

Preparation:

Cut the pretzel breadstick into small pieces and soak in the milk for approx. 20 minutes. Add the remaining ingredients and blend to a very fine puree then strain through a sieve. Add the SPUMA instant and stir thoroughly. Pour the mixture into a 0.5 l cream whipper and foam up with 1-2 chargers. Shake well and leave to stand for approx. 5-10 minutes. Ready to serve.

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 Pretzel Breadstick Foam

1	Pretzel breadstick
50 g	Bresso with herbs, 60%
150 ml	Cream, 30%
300 ml	Milk, 3.5%
	Salt, pepper, ground paprika
8 g*	SPUMA instant

* 1 measuring spoon = 4 g



Serviervorschlag

Nutrition facts per 100 g	
Energy/ Calories	724 kJ/ 173 kcal
Fat	12.2 g
Of which saturates	7.3 g
Carbohydrates	10.7 g
Of which sugars	4.0 g
Fibre	1.2 g
Protein	4.4 g
Salt	0.4 g