

MULLED WINE FOAM

Preparation:

Mix all the ingredients together, including the SPUMA instant, and pour into a 0.5 l cream whipper. Foam up with 1-2 chargers and shake well. After 5-10 minutes the foam is ready to spray and serve! If hot foam is required, heat up the ingredients beforehand and/or stand the whipper in a hot 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 **Mulled Wine Foam**

350 ml	Mulled wine
100 ml	Cream, 30%
1 tsp	Honey
50 ml	Orange juice
8 g*	SPUMA instant

* 1 measuring spoon = 4 g



Serviervorschlag

Nutrition facts per 100 g	
Energy/ Calories	589 kJ/ 142 kcal
Fat	6.1 g
Of which saturates	3.7 g
Carbohydrates	13 g
Of which sugars	12.8 g
Fibre	1 g
Protein	0.6 g
Salt	< 0.1 g