

To make Whipping Cream from Prozero milk

Ingredients

400 mls of Prozero milk

100 g unsalted butter

4 heaped teaspoons of cornflour

Method

1. Place all the required amounts of ingredients into a small saucepan.
2. Place over a gentle heat and stir well.
3. Keep stirring until the mixture starts to simmer and is thickened.
4. Take off the heat.
5. Then pour into a tall container and use a hand held blender to blend for 30-40 seconds.
6. Leave to cool.
7. Cover and place in the fridge to chill for 3-4 hours, preferably over night.
8. When chilled, the cream will softly set.
9. When chilled and set the cream can be whipped to form a light and airy consistency by using a hand held electric whisk.

FREEZING The cream will freeze easily. Pour the prepared cream into ice cube trays and freeze.

Taken from Quick 'n' Easy recipe Prozero Booklet by Vitaflo