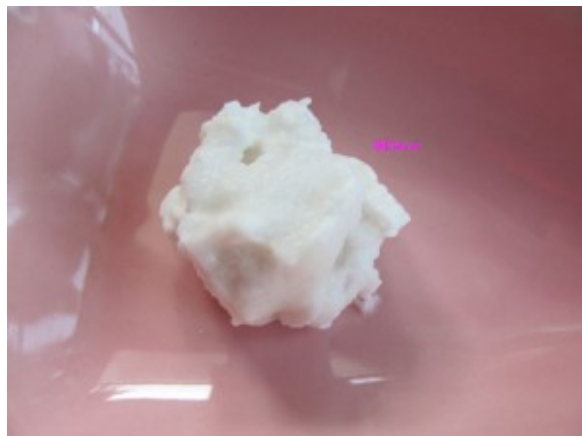


# Vegan whipped cream



Vegan whipped cream

1 tin coconut milk

2-3 tablespoons raw sugar

1 teaspoon vanilla essence

1 teaspoon locust bean gum (optional)

Let the coconut milk tin in the refrigerator for several hours (or overnight).

Put in a bowl only the white, solid part of the coconut milk, add the sugar, the locust bean gum and the vanilla essence and blend (with a mixer) until the sugar has dissolved and it becomes frothy (do not blend too long otherwise you'll get coconut butter).

The cream can be kept in the fridge up to 2 days.