

CHRISTMAS FOAM
*with marzipan***Preparation:**

Blend the marzipan, milk, sugar and cream to a very 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 then spray into dessert glasses or small bowls.

Kitchen tips: The foam tastes delicious with 'no bits' cherry compote, for example.

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.

Variations:

Substitute the same quantity of marzipan with another Christmas treat, e.g. stollen loaf, gingerbread, almond or other Christmas biscuits.

Ingredients **Christmas Foam**

100 g	Marzipan
50 g	Sugar
150 ml	Cream, 30%
300 ml	Milk, 3.5%
8 g*	SPUMA instant

* 1 measuring spoon = 4 g

Nutrition facts per 100 g	
Energy/ Calories	933 kJ/ 223 kcal
Fat Of which saturates	13.6 g 6.1 g
Carbohydrates Of which sugars	20.9 g 20.9 g
Fibre	1.4 g
Protein	3.6 g
Salt	< 0.1 g



Serviervorschlag