cream Stabilizer, available in specialty food shops, can also be added during whipping to ensure long-lasting stiff decorative shapes.

To freeze small garnishes, shape them on foil. Freeze them uncovered on the foil. When firm, wrap them and return them to the freezer until ready to use.

The *Quick Whip*® can also be used for filling pasta and pastries. Use either your freshly prepared whipped cream or spoon in another prepared filling into the *Quick Whip*® cylinder. Attach the filler nozzle. Fill donuts, cannolis and manicotti.

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Canada Ind. Design 151037
Australia Patent 353136
China Patent ZL201330233596.6

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Quick Whip™

Whipped Cream Maker & Milk Frother



To Whip Cream and Decorate:

1. Check to see that the bottom cap is screwed in place.

Pour ½ pint heavy cream or whipping cream into the cylinder.

To Froth Milk:

1. Check to see that the bottom cap is screwed in place.

Pour ½ cup of cold skim milk into cylinder.



2. Fasten whipper/handle unit in place.

Lift whipper up and down in long steady strokes until cream is stiff, (approx. 45 seconds). Fast whipping is not necessary.

2. Fasten whipper/handle unit in place.

Lift whipper up and down for a few seconds to produce a rich fluffy froth.

Spoon on top of coffee, cappuccino or cafe au lait.



3. Unscrew bottom cap and screw on desired decorating nozzle.

Go to number 6 for cleaning instructions.



4. To decorate, pull whipper discs to extreme top position, squeezing cream off discs into cylinder.

Turn handle to the right, (there will be tension), so that all the whipping discs lock together under the sealing disc and do not bounce back.

Press handle down slowly and evenly to decorate.



5. When decorating, the *Quick Whip*® unit can be stood upright in the bottom stand until ready for reuse. (Except when using the long injection nozzle).

Unused whipped cream may be stored in the refrigerator. Leave the unit in the bottom stand or remove nozzle and replace it with the bottom cap.



6. The *Quick Whip*® is top-shelf dishwasher safe.

To clean the *Quick Whip*® by hand, unlock the three whipping discs from the upper sealing disc. Remove from the cylinder. Rinse the plunger with the four discs under warm water. Fill cylinder with liquid detergent and warm water. Put whipper/handle unit back into the cylinder and pump.