



FOAMED CRÈME BRÛLÉE

FOR THE KISAG WHIPPER 0.5 L

INGREDIENTS

- 110 g** maple syrup
- 200 ml** cream
- 100 ml** milk
 - ½** vanilla pod
 - 1** pinch of salt
 - 1** pinch of cinnamon
 - 3** egg yolks
 - 2** bananas
- 30 g** butter
- 100 ml** passion fruit juice
 - 1** lime

PREPARATION

Caramelize 80 g of the maple syrup in a saucepan and then add the cream and milk. Scrape the vanilla seeds out of the pod, then add the seeds plus the pod itself to the pan, along with the cinnamon and the salt. Bring everything to the boil. Meanwhile, separate the eggs. Put the egg yolks in a metal bowl and stir continuously while adding the boiling mixture. Place over a bain marie and continue stirring until the mixture thickens slightly. Now place the bowl in a sink full of cold water. Once the mixture has cooled, use a Kisag funnel & sieve to pour it into a 0.5 L Kisag whipper, insert a Kisag charger and shake vigorously. Chill in the fridge for 1-2 hours.

Caramelised banana & passionfruit: Caramelize the remaining 30 g maple syrup in a saucepan and then add the butter and the passionfruit juice. Add the grated peel and juice of the lime. Simmer over a medium heat until the mixture has a creamy consistency. Now chop the banana into coarse chunks and mix with the caramel.

→ Garnish with fresh basil and blueberries.

Enjoy Cooking!

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