



POWDER FOR *texture*

molecularrecipe

CRANBERRY FOAM.



SUGAR SYRUP:

80 g SUGAR
80 mL WATER
40 g CRANBERRY
(FRESH OR FROZEN)

CRANBERRY FOAM:

2 g VERSAWHIP
0.3 g XANTHAN GUM
100 g CRANBERRY PUREE
(FROM ABOVE)
100 mL WATER

EQUIPMENT:

SMALL POT
STRAINER
STAND MIXER OR THERMOMIX
WITH WHISK ATTACHMENT
POCKET DIGITAL SCALE

1. Place cranberry juice and water into an electric mixer bowl and disperse the versawhip and xanthan gum into the water by stirring with a whisk to mix in the powders.
 2. Whip mix on high speed for 7-8 minutes until thick and stable.
 3. Place into a piping bag and pipe onto your dish.
- Note: The foam is stable for 2-3 hours and can be caramelized with a blow torch.
Mix can be piped out onto sheets and dehydrated for meringues.



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