



VIETNAMESE EGG COFFEE

FOR THE KISAG WHIPPER 0.5 L

INGREDIENTS

- 150 ml** double cream
- 150 g** condensed milk (from a tube)
- 50 g** icing sugar
- 200 g** egg yolks

PREPARATION

Blend all ingredients to a fine paste in a food processor or using a hand blender. Now use a Kisag funnel & sieve to pour the mixture into the 0.5 L Kisag whipper. Insert a Kisag charger and shake vigorously 20 times.

Cover your Kisag whipper with a heat protector and heat for at least 45 minutes at 70°C in a sous vide water bath. This enables the egg yolk to unfold its full effect as a stabiliser.

Now shake again and serve the warm egg topping on top of a freshly brewed espresso.

Enjoy Cooking!