Cinnamon Foam

Description:

Serving Size: 1 Liter

Categories: Pastry

Cost Per Liter
\$ 2.65



Amount	Measure	Ingredient	Preparation Method	Product No.
0.250	lt	Cream		20-100000581
0.500	lt	Milk		20-100000577
0.008	kg	Ground cinnamon		20-100001277
0.004	kg	Cinnamon stick (1 1/4)		20-100001278
0.185	kg	Sugar		20-100001065
10.000	ea	Egg volks (10)		20-100000648

Method of Preparation:

- Heat the milk, cream and cinnamon.
- Mix the egg yolks and sugar.
- Temper the hot liquid into the egg yolk mixture.
- Return to the fire and cook to nappier.
- Pass through chinois into container setting in ice bath.
- When completely chilled, pour into whipped cream dispenser and pressurize.

Cinnamon Foam Dated Edited: 2/15/2012