

# Cinnamon Basil-Infused Whipped Cream

By Matt Lee And Ted Lee | **YIELD** 3 1/2 to 4 cups | **TIME** 45 minutes

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## INGREDIENTS

**24 leaves cinnamon basil**  
**2 cups heavy cream, preferably not ultra-pasteurized**  
**1 2-inch cinnamon stick**  
**2 tablespoons sugar**

## PREPARATION

### Step 1

Wrap basil leaves in a towel and roll a rolling pin over them once or twice to bruise them slightly. Heat cream over medium-high heat until it begins to boil, stirring constantly so cream does not scald. Add basil leaves and cinnamon stick, submerging them in cream. Turn off heat.

### Step 2

Cover tightly and let sit for a half-hour. Strain, pressing out juice in leaves. Refrigerate until very cold, about 6 hours. Place cold cream and sugar in a mixer and whip until it forms peaks.

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## PRIVATE NOTES

Leave a Private Note on this recipe and see it here.

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Featured in: [Chocolate, Lemon, Clove: Yes, This Is Basil](http://www.nytimes.com/2000/06/28/dining/chocolate-lemon-clove-yes-this-is-basil.html) (<http://www.nytimes.com/2000/06/28/dining/chocolate-lemon-clove-yes-this-is-basil.html>).

Adapted from "The Herbfarm Cookbook"