

# Culinary Fresh Ideas from KAYSER

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Easy to  
prepare,  
perfect  
to enjoy



## Culinary Quality Cream Chargers & Whippers

Create and serve whipped cream,  
barista cold foams, espumas,  
mousses, & light desserts.  
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**INOX**

Stainless Steel, 2 tips,  
sleek design, available  
in 0.5L and 1.0L

**Kayser Cream Chargers (N20)**  
(10ct, 24ct, and 50ct boxes)



# Our Senses Desire Diversity & Inspiration

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Whether in the professional kitchen or in the modern household, simple and quick preparation of sophisticated dishes is in demand. Our palates want to be indulged. Recipe ideas are to provide inspiration.

Together with our food specialists, we have developed a recipe collection for you that enriches every kitchen and introduces the versatile possibilities of KAYSER Culinary Quality cream whippers and chargers.

Our appliances make it possible to effortlessly create dishes and drinks and creatively refine their taste – warm, cold, sweet or spicy dishes, from creamy soup to magical dessert.

KAYSER cream whippers and cream chargers are made of high-quality materials and are tested and certified according to European and American Regulations. The ergonomic design allows for easy handling and brings joy to the creative preparation of food and beverages.

Our cookbook aims to stimulate your imagination, tempt you to experiment, and present you with a new variety of tastes: more than just cream – get inspired!

Your KAYSER team!

# WHIPcream INOX



Filling volume	0.5l or 1l
Max. operating pressure PS	20 bar or 30 bar
Permitted temperature range	+1°C to +70°C
Permitted operating gas	Nitrous Oxide (N <sub>2</sub> O)
Suitable intended uses	Commercial sector and household
Cleaning	Dishwasher

## INOX

Stainless Steel, 2 tips, sleek design, available in 0.5L and 1.0L



INOX Whipper is the professional cream whipper for the preparation of both, hot and cold dishes as well as for both sweet and savory recipes. It complies with the European and American regulations on food contact materials, is NSF-certified. The head and piston as well as its bottle, are made of high-quality, rust free stainless-steel. This ensures its reliability, durability and simple use, including enabling its use in HACCP compliant environments.

All components can be cleaned in the dishwasher. The Ergonomic design combined with state-of-the-art technology make the INOX Whipper the perfect all-rounder for the professional or the Personal kitchen.





Uses one Kayser cream charger

## For the salmon mousse

150 g smoked salmon  
70 ml vegetable or fish stock  
700 ml cream (min. 33% fat content)  
salt and pepper

## For the blinis

35 g soft butter  
2 egg yolks  
80 g buckwheat flour  
40 g plain wheat flour  
1 tsp dried yeast  
200 ml milk  
2 egg whites, whisked  
1 pinch grated nutmeg  
salt and pepper  
oil for frying

## To decorate

avocado, salmon or trout caviar, dill

## Smoked Salmon Mousse and Blinis

To make the smoked salmon mousse, purée the smoked salmon with the stock in a chopper and pass through a sieve. Stir in 1/3 of the cream and season with salt and pepper. Add the rest of the cream and beat until smooth. Pour into the cooled **Kayser cream whipper** and tighten the lid. Insert the **Kayser cream charger** and chill. Shake vigorously 3–4 times before using.

To make the blinis, beat the butter and egg white together until creamy. Mix the flour with the yeast and stir in the milk and butter mixture until smooth. Fold in the beaten egg whites and season to taste with salt, pepper and nutmeg. Leave to rest for about 30 minutes at room temperature.

Fry the small blinis in a greased, warmed blini pan or a non-stick pan and leave to cool. Don't put too much mixture in the pan, since the batter will expand further during cooking.

To assemble, dispense the smoked salmon mousse onto the blinis and decorate with avocado, caviar and dill

LEVEL



PREP TIME  
6 min

CHILL TIME  
30 min

SERVINGS  
25



Uses one Kayser cream charger

## For the chicken liver mousse

50 ml red wine  
50 ml port (red)  
1 tbsp honey  
Pulp of 1 vanilla pod  
100 g smooth chicken liver parfait  
250 ml cream (min. 33% fat content)  
2 tbsp whisky or cognac  
salt and pepper

## To decorate

marjoram

## Apple cubes

1 apple

## Stock made from

200 ml water  
50 ml white wine  
2 tbsp sugar  
1 clove  
1 small piece of cinnamon stick  
Juice of ½ lemon

## Chicken Liver Mousse

For the chicken liver mousse, first make the reduction by simmering the ingredients slowly over low heat. Reduce by 1/4 and leave to cool. Mix the chicken liver parfait with 1/3 of the cream and the reduction and stir until smooth. Gradually stir in the remaining cream, season with salt and pepper, and with whisky to taste. Pass through a fine sieve, pour into the cooled **Kayser cream whipper** and tighten the lid. Insert a **Kayser cream charger** and chill. Shake vigorously 3–4 times before using.

For the apple cubes, cut the apples into small cubes, leaving the skin on. Bring to the boil all the ingredients for the stock. Add the apple cubes and bring to the boil briefly before leaving them to cool in the stock.

To serve, dispense the chicken liver mousse onto decorative spoons and garnish with the apple cubes and the marjoram.

LEVEL



PREP TIME  
40 min

CHILL TIME  
30 min

SERVINGS  
30



## Open Sandwiches with Whipped Paprika and Horseradish

### For the whipped paprika

140 g	cream cheese (20–25% fat content)
270 ml	cream (min. 33% fat content)
2 tsp	powdered paprika
1 splash	tabasco sauce or a pinch of cayenne pepper
salt and pepper	as required
1	baguette (whole grain or white)

### For the whipped horseradish

50 g	horseradish cream cheese (20–25% fat content)
200 g	sour cream
200 g	cream (min. 33% fat content)
30 g	horseradish cream from a jar salt and pepper

### To decorate

Lettuce leaves, salad gherkins, red pepper, raw or cooked ham, fresh herbs

EQUIPMENT  
WhipCreamer  
INOX



Uses two Kayser cream chargers

To make the paprika sandwiches, beat the cream cheese with 1/3 of the cream and the paprika powder until smooth. Stir in the remaining cream and season to taste with salt, pepper and tabasco sauce. Pass through a sieve into the **Kayser cream whipper**. Tighten the lid of the Kayser bottle firmly, insert the **Kayser cream charger** and chill. Slice the baguette and add a layer of lettuce leaves. Shake the Kayser bottle containing the whip - ped paprika vigorously 3–4 times and dispense a small rosette onto the bread. Decorate with gherkins, peppers and herbs.

To make the horseradish sandwiches, beat the cream cheese with the sour cream and horseradish cream until smooth. Slowly stir in the cream and season to taste with salt and pepper. Pass

through a sieve into the **Kayser cream whipper**. Tighten the lid of the Kayser bottle firmly, insert the **Kayser cream charger** and chill. Slice the baguette and add a layer of ham. Shake the Kayser bottle vigorously 3–4 times and dispense a small rosette next to the ham. Decorate with fresh herbs.

**Tips:** You can of course decorate the sandwiches in whatever way you like. The whipped horseradish can also be made with garlic instead. To do this, just use plain cream cheese and stir in 1 tsp of garlic paste instead of horseradish cream.

LEVEL



PREP TIME

45 min

CHILL TIME

30 min

SERVINGS

30





## Ingredients

250 g	ripe tomatoes
1/4	cucumber
1	red pepper
1	clove of garlic
2	spring onions
500 g	sieved tomatoes / passata
125 ml	cold vegetable stock or water
60 ml	olive oil
30 ml	white balsamic vinegar
1 tbsp	sugar
a splash	tabasco sauce
	salt and pepper

## To decorate

basil leaves

## Gazpacho

Chop all ingredients finely and mix roughly in a bowl. Season to taste with salt, pepper and tabasco sauce. If the gazpacho is too thick, it can be thinned with a little vegetable stock. Remove half the mixture and chill. Mix the remainder thoroughly and pass through a sieve into the **Kayser cream whipper**. Tighten the lid of the Kayser bottle firmly, insert the **Kayser cream charger** and chill. Then shake vigorously 3–4 times.

To serve, part-fill glasses with the coarser gazpacho mixture and top with gazpacho foam. Garnish with basil leaves. It is important to serve the gazpacho very cold.

**Our tip:** Serve some crispy garlic or herb bread alongside.

LEVEL



PREP TIME

20 min

CHILL TIME

60 min

SERVINGS

15



Uses one Kayser cream charger

## Notes

## Matjes mousse with apple and celery salad



Uses one Kayser cream charger

### For the matjes mousse

150 g matjes fillets  
60 ml vegetable or fish stock  
100 ml cream (min. 33% fat content)  
120 g crème fraîche  
1 tsp lemon juice  
Salt and pepper white, ground

### For the potato chips

2 large potatoes  
oil for deep-frying  
salt

### For the dressing

30 ml white balsamic vinegar  
1 tsp lemon juice  
40 ml olive oil  
40 ml water  
1 tsp honey  
1/2 tsp Dijon mustard  
Salt and pepper from the mill

### For salad and decoration

1-2 stalks of celery  
2 apples  
1 pack of tender leafy salads with edible flowers

For the matjes mousse, finely puree the matjes fillets with vegetable stock in a cutter. Stir with the crème fraîche until smooth, add the cream and stir in. Season with salt, pepper and lemon juice. Strain through a fine sieve and pour into the **Kayser cream whipper**. Screw the head firmly onto the bottle, insert the **Kayser cream charger** and refrigerate. Shake vigorously 7-8 times before use.

For the potato chips, cut the potato with skin with a vegetable slicer into thin slices (about 1 mm) and place in cold water for about 30 minutes to allow the starch to escape. Dry well on a kitchen towel and fry gradually in 170°C (338°F) hot oil. Drain on paper towels and season with salt

For the dressing, mix all ingredients well.

For the salad, wash the celery stalks and cut them diagonally into thin slices. Wash the apples, cut them in half, remove the seeds and cut them with the peel into thin slices. Marinate both together with a little dressing. Spread the celery salad on the plates and decorate with leaf salads and flowers. In the middle, arrange a turret of matjes mousse and potato chips. Marinate the lettuce with a little dressing and serve quickly

LEVEL



PREP TIME  
60 min

CHILL TIME  
30 min

SERVINGS  
8



\*Matjes is Dutch for Herring



## Salmon fillet on lemon risotto with basil foam

### For the salmon

6 salmon fillets without skin and deboned (approx. 1 kg)  
Sea salt and pepper  
Juice ½ lemon  
1tbsp butter  
Olive oil for frying

### For the basil foam

15g butter  
50g finely chopped shallots  
30ml white wine  
80ml vegetable stock  
100ml cream (min. 33% fat content)  
20g crème fraîche  
1tsp lemon juice  
Salt and white pepper, ground  
15 large basil leaves  
2tbsp coarsely chopped parsley

### For the lemon risotto

300g risotto rice (preferably carnaroli or arborio)  
2tbsp olive oil  
1 shallot finely chopped  
1 clove of garlic finely chopped  
125ml white wine  
800-900ml vegetable stock (hot)  
1 untreated lemon juice and finely grated zest  
80g grated Parmesan cheese  
50g mascarpone  
Salt and pepper from the mill

### For the oven tomatoes

18 pcs red cherry tomatoes  
18 pcs yellow cherry tomatoes  
2tbsp olive oil  
1/2tsp sugar  
salt

### To decorate

1 bunch of basil

The oven tomatoes can be prepared first, as they take the longest.

To do this, blanch the cherry tomatoes briefly in boiling water, rinse immediately in ice water and peel off the skin. Mix in a bowl with olive oil, sugar and salt and place one by one on a baking sheet lined with baking paper. Dry in the oven at 90°C (194°F) for about 90minutes. The oven should be open a gap so that the moisture can escape.

For the basil foam, sauté the shallots in butter, pour in the white wine and vegetable stock and simmer for about 3minutes. Add cream and cook for another 2minutes. Mix finely with the crème fraîche, basil and parsley in a blender for 2-3minutes. Strain through a fine sieve and pour into the **Kayser cream whipper**. Screw the head tightly onto the bottle, **insert Kayser cream charger**. Shake vigorously 6-7 times before serving.

For the lemon risotto, slowly sauté the shallots and garlic in olive oil over low heat. Add the risotto rice and roast for about 1minute until translucent. Deglaze with white wine and stir until it has evaporated. Add half of the lemon zest and the lemon juice and gradually pour in the hot vegetable stock so that the liquid boils down again and again. Stir at shorter intervals so that the risotto does not burn

Continue until it is al dente, which takes about 18-20minutes. Now refine with Parmesan and mascarpone and season with salt, pepper and the remaining lemon zest. However, the risotto should no longer cook.

In the meantime, you can also prepare the salmon. To do this, drizzle the salmon fillets with lemon juice and season with salt and pepper. Fry in a non-stick pan over medium heat for 2-3minutes on both sides so that it has a light crust. Now add the butter and fry for another 2-3minutes, pouring the fat over the salmon again and again. The salmon should still have a glassy core.

To serve, place the risotto in the center of the plate and spread the oven tomatoes all around. Place the salmon fillet on top, lightly pipe the basil foam over it and garnish with fresh basil. Our tip: The base foam can also be well prepared and warmed in a water bath at 60-70°C (140-158°F).

LEVEL



PREP TIME  
2 h

CHILL TIME  
-

SERVINGS  
6



Uses one Kayser cream charger



## Apple strudel with white cinnamon foam



Uses one Kayser cream charger

### For the apple strudel

- 1 pack strudel dough or filo pastry (4 sheets)
- 60 g butter for brushing

### Filling

- 1 kg peeled and cored apples
- 50 g sugar
- Juice of 1 lemon
- 1 tsp ground cinnamon
- 30 g rum raisins (raisins pickled in rum)

### Butter crumbs

- 20 g butter
- 50 g breadcrumb
- 20 g sugar
- 1 tsp ground cinnamon

### For the white cinnamon foam

- 150 ml milk
- 150 ml cream (min. 33% fat content)
- 25 g sugar
- 1 tsp cornstarch
- 3 pcs. egg yolk
- 2 cinnamon sticks
- ½ vanilla bean

### To decorate

- Icing sugar
- Mint

LEVEL



PREP TIME

60 min

CHILL TIME

30 min

SERVINGS

6

For the filling, cut the apples into quarters and slices of about 5 mm thick. Mix with the rest of the ingredients and leave to infuse for at least 30 minutes.

For the butter crumbs, melt the butter in a pan, add the crumbs, sugar and cinnamon, roast until golden brown and leave to cool.

Place a strudel dough sheet on a slightly moistened kitchen towel and brush with hot butter. Place the other 3 strudel dough sheets individually on top and brush each with hot butter again.

Sprinkle the bottom 2/3 of the surface with butter crumbs. Lightly squeeze the marinated apples so that they lose most of the liquid and spread it over the crumbs. Fold the edges inwards and roll them into a swirl with the help of a kitchen towel. Place the strudel on a baking sheet lined with baking paper with the end side down and brush with butter.

Bake in a preheated oven at 180°C (356°F) for about 30 minutes until golden brown

For the cinnamon foam, bring the milk, cream with cinnamon sticks and the lengthwise halved vanilla bean to the boil. Remove from heat and let it brew for 30 minutes. Remove the cinnamon sticks and vanilla bean, bring to the boil again. Mix the sugar, cornstarch and egg yolks well, stir in the hot liquid. Heat everything together to 80°C (176°F) with the help of a thermometer, stirring constantly, and immediately strain through a fine sieve into a slightly cooler bowl and stir again until smooth. Pour into the **Kayser cream whipper**. Screw the head firmly onto the bottle, insert a **Kayser cream charger** and shake vigorously 6-8 times before use.

To serve, place the strudels on a plate, sprinkle with icing sugar, pipe on the warm, white cinnamon foam and decorate with mint.

**Our tip:** The cinnamon foam also tastes great cold. To do this, you only need to cool the filled Kayser cream bottle for about 2-3 hours.



Uses one Kayser cream charger

### Ingredients

- 140 g plain flour
- 2 tbsp icing sugar (30 g)
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 tsp cinnamon
- a pinch nutmeg
- 180 ml buttermilk (or milk mixed with a spoonful of vinegar)
- 40 ml cream (min. 33% fat content)
- 1 egg
- oil for frying

### To decorate

- cream, honey or maple syrup, icing sugar, blueberries, lemon balm or mint

## WHIPcream Pancakes

Mix the dry ingredients together, add the buttermilk and cream and stir until smooth. Stir in the egg and pass the mixture through a sieve. Pour into **Kayser cream whipper**, tighten lid, screw in a **Kayser cream charger** and shake briefly. Leave to cool in the fridge for 15 minutes. Dispense the batter into a greased, warmed pancake pan and fry until golden brown on each side. Don't put too much batter in the

pan, because it expands as it cooks. Serve with cream and blueberries. Decorate with lemon balm. If desired, drizzle with more honey or maple syrup, or sprinkle with icing sugar.

**Our tip:** The batter tastes even better if you make it a day in advance.

**Our Tip:** Try whipping maple syrup with whipped cream for an extra special topping

LEVEL



PREP TIME

30 min

CHILL TIME

15 min

SERVINGS

12





## Ingredients

250 g	biscuits (e.g. almond biscuits)
80 g	melted butter
100 g	cream cheese
150 g	mascarpone
200 ml	milk
50 ml	cream (min. 30% fat content)
1tbsp	icing sugar
300 g	raspberries, frozen
80 g	raspberry jam

## To decorate

fresh raspberries

## Cheesecake in glasses with Raspberries

Crush the biscuits, mix them with the warm butter and allow to cool. Beat the cream cheese with the mascarpone, sugar and half of the milk until smooth. Stir in the remaining milk and the cream. Pour into **Kayser cream whipper** through a sieve, tighten the lid and release the contents of the **Kayser cream charger**. Allow to cool for at least 15 minutes, then shake vigorously 3–4 times.

Warm the jam and half the raspberries, stirring. Add the remaining raspberries and set aside. Press the biscuit mixture into the glasses, top with the mixture from the Kayser cream whipper and pour over the cold raspberries.

Decorate with fresh raspberries

LEVEL



PREP TIME  
30 min

CHILL TIME  
15 min

SERVINGS  
10



Uses one Kayser cream charger

## Light Honey Parfait with Kumquats

For the honey parfait, first grease a c. 20 x 25 x 4 cm baking tray with oil, line with cling-film and place in the freezer to cool. Soak the gelatine leaves in cold water, squeeze out, then warm with 50ml of the milk. The gelatine should dissolve. Stir the remaining parfait ingredients together, pass through a fine sieve, pour into the **Kayser cream whipper** and tighten the lid. Insert a **Kayser cream charger** and chill for approx. 1 hour. Shake vigorously 4–5 times before using, squirt into the ice– cold baking tray, smooth the surface with a palette knife and freeze overnight.

Wash the kumquats, cut into thick slices or simply in half and remove the pips. Bring the water to the boil, preserving sugar, vanilla pod contents and lemon juice. Simmer the kumquats in the mixture for approx. 2 minutes and then remove them. Stir the corn flour with a little cold water and add to the boiling juice to thicken slightly. Boil for about another 2 minutes, return the kumquats to the pan and leave to cool.

Make the pavlova according to the recipe. Feel free to choose the size and shape of your pavlova for yourself.

To serve, scoop or cut the parfait into the desired shape and serve on a plate between a pavlova base and lid, along with the kumquats. Garnish with mint.



## For the honey parfait

200 g	honey
300 g	cream (min. 33 % fat content)
100 g	milk
160 g	egg whites, soft beaten
2 leaves	gelatine

## For the pavlova

see recipe for Pavlova with chestnut purée

## For the kumquats

200 g	kumquats
200 ml	water
100 g	preserving sugar
Pulp of 1	vanilla pod
Juice of	1/2 lemon
1 tsp	cornflour for thickening

## To decorate

Mint



Uses one Kayser cream charger

LEVEL

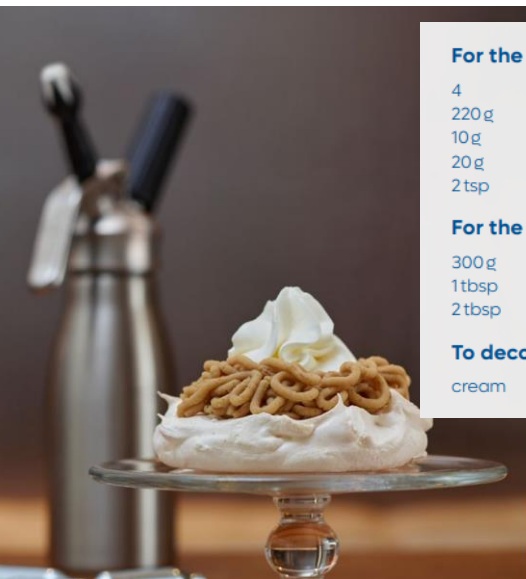


PREP TIME  
40 min

CHILL TIME  
12 h

SERVINGS  
4





## For the pavlova

4	egg whites (150 g)
220 g	caster sugar
10 g	cornflour
20 g	icing sugar
2 tsp	lemon juice

## For the chestnut purée

300 g	chestnut purée
1tbsp	icing sugar
2tbsp	rum or kirsch

## To decorate

cream



Uses one Kayser cream charger

## Pavlova with Chestnut Purée

To make the Pavlova, mix the caster sugar with the corn-flour. Beat the egg whites in a food mixer, slowly adding the sugar mixture and the lemon juice, until they form stiff peaks. Stir in the icing sugar using a whisk. Spread the mixture in even circles on baking parchment, making a depression at the center of each one. Preheat the oven to 150°C / 300°F. Turn down to 120°C / 250°F and bake the Pavlova for 20 minutes. Turn down to 100°C / 210°F and bake for a further 60 minutes. Turn off the oven and leave Pavlova in the oven until completely cool, leaving the oven door slightly open to allow moisture to escape.

To assemble, beat the chestnut purée with the icing sugar and alcohol until smooth and spread the mixture over the meringue with a chestnut (or potato) ricer. Decorate with whipped cream using the **Kayser cream whipper** and **Kayser cream chargers**

LEVEL



PREP TIME  
150 min

CHILL TIME

–

SERVINGS  
8



## Ingredients

400 ml	wildberry purée
100 ml	raspberry syrup (or wildberry syrup)
30 g	icing sugar
3 leaves	gelatine

## To decorate

fresh wildberries



Uses one Kayser cream charger

## Wildberry Foam

Soak the gelatine leaves in cold water, squeeze them out and heat them gently together with raspberry syrup. The gelatine should dissolve. Mix all the ingredients together, pass through a fine sieve, pour into the **Kayser cream whipper** and tighten the lid. Insert the **Kayser cream charger**. Shake vigorously 3–4 times and chill (min. 4 hours).

Decorate with fresh wild berries and serve cold.

**Our tip:** If wild berries are available fresh, you can also use frozen wild berries

LEVEL



PREP TIME  
10 min

CHILL TIME  
4 h

SERVINGS  
10







## Ingredients

150 ml	well sweetened fruit purée
100 ml	yoghurt
240 ml	cream (min. 33% fat content)
1 tsp	lemon juice

## Fruit Mousse

Stir all ingredients together and pour into **Kayser cream whipper**. Tighten the lid, screw in the **Kayser cream charger** and shake vigorously.

**Our tip:** Fruit mousse can be made with a wide variety of fruit purées. The main thing is that the purée should have an intense taste.

LEVEL



PREP TIME  
10 min

CHILL TIME  
30 min

SERVINGS  
10



Uses one Kayser cream charger

## Mascarpone Mousse with Crème Brûlée Syrup



## Ingredients

250 g	mascarpone
90 ml	crème brûlée syrup
130 ml	milk
80 ml	cream (min. 33% fat content)

## To decorate

amaretti broken into pieces  
raspberries  
approx. 200 g sugar for caramel decoration  
mint

Stir the mascarpone with the crème Brûlée syrup until smooth. Slowly add the milk and cream and stir until smooth. Fill into the **Kayser cream whipper** using a sieve. Screw the head firmly onto the bottle, screw in the **Kayser cream charger** and refrigerate for at least 30 minutes. Shake vigorously 3–4 times before serving.

For the caramel decoration melt approx. 1/3 of the sugar in a small pot over medium heat. When the sugar begins to liquefy, gradually add the remaining sugar. Repeatedly stir with a cooking spoon so that the sugar does not burn. When the sugar has taken on a golden color, remove the pot from the stove and briefly place it in cold water. The liquid then becomes viscous and takes on the consistency of syrup. Now dip a tbsp

into the caramelized sugar and use it to pull threads to form a caramel lattice on a sheet of baking paper. The caramelized sugar hardens rapidly and must therefore be processed quickly.

If you notice that the mass becomes too firm, you can place the pot back on the hot stove. After a short time, the caramel will then become a little more liquid again and you can continue to work with it.

Put amaretti pieces and raspberries into a glass and dispense the cream on top. Sprinkle with the remaining amaretti and raspberries and decorate with the caramel lattice and mint.

LEVEL



PREP TIME  
30 min

CHILL TIME  
30 min

SERVINGS  
10



Uses one Kayser cream charger





## Ingredients

360 ml mascarpone  
135 g dark chocolate sauce  
20 g cocoa powder (unsweetened)

## To decorate

strawberries  
amaretti biscuits  
mint

## Chocolate Mousse

Stir the chocolate sauce with the cocoa powder until smooth and slowly stir in the cream. Fill into the **Kayser cream whipper** using a sieve. Firmly tighten the lid of the Kayser bottle, insert the **Kayser cream charger** and cool. Shake vigorously 3–4 times before serving.

Fill glasses with 1/3 Amaretti biscuits and strawberry slices and top with the chocolate mousse. Decorate with mint.

Our tip: Also, very good with orange slices

LEVEL



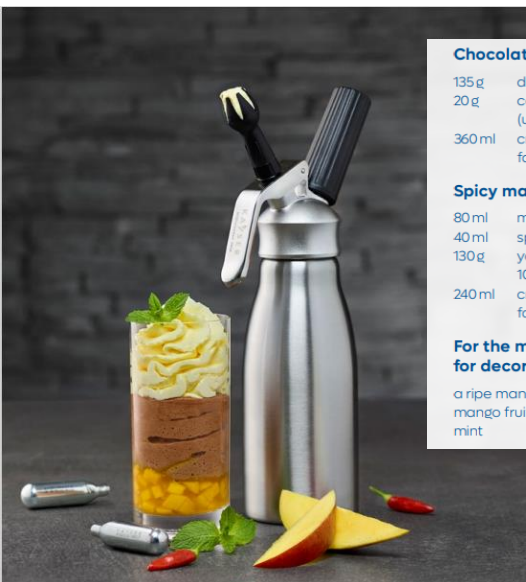
PREP TIME  
10 min

CHILL TIME  
30 min

SERVINGS  
10



Uses one Kayser cream charger



## Chocolate mousse

135 g dark chocolate sauce  
20 g cocoa powder (unsweetened)  
360 ml cream (min. 33% fat content)

## Spicy mango mousse

80 ml mango fruit mix  
40 ml spicy mango syrup  
130 g yoghurt (ideally with 10% fat content)  
240 ml cream (min. 33% fat content)

## For the mango ragout and for decorating

a ripe mango  
mango fruit mix  
mint

## Spicy Chocolate Mango Mousse

For the chocolate mousse, stir the chocolate sauce with the cocoa powder until smooth and slowly stir in the cream. Fill into the Kay - ser cream whipper using a sieve.

For the mango mousse, stir the yoghurt with the mango fruit mix and the spicy mango syrup until smooth. Stir in the cream and fill it into another **Kayser cream whipper** using the sieve. Screw the respective head firmly onto each Kayser whipper, screw in the **Kayser cream charger** and refrigerate. Shake 3–4 times vigorously each before serving.

Cut the mango into small cubes, mix them with a little mango fruit mix and fill in to glasses to a height of about 2 cm. Dispense the chocolate mousse and mango mousse and decorate with mango fruit mix and mint.

LEVEL



PREP TIME  
20 min

CHILL TIME  
30 min

SERVINGS  
15



Uses one Kayser cream charger



## For the macadamia cream

380 ml cream (min. 33% fat content)  
70 ml macadamia syrup  
50 g dark chocolate sauce or caramel sauce  
coffee

## To decorate

chocolate sauce



Uses one Kayser cream charger

## Café Macadamia

Mix the cream with macadamia syrup and chocolate sauce. Fill into the Kayser cream whipper using a sieve. Screw the head firmly onto the bottle, screw in the Kayser cream charger and refrigerate for at least 30 minutes. Shake vigorously 3–4 times before serving.

Pour hot or cold coffee into a glass and sweeten it according to taste with a little macadamia syrup. Dispense the macadamia cream and decorate it with chocolate sauce.

LEVEL



PREP TIME  
10 min

CHILL TIME  
30 min

SERVINGS  
12



## For the Spicy Chocolate

260 ml milk  
1 vanilla pod  
4 crushed cardamom pods  
1 small piece fresh ginger, sliced  
1 chilli pepper, sliced  
200 g dark couverture chocolate  
peel of ½ lime

## For the Sesame Tuiles

60 g Butter, soft  
60 g icing sugar  
60 g egg white  
65 g plain flour  
pinch salt  
pulp of ¼ vanilla pod or vanilla sugar  
sesame seeds for sprinkling

## For the Coconut Foam

150 ml coconut milk (16–18 % fat content)  
100 ml cream of coconut (sweetened)  
200 ml cream (min. 33% fat content)  
2 tbsp Batida de Coco  
juice of ½ lime



Uses one Kayser cream charger

## Spicy Chocolate with Coconut Foam

To make the spicy chocolate, heat the milk with the vanilla pulp, cardamom, ginger, chili and lime peel to boiling point, then remove from the heat and leave to steep for about 30 minutes. Pass through a fine sieve and reheat. Chop the chocolate into small pieces, then dissolve in the milk, stirring until smooth.

To make the coconut foam, stir all the ingredients together until smooth, pass through a sieve and pour into the **Kayser cream whipper**. Tighten the top of the Kayser bottle, insert the **Kayser cream charger** and chill. Shake vigorously 3–4 times before serving.

To make the sesame tuiles, cream the butter, icing sugar, salt and vanilla pulp until smooth. Stir in the flour and egg whites alternately and mix until smooth. Using a cardboard template (approx. 1 mm thick) spread thin, V-shaped wedges onto baking parchment or a baking mat. Sprinkle with sesame seeds. Bake at 180°C / 350°F in a preheated oven until golden brown. Remove from the oven and while still warm, shape into tubes around a wooden spoon handle. Or create any other design as desired.

To assemble, heat the spicy chocolate and half-fill small cups with the mixture. Top with the coconut foam and decorate to taste with chili cubes and the sesame snaps.

LEVEL



PREP TIME  
60 min

CHILL TIME  
30 min

SERVINGS  
12





## Ingredients

4 fresh egg yolks  
50 g icing sugar (extra fine)  
200 g whipping cream  
(min. 33% fat content)  
50–60 ml rum 40% alcohol

## Cream Whipper Advocaat

Beat the egg yolks and sugar over boiling water until stiff (at a temperature of approx. 55°C / 130°F). Leave in the mixer to cool. Stir in the cream and rum, pour into cooled Kayser cream whipper and tighten the top. Insert Kayser cream charger, shake 3–4 times vigorously and leave to cool in the fridge. Dispense into small glasses and serve. Our tip: Advocaat can also be made with other spirits, for instance whisky or pure alcohol



Uses one Kayser cream charger

LEVEL



PREP TIME

30 min

CHILL TIME

30 min

SERVINGS

15



## Notes: