

Strawberries with Bamboo Jade Whipped Cream



Flavor Profile

- **Sweet & Silky:** Lightly sweetened whipped cream adds a rich, velvety texture that complements the juicy brightness of fresh strawberries.
- **Salty-Sweet Balance:** *Bamboo Jade Salt* introduces a subtle, earthy salinity that heightens the sweetness and adds complexity.
- **Vanilla Warmth:** A touch of vanilla rounds out the whipped cream with soft, aromatic depth.
- **Refreshing & Elegant:** A simple yet elevated take on a classic fruit-and-cream pairing.

Prep & Chill Time

- **Total Time:** 10–15 minutes

- **Prep Time:** ~5–10 minutes (including whipping)
- No cooking required; serve immediately or chill briefly.

Difficulty Level

- **Easy**
 - Just whip and serve — perfect for beginners or last-minute desserts.

Servings

- **Serves 2–3**
 - Makes enough whipped cream for about 2–3 generous dessert portions with strawberries.

Ingredients:

- 1 cup cold heavy cream
- 1 tbsp powdered sugar
- 1/2 tsp Bamboo Jade Salt
- 1 tsp vanilla extract
- 1-pint fresh strawberries

Instructions:

1. Whip cream with sugar, vanilla, and Bamboo Jade Salt until soft peaks form.
2. Serve alongside or spooned over strawberries. Add a tiny pinch more salt for dramatic effect.