

# HOW TO MAKE HOT, COLD FOAMS AND SPONGE CAKES IN SIPHON?

PROESPUMA COLD / PROESPUMA HOT / ALBUWHIP



## Sosa Ingredients

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CAT CAST ENG



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CAST FR ENG IT PORT



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CAT CAST FR ENG RUM IT

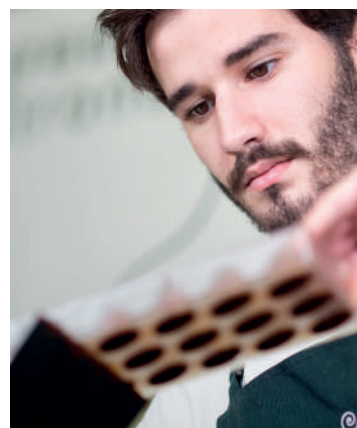


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CAT CAST FR ENG IT



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CAST FR ENG DE

## PROESPUMA COLD

Stabilizer for cold foams



Dose: 5-10 %

Code	Weight	u/box
38976	700 g	6 u

### PROPERTIES

Foaming effect.

### USE

Dissolve in cold.

### APPLICATION

Any kind of liquid or semi-liquid elaboration.

### ELABORATIONS

Cold foams with siphon.



**Allergens**  
Dairy products



*Proespuma Cold lets users make cold stable foams which don't need to set. They can be combined with any liquid without changing its taste.*

## PROESPUMA HOT

Stabilizer for hot foams



Dose: 5-10 %

Code	Weight	u/box
38973	500 g	6 u

### PROPERTIES

Foaming and emulsifying effect.

### USE

Dissolve in the desired preparation.

### APPLICATION

Any kind of liquid or semi-liquid elaboration.

### REMARKS

Heat between 50 °C and 70 °C.

### ELABORATIONS

Hot foams with siphon.



Allergens  
Egg



*Proespuma Hot lets users make hot stable foams which don't need to set. They can be combined with any liquid without changing its taste.*

## ALBUWHIP

Egg albumin powder



Dose: 8/10 %

Code	Weight	u/box
38461	500 g	6 u

### PROPERTIES

Whipping, emulsifying and coagulant effect. Egg white substitute.

### USE

Mix while cold in the liquid base with no fat content and disperse with strong agitation. In order to get a uniform and stable whipping effect it's convenient to use an automatic beater machine. Whipping effect can be improved by hydrating the product for 24 hours before beating.

### APPLICATION

Any aqueous liquid, regardless of its pH (fruit and vegetable pulps, smoothies, de-fatted broths, flavoured waters). In the case of liquids containing enzymes, whipping power is disabled by them and so they have to be reactivated by heat (70 °C) before adding Albuwhip.

### REMARKS

High air retention capacity, up to 60%.

Coagulant capacity from 57 °C.

25% higher whipping capacity and 5 times more stable than fresh egg white.

### ELABORATIONS

Meringues, spongecakes, doughs, macarons, marshmallows, mousses, soufflé, foams...

### PRODUCT ADVANTAGES

- 5 times more stable than fresh egg white.
- Retention capacity up to 60%, 25% higher whipping capacity than fresh egg white.
- Water from egg white can be substituted by liquids that may add flavour.
- Works in a high pH range.
- Coagulant capacity from 57 °C.



Allergens  
Egg

*Albuwhip lets you make thick foams. Add flour to the mixture and you can make sponges in the microwave from a foam base.*

## DEVELOPED BASES

BASE 1 MICROWAVE SPONGE CAKES



BASE 2 COLD FOAMS



BASE 3 HOT FOAMS



BASE 4 DRINKABLE FOAMS



## BASE 1 MICROWAVE SPONGE CAKES



### Pistachio microwave sponge cake



Code	Ingredient	Brand	g	%	g/kg
36863	Pistachio pure paste	Sosa	40	11,38	113,80
38461	Albuwhip	Sosa	20	5,69	56,90
	Soft flour		30	8,53	85,35
	Water		200	56,90	568,99
	Salt		1	0,28	2,84
34353	Sugar	Sosa	60	17,07	170,70
37900	Green Food Colour	Sosa	0,50	0,14	1,42
	<b>For 350 g</b>	Total	351,50		1000

Mix all the ingredients and blend well for a minute. Pour in a siphon gun and charge with two gas canisters. Fill half cardboard cups with a hole in the bottom and bake in a microwave for 40 seconds at 1000 W. Leave it upside down on a grill to rest.

### Tools

Code	Tool	Brand
35880	Siphon gun	Isi
35075	Gas canisters	Isi

## BASE 2 COLD FOAMS



### Red peach siphon foam

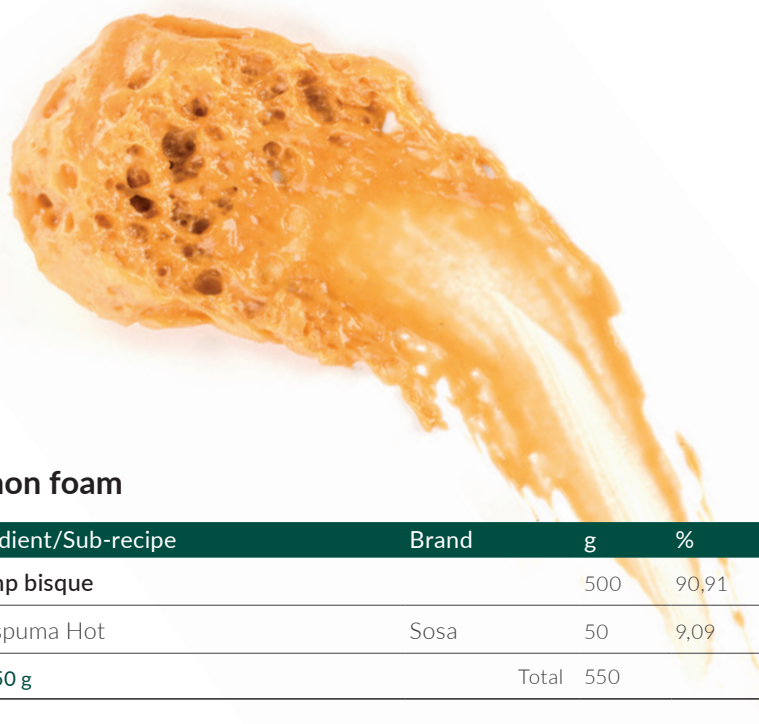
Code	Ingredient	Brand	g	%	g/kg
	Red peach purée		400	90,91	909,09
38976	Proespuma Cold	Sosa	40	9,09	90,91
	<b>For 440 g</b>		<b>Total 440</b>		<b>1000</b>

Mix all the ingredients and blend well for a minute. Pour in a siphon gun and charge it with two gas canisters. Reserve at 4 °C.

### Tools

Code	Tools	Brand
35880	Siphon gun	Isi
35075	Gas canisters	Isi

## BASE 3 HOT FOAMS



### Bisque siphon foam

Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	<b>Shrimp bisque</b>		500	90,91	909,09
38973	Proespuma Hot	Sosa	50	9,09	90,91
	<b>For 550 g</b>		Total 550		1000

Mix all the ingredients and blend well for a minute. Heat and stir up to 60 °C and pour in a siphon gun. Charge with two gas canisters and keep at 70 °C in a Bain Marie.

### Tools

Code	Tool	Brand
35880	Siphon gun	Isi
35075	Gas canisters	Isi

## Shrimp bisque

Code	Ingredient	Brand	g	%	g/kg
	Shrimp heads		300	26,86	268,58
	Celery		300	26,86	268,58
	Fennel		150	13,43	134,29
	Tomato paste		100	8,95	89,53
	Anise liqueur		100	8,95	89,53
	Olive oil		80	7,16	71,62
	Garlic		20	1,79	17,91
38593	Madras curry	Sosa	8	0,72	7,16
67812	Freeze-dried coffee	Sosa	1	0,09	0,90
	Cream 35%		50	4,48	44,76
	Salt		8	0,72	7,16
	<b>For 950 g</b>		<b>Total</b>	<b>1117</b>	<b>1000</b>

Cut the vegetables and pan fry them with the oil for 15 minutes in low fire. Add the tomato paste, the anise liqueur and let reduce until dry. Add the shrimp heads and crush them in order to take out the juices. Add the water and simmer for 40 minutes low heat. Strain and add the coffee, the curry, salt and cream while still hot. Let it cool and reserve.

## BASE 4 DRINKABLE FOAMS



### Black russian siphon foam



Code	Ingredient	Brand	g	%	g/kg
	Vodka		100	20,20	202,02
	Coffee liqueur		75	15,15	151,52
	Simple syrup		50	10,10	101,01
	Water		150	30,30	303,03
	Espresso coffee		100	20,20	202,02
38976	Proespuma Cold	Sosa	20	4,04	40,40
	<b>For 490 g</b>		Total 495		1000

Mix all the ingredients and blend well for a minute. Pour in a siphon gun and charge with two gas canisters. Reserve at 4 °C.

### Tools

Code	Tool	Brand
35880	Siphon gun	Isi
35075	Gas canisters	Isi

# OUR TECHNICIANS' PROPOSALS

## BASE 1 MICROWAVE SPONGE CAKES PISTACHIO AND STRAWBERRY GARDEN TARTLET



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	<b>Basil sablée</b>		200	25,16	251,57
	<b>Pistachio frangipane</b>		220	27,67	276,73
	<b>Strawberry creamy</b>		180	22,64	226,42
	<b>Pistachio microwave sponge cake</b>		150	18,87	188,68
36989	Pistachio	Sosa	30	3,77	37,74
	Fresh vervain		5	0,63	6,29
	Fennel sprouts		5	0,63	6,29
	Fresh mint		5	0,63	6,29
	<b>Pistachio crumble</b>		qs		
	<b>For 1 unit</b>		Total	795	1000

Fill the tart shells with the frangipane and bake up 140 °C for 20 minutes. Once cold, fill with the strawberry creamy and smooth out. Place the microwave sponge cake on, in small pieces. Finish with the pistachios, crumble and herbs randomly.

## Basil sablée

Code	Ingredient	Brand	g	%	g/kg
	Butter 82%		75	21,68	216,76
38489	Icing sugar	Sosa	45	13,01	130,06
36883	Almond flour	Sosa	15	4,34	43,35
	Salt		1	0,29	2,89
	Eggs		115	33,24	332,37
	Soft flour		80	23,12	231,21
38458	Freeze-dried basil powder	Sosa	15	4,34	43,35
	<b>For 340 g</b>	Total	346		1000

Mix the icing sugar with butter and freeze-dried basil powder using the paddle. Add the almond flour and keep kneading. Add the eggs and emulsify well. Add the flour in and mix well. Take out the dough and let it set for 1 hour before use. Build the tart shells and bake them in the oven for at 140 °C 15 minutes.

## Pistachio frangipane

Code	Ingredient	Brand	g	%	g/kg
	Butter		50	11,06	110,62
36823	Pistachio flour	Sosa	50	11,06	110,62
	Whole eggs		50	11,06	110,62
34353	Sugar	Sosa	70	15,49	154,87
	Milk		160	35,40	353,98
36863	Pistachio pure paste	Sosa	60	13,27	132,74
38850	Natur Emul	Sosa	3	0,66	6,64
38673	Gelcrem Hot	Sosa	8	1,77	17,70
	Salt		1	0,22	2,21
	<b>For 450 g</b>	Total	452		1000

Mix well the sugar and the butter. Add the pistachio flour. Finish adding the egg. Besides, mix the milk and Gelcrem Hot together and bring up to boil. Pour on the pure paste, salt and Natur Emul previously mixed. Combine both elaborations by a whisk for 2 minutes. Let this dough rest for 1 hour in the fridge.

## Strawberry creamy

Code	Ingredient	Brand	g	%	g/kg
	Strawberry purée		325	65,66	656,57
38850	Natur Emul	Sosa	3	0,61	6,06
34353	Sugar	Sosa	90	18,18	181,82
67342	Deodorized coconut fat	Sosa	70	14,14	141,41
38892	Fruit NH pectin	Sosa	7	1,41	14,14
	<b>For 480 g</b>	Total	495		1000

Heat up the strawberry purée to 40 °C. On the other side, combine sugar, pectin and Natur Emul and pour little by little in to the liquid. Bring up to a boil. Remove from the heat and cool at 45 °C. Add the coconut fat and mix using a handblender. Cool down to 4 °C and keep in the fridge for 12 hours before using.

## Pistachio microwave sponge cake

Code	Ingredient	Brand	g	%	g/kg
36863	Pistachio pure paste	Sosa	20	11,33	113,31
38461	Albuwhip	Sosa	10	5,67	56,66
	Soft flour		15	8,50	84,99
	Water		100	56,66	566,57
	Salt		1	0,57	5,67
34353	Sugar	Sosa	30	17	169,97
37900	Green Food Colour	Sosa	0,50	0,28	2,83
	<b>For 150 g</b>	Total	176,50		1000

Mix all the ingredients and blend well for a minute. Pour in a siphon gun and charge with two gas canisters. Fill half cardboard cups with a hole in the bottom and bake in a microwave for 40 seconds at 1000 W. Leave it upside down on a grill to rest.

## Tools

Code	Tool	Brand
35880	Siphon gun	Isi
35075	Gas canisters	Isi

## Pistachio crumble

Code	Ingredient	Brand	g	%	g/kg
36860	Pistachio pure paste	Sosa	50	30,49	304,88
39087	Wax Concept	Sosa	3	1,83	18,29
34353	Sugar	Sosa	50	30,49	304,88
	Soft flour		50	30,49	304,88
	Water		10	6,10	60,98
37808	Fleur de sel de Guérande	Sosa	1	0,61	6,10
	<b>For 150 g</b>		Total 164		1000

Mix the pistachio pure paste with the Wax Concept and heat it up to 60 °C in order to melt the wax. Add the water in and stir well until emulsified. Add the remaining ingredients and work together until a regular dough is obtained. Sprinkle some pieces on a tray and bake them up at 140 °C for 15 minutes.

## BASE 2 COLD FOAMS

### FENNEL AND CELERY WITH PEACH AND BERGAMOT



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	Celery and fennel salad		80	44,44	444,44
	Red peach siphon foam		60	33,33	333,33
	Bergamot ice cream		40	22,22	222,22
	<b>For 1 serving</b>		Total 180		1000

Strain the salad and place it in the plate forming a nest. Put the ice cream in the middle of it and finish with the foam on.

#### Celery and fennel salad

Code	Ingredient	Brand	g	%	g/kg
	Celery		100	33,33	333,33
	Fennel		100	33,33	333,33
	Syrup 20 °Brix		100	33,33	333,33
	<b>For 300 g</b>		Total 300		1000

Cut the fennel and the celery in a very fine julienne with a mandolin. Vacuum with the syrup and reserve for 12 hours at 4 °C.

## Red peach siphon foam

Code	Ingredient	Brand	g	%	g/kg
	Red peach purée		200	90,91	909,09
38976	Proespuma Cold	Sosa	20	9,09	90,91
	<b>For 220</b>		Total 220		1000

Mix all the ingredients and blend well for a minute. Pour in a siphon gun and charge it with two gas canisters. Reserve at 4 °C.

## Tools

Code	Tools	Brand
35880	Siphon gun	Isi
35075	Gas canisters	Isi

## Bergamot ice cream

Code	Ingredient	Brand	g	%	g/kg
	Lemon juice		200	28,29	282,89
36678	Procrema 100 Natur	Sosa	75	10,61	106,08
34353	Sugar	Sosa	100	14,14	141,44
39462	Dextrose	Sosa	25	3,54	35,36
	Milk		300	42,43	424,33
38288	Bergamot aroma	Sosa	2	0,28	2,83
39421	Glycerine	Sosa	5	0,71	7,07
	<b>For 700 g</b>		Total 707		1000

Mix the ingredients and blend with an immersion blender. Let it rest for at least 6 hours and churn with an ice cream machine. Keep it in the freezer at -15 °C.

## Tools

Code	Tool	Brand
35515	H2 ice cream machine	Sosa

BASE 3 HOT FOAMS  
COFFEE AND CURRY BISQUE



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	<b>Bisque siphon foam</b>		100	42,37	423,73
	<b>Confit potatoes with curry and coffee</b>		70	29,66	296,61
	Shrimps		60	25,42	254,24
	Purple shiso leaves		5	2,12	21,19
	Fennel sprouts		1	0,42	4,24
	<b>For 1 serving</b>	Total	236		1000

Wrap the shrimps with shiso leaves and cut them into 1 cm pieces. Cut the potatoes in diagonal and place with the shrimps on the plate, random way. Then, the bisque foam on. Finish with some fennel sprouts.

## Bisque siphon foam

Code	Ingredient	Brand	g	%	g/kg
	<b>Shrimp bisque</b>		250	90,91	909,09
38973	Proespuma Hot		25	9,09	90,91
	<b>For 275 g</b>	Total	275		1000

Mix all the ingredients and blend well for a minute. Heat and stir up to 60 °C and pour in a siphon gun. Charge with two gas canisters and keep at 70 °C in a Bain Marie.

## Tools

Code	Tools	Brand
35880	Siphon gun	Isi
35075	Gas canisters	Isi

## Shrimp bisque

Code	Ingredient	Brand	g	%	g/kg
	Shrimp heads		300	26,86	268,58
	Celery		300	26,86	268,58
	Fennel		150	13,43	134,29
	Tomato paste		100	8,95	89,53
	Anis liqueur		100	8,95	89,53
	Olive oil		80	7,16	71,62
	Garlic		20	1,79	17,91
38593	Madras curry	Sosa	8	0,72	7,16
67812	Freeze-dried coffee	Sosa	1	0,09	0,90
	Cream 35%		50	4,48	44,76
	Salt		8	0,72	7,16
	<b>For 950 g</b>	Total	1117		1000

Cut the vegetables and pan fry them with the oil for 15 minutes in low fire. Add the tomato paste, the anis liqueur and let reduce until dry. Add the shrimp heads and crush them in order to take out the juices. Add the water and simmer for 40 minutes low heat. Strain and add the coffee, the curry, salt and cream while still hot. Let it cool and reserve.

## Confit potatoes with curry and coffee

Code	Ingredient	Brand	g	%	g/kg
	Potatoes		100	43,86	438,60
	Coffee		20	8,77	87,72
38593	Madras curry	Sosa	5	2,19	21,93
	Olive oil		100	43,86	438,60
	Salt		3	1,32	13,16
	<b>For 200 g</b>	Total	228		1000

Cut potato cylinders 1 cm and vacuum with the remaining ingredients. Steam up at 95 °C for 25 minutes. Cool down and reserve.

BASE 4 DRINKABLE FOAMS  
**BLACK RUSSIAN**



Code	Ingredient/Sub-recipe	Brand	g	%	g/kg
	<b>Black russian siphon foam</b>		40	28,57	285,71
	Vodka		40	28,57	285,71
	Coffee liqueur		20	14,29	142,86
	Ice cubes		40	28,57	285,71
	<b>For 1 unit</b>	Total	140		1000

Mix the vodka with the coffee liqueur and ice cubes in a shaker and shake well. Pour the liquid in a glass and finish with the siphon foam.

## Black russian siphon foam

Code	Ingredient	Brand	g	%	g/kg
	Vodka		100	20,20	202,02
	Coffee liqueur		75	15,15	151,52
	Simple syrup		50	10,10	101,01
	Water		150	30,30	303,03
	Espresso coffee		100	20,20	202,02
38976	Proespuma Cold	Sosa	20	4,04	40,40
	<b>For 490 g</b>	Total	495		1000

Mix all the ingredients and blend well for a minute. Pour in a siphon gun and charge with two gas canisters. Reserve at 4 °C.

## Tools

Code	Tool	Brand
35880	Siphon gun	Isi
35075	Gas canisters	Isi