

Chantilly Cream

Makes about 1 1/2 cups

1 cup cream

1 tablespoon confectioners' sugar

1/2 teaspoon vanilla extract

Pinch kosher salt

In the bowl of an electric mixer fitted with the whisk attachment, combine the cream, sugar, extract, and salt. (Or combine the ingredients in a regular large bowl and use a hand mixer or a whisk and a lot of muscle.)

Whisk the ingredients together, gently at first, and then increasing the speed, until you can lift out the stopped whisk and leaves behind peaks just shy of firm. Be careful not to overbeat, however, or you'll get very sweet butter.

Adapted from Stir: Mixing It Up in the Italian Tradition by Barbara Lynch and published by Houghton Mifflin