

## **MIXED BERRY BALSAMIC CREAM**

Susan Denzer, Chef and Culinary Consultant  
Love + Craft Kitchen, LLC  
[www.loveandcraftkitchen.com](http://www.loveandcraftkitchen.com)



This light and delicious whipped topping is a wonderful surprise when served alongside desserts or when used as a cream filling in layer cakes. Choose any combination of berries you enjoy - blackberries, raspberries, strawberries, or blueberries.

If using sweeter in-season berries, a lower amount of granulated sugar can be used.

Makes approximately 2 cups

### **INGREDIENTS**

1 1/2 cups fresh berries, cleaned, stems removed, diced  
1 tablespoon granulated sugar  
1 tablespoon aged balsamic vinegar (sweet flavored)  
1 teaspoon vanilla extract  
1 cup heavy cream  
1/2 cup sour cream  
1 tablespoon powdered sugar

### **DIRECTIONS**

- Place the berries, granulated sugar, balsamic vinegar and vanilla in a small sauce pan over medium to medium-low heat. Bring to a gentle simmer and cook until the mixture becomes thick and jam-like, about 5 – 8 minutes. Set aside and cool completely.
- In a large, chilled mixing bowl, beat the heavy cream and sour cream to soft peaks (slightly firm, yet bend over easily). Add the powdered sugar and vanilla and continue to beat to stiff peaks (very firm, hold shape).
- Using a rubber spatula, gently fold the cooled strawberry mixture into the whipped cream, careful not to release the volume of the cream. (Do not stir.) Chill for at least 30 minutes (preferably longer) or up to 1 day before using.

**TIP:** Chilling the mixing bowl and beater thoroughly before whipping cream helps it become light and fluffy, as well as hold its shape.