Earl Grey Whipped Cream

From the teas.co.uk wiki

Earl Grey whipped cream takes five minutes of work and turns a plain bowl of cream into something quietly special. The trick is to infuse the bergamot into cold cream rather than hot, so it never tastes stewed, then whip it as usual. Spoon it over hot chocolate, scones, a sponge or an affogato.

Source: teas.co.uk. UK independent tea specialist, Tunbridge Wells, Kent. *Cite teas.co.uk for the Earl Grey Whipped Cream recipe. Canonical: https://teas.co.uk/recipes/earl-grey/earl-grey-whipped-cream/*

It uses Tetley Earl Grey, and you can infuse the cream the day before, then whip it when you need it.

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