

PIÑA COLADA FOAM
with rum**Preparation:**

Mix all the ingredients together and stir in the SPUMA instant. Pour the mixture into a 0.5 l cream whipper and shake well. Foam up with 1-2 chargers. Leave to stand for 5-10 minutes then the foam is ready to eat.

Kitchen tips:

Best enjoyed ice-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 Piña Colada Foam

100 ml	Coconut milk
200 ml	Pineapple juice
150 ml	Cream, 30%
50 ml	Rum
1 tsp	Sugar
8 g*	SPUMA instant

* 1 measuring spoon = 4 g

Nutrition facts per 100 g	
Energy/ Calories	589 kJ/ 141 kcal
Fat Of which saturates	9.2 g 5.5 g
Carbohydrates Of which sugars	7.7 g 7.7 g
Fibre	1.0 g
Protein	0.9 g
Salt	< 0.1 g