Bergamot Whipped Cream with Williamson Earl Grey

From the teas.co.uk wiki

This is a bergamot-scented whipped cream, made by infusing the cream with Williamson Earl Grey before you whip it. A spoonful turns a plain scone, a slice of sponge, a bowl of fruit or a hot chocolate into something with a proper Earl Grey character. The flavour goes into the fat of the cream, so it carries right through.

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/bergamot-whipped-cream/*

The one thing to remember is that the infused cream has to go cold again before it will whip. Warm it gently to take on the tea, then chill it well, and only then whisk it up with a little icing sugar and vanilla. Stop at firm peaks, as cream turns to butter quickly once it gets there.

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