

BACON & EGGS FOAM

Egg foam:

Hard boil the eggs then puree them with the cream and the milk. Season to taste with salt and pepper. Strain the mixture through a sieve then pour into a 0.5 l cream whipper. Add the SPUMA instant and close the whipper. Foam up with 1-2 chargers and shake well. Leave to stand for 5-10 minutes. The foam can be served either hot or cold.

Bacon foam:

Fry the bacon in a frying pan until crispy. Add the stock and the cream then blend the mixture to a very fine puree. Strain through a sieve then pour the mixture into a 0.5 l cream whipper. Add the SPUMA instant and close the whipper. Foam up with 1-2 chargers and shake well. Leave to stand for 5-10 minutes. The foam can be served either hot or cold.

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	Egg Foam
4	Eggs
200 ml	Cream, 30%
250 ml	Milk, 3.5%
	Salt, pepper
8 g*	SPUMA instant

Ingredients	Bacon Foam
7-10	Bacon slices
350 ml	Clear stock
100 ml	Cream, 30%
8 g*	SPUMA instant

* 1 measuring spoon = 4 g

Nutrition facts per 100 g	
Energy/ Calories	546 kJ/ 130 kcal
Fat Of which saturates	10.3 g 5.4 g
Carbohydrates Of which sugars	1,8 g 1.8 g
Fibre	0.7 g
Protein	7.4 g
Salt	0.4 g



Serviervorschlag