

DIRECTIONS

ESPUMA

FOAM TEXTURE TECHNIQUE

Make magnificent whipped espuma to compliment all of your dishes. Fruits, vegetables, and herbs can be easily processed to whip into a wonderful tasteful garnish and dip.



RASPBERRY ESPUMA RECIPE

Basic Espuma using fruit, but you can experiment following this basic recipe.

2 lbs. (900 g) raspberries
1/2 c. (110 g) sugar
5 sheets gelatin



Preparation:

Soak the gelatin in cold water.

Boil raspberries with the sugar, puree and pass through a fine sieve. The seeds must be removed. Heat 8 oz (200 ml) of the raspberry puree to a temperature of 140 degrees Fahrenheit and stir in the pressed out gelatin.

Add the remaining puree and leave to cool.

Beat with a whisk before pouring into the whipper.

The amount of sugar can vary according to taste. This dish can be refined by adding raspberry brandy. Charge the whipper with a cylinder and refrigerate 2-4 hours before use. Do not overfill the whipper as you may need a second cylinder to push out this delicious foam!

GRAZIE!!!

Sig.DiGiacopo



Donato DiGiacopo
European Imports Inc.

Jersey City, NJ
recipes@MsCream.com
www.MsCream.com

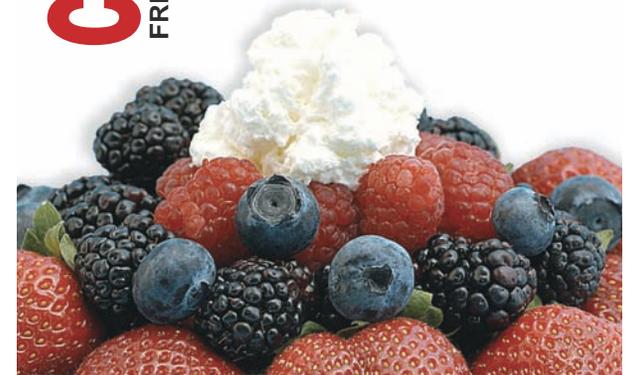
Contents made in Taiwan, Italy and USA

DIRECTIONS

CREAM WHIPPER

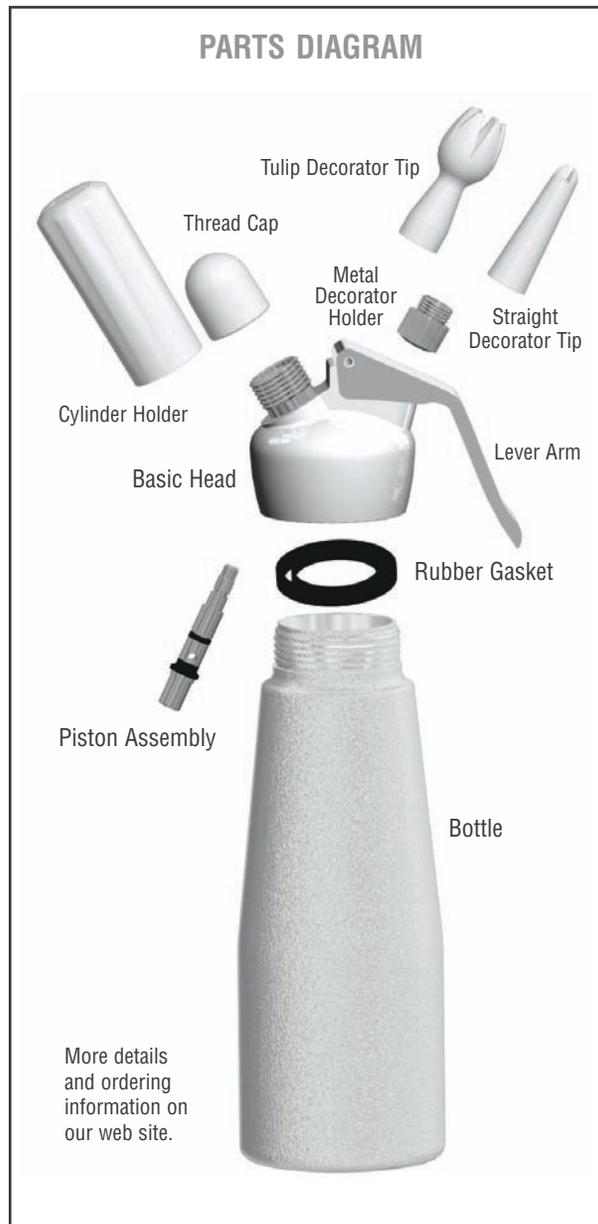
FRESH WHIPPED CREAM MADE INSTANTLY

It's easy to create fresh whipped toppings when you have the right kitchen tools. Enter the exciting world of culinary excellence and your entrées and desserts will come alive with character and style.



EASY TO USE

- SPECIFICATION**—Aluminum bottle, approved food grade interior coating. Capacities: 0.25 liters max. use one cylinder for charging; 0.50 liters max. use one cylinder for charging; and 1.0 liters max. use two cylinders for charging. Estimated pressure over cream 38psi. ***Caution – Do not overfill. Leave about 1/3 air space over liquid.***
- WARNINGS**—This food equipment device is intended to be used to prepare whipped cream, Espuma and other food toppings. This is a pressure device. Misuse is dangerous! Do not double charge (two cylinders) unless instructed to do so, as a rupture may occur causing injury to you or persons nearby. The N2O gas filled cylinders needed to ‘charge up’ this device are under high pressure. Do not heat over 120F and do not expose to direct sunlight. Store cool and keep from children. Never attempt to remove the plastic head from the whipper when pressurized.
- CARE AND USE**—Before using, remove the top and inspect the interior of the bottle and clean with soapy water rinsing thoroughly. Never use a leaking or damaged device. Please contact us if you require any assistance.
- TROUBLESHOOTING**—Shoots out liquid or soupy – Try shaking the filled unit several more times and be sure to point the nozzle down. Only enough gas is in a cylinder to whip and dispense the contents. The gas may not have completely transferred properly, make sure it did. You can add a second cylinder when you sense there is no longer pressure remaining in the unit. If you think the unit is leaking and not developing enough pressure to ‘whip’ the cream, just hold it under water and look for gas escaping. You can order parts or we can repair it for you too.
- CLEAN UP**—Submerge all the parts as shown with soapy water. Do not use the dishwasher, as small parts may become lost. Cream residue will leave an oily feeling on the parts. Therefore, cold soapy water followed by warm soapy water easily removes this residue.
- WARRANTY**—The complete unit is warranted to be free from defects for a period of 3 years after the date of sale excluding rubber wear items such as gaskets and O rings.
- USEFUL URL**—www.MsCream.com This site contains useful tips and information on how to make Espuma the proper way.



Unit requires standard 8 gram N2O cartridges to operate, sold separately.



BASIC WHIPPED CREAM RECIPE

- Pour in chilled heavy cream leaving an air space 1/3 minimum over the liquid to allow for gas expansion. Do not over fill! Add 1-2 tablespoons of vanilla extract and sweeten the cream as desired, usually 2-3 tablespoons of powdered sugar per pint (0.50 liter) of cream. You can use other sweeteners such as Sucralose or NutraSweet, but be sure to stir to dissolve.
- Put the head on firmly and select the needed decorator tip. Make sure a gasket is present between the head and the bottle. Load a new N2O filled cartridge into the cylinder holder and screw on completely; the gas needs to transfer from the cylinder to the sealed bottle.
- Shake a few times and serve...you'll have instant whipped cream. To dispense, ALWAYS point the decorator tip down and squeeze the dispensing handle lightly. Practice dispensing before applying whipped cream to hot liquids!
- Experiment with color and flavor. You can add 2-3 oz of your favorite liqueur or just try chocolate syrup, it's great! Green food dye and mint extract and sugar in the cream is wonderful whipped up and served on Bailey's and coffee too!



BASIC ESPUMA

- Since the concept of ESPUMA is to create foam texture of food with flavor you would not expect, cream is not used too much.
- Gelatin sheets properly soaked in accordance their directions can be mixed into hot puree and put in the pressure whipper.
- Remember to change the piston to use the one in the red bag as its inner diameter is larger allowing the thicker foam come out.
- Heating up the mixture is usually the proper technique. Always ‘taste test’ it before putting it in and it is advisable to pass the mixture through a fine sieve.
- Charging the unit while the contents are warm is fine and be sure to shake well, if appropriate serve warm, if not, chill for 2-4 hours before serving.

SEE RECIPE ON BACK

