

TOAST HAWAII FOAM with pineapple

Toast foam:

Cut the toasted bread into small pieces. Blend to a very fine puree with the milk and the cream then strain the mixture through a sieve. Stir in the SPUMA instant and pour into a 0.5 l cream whipper. Foam up with 1-2 chargers and leave to stand for 5-10 minutes.

Ham foam:

Dice the ham then blend it with the milk and the cream to a very fine puree. Strain the mixture through a sieve. Add the SPUMA instant, pour the mixture into a 0.5 l cream whipper, close tightly and shake well. Foam up with 1-2 chargers and leave to stand for 5-10 minutes.

Pineapple foam:

Pour the pineapple juice into a 0.5 l cream whipper, add the SPUMA instant and close tightly. Shake well, foam up with 1-2 chargers and leave to stand for 5-10 minutes.

Cheese foam:

Heat the milk and the cream in a saucepan then stir in the cheese slices until melted. While still hot, strain the mixture through a sieve into a 0.5 l cream whipper. Add the SPUMA instant, close tightly and shake well. Foam up with 1-2 chargers and leave to stand for 5-10 minutes. Serve up the foams like a conventional Toast Hawaii!

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.



Serviervorschlag

Ingredients	Toast Foam
150 g	Toast
250 ml	Milk, 3.5%
250 ml	Cream, 30%
8 g*	SPUMA instant

Ingredients	Ham Foam
150 g	Cooked ham
250 ml	Milk, 3.5%
200 ml	Cream, 30%
8 g*	SPUMA instant

Ingredients	Pineapple Foam
500 ml	Pineapple juice
8 g*	SPUMA instant

Ingredients	Cheese Foam
4 slices	Cheese, 45%
250 ml	Milk, 2.5%
200 ml	Cream, 30%
8 g*	SPUMA instant

* 1 measuring spoon = 4 g

Nutrition facts per 100 g	
Energy/ Calories	1348 kJ/ 322 kcal
Fat Of which saturates	35.7 g 23.0 g
Carbohydrates Of which sugars	1.5 g < 0.1 g
Fibre	1.0 g
Protein	0.5 g
Salt	< 0.1 g