

**RICE PUDDING FOAM**  
*with cinnamon***Preparation:**

Blend the hot rice pudding and the other ingredients to a fine puree then strain through a sieve. Stir in the SPUMA instant then 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 at 75 °C 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**      **Rice Pudding Foam**

150 g	Ready-made rice pudding (hot)
150 ml	Cream, 30%
150 ml	Milk, 3.5%
30 g	Sugar
½ tsp	Cinnamon
8 g*	SPUMA instant

\* 1 measuring spoon = 4 g



Serviervorschlag

Nutrition facts per 100 g	
Energy/ Calories	712 kJ/ 170 kcal
Fat	11.4 g
Of which saturates	6.9 g
Carbohydrates	13.6 g
Of which sugars	10.3 g
Fibre	1.4 g
Protein	2.7 g
Salt	0.1 g