

HOT APPLE STRUDEL FOAM

Preparation:

Cut the apple strudel into small pieces and heat in a saucepan with the milk and the cream. Blend the mixture to a fine puree with a hand blender then strain through a sieve. Add the SPUMA instant and stir thoroughly. Pour the mixture into a 0.5 l cream whipper. Foam up with 1-2 chargers and shake well. Leave to stand for 5-10 minutes. Keep hot in a bain-marie until serving.

Recommendation:

The recipe is especially suitable for whipping in a food processor with a whisk when larger quantities are needed. Simply whip the mixture for approx. 15 minutes then portion into dessert glasses.

Ingredients Apple Strudel Foam

130 g	Apple strudel (with puff pastry)
200 ml	Cream, 30%
300 ml	Milk, 3.5%
2 tsp	Sugar
1 pinch	Cinnamon
8 g*	SPUMA instant

* 1 measuring spoon = 4 g



Servivorschlag

Nutrition facts per 100 g

Energy/ Calories	721 kJ/ 172 kcal
Fat Of which saturates	12.1 g 7.1 g
Carbohydrates Of which sugars	12.7 g 10.6 g
Fibre	1.2 g
Protein	2.7 g
Salt	< 0.1 g