



Inspiring food.



Chocolate Cream

Ingredients for 1 pt. Cream Profi iSi Whipper:

- 12 oz. heavy cream
- 4 oz. Chocolate sauce

Difficulty: Easy

Preparation Time: 15 Min

Preparation:

- Put all ingredients into a 1 Pint iSi Cream Profi Whip
- Screw on 1 (8g) iSi cream charger
- Shake vigorously
- Refrigerate for 1-2 hours

Equipment Needed:

- 1 Pint iSi Cream Profi Whip
- iSi 8 g Cream Chargers

Serving Suggestion:

Serve with vanilla or chocolate ice cream and slices of banana



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Mini-Tiramisù

Ingredients for a 1 pt iSi Whipper:

- 5 1/3 ounces Mascarpone cheese
- 5 ounces Milk
- 3 1/3 ounces heavy cream
- 3 1/3 ounces MONIN Tiramisu syrup

Preparation (Serves 12):

- Put all ingredients into a 1 Pt. iSi Cream Profi Whip
- Screw on 1 (8g) iSi cream charger and shake vigorously.

Serving Suggestion:

Prepare a strong espresso and place a ladyfinger on top

Top with the Tiramisu preparation, and sprinkle cocoa powder over the top

Difficulty: Medium

Preparation Time: 30 Min

Equipment Needed:

- 1 Pint iSi Cream Profi Whip
- iSi 8g Cream Charger



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Maple Syrup Cream

Ingredients for 1 Pt. iSi Whipper

- 14 ounces heavy cream
- 4 tbsp. Maple syrup

Preparation:

- Place all ingredients into a 1 pt iSi Cream Profi Whip
- Screw on 1 (8 gram) iSi cream charger and shake vigorously

Serving Suggestion:

Serve the maple syrup cream with freshly baked waffles and macerated strawberries

For the macerated strawberries, cut the washed strawberries into quarters and mix with 1 tbsp. granulated sugar and 1 tsp. orange zest

Difficulty: Easy

Preparation Time: 15 Min

Needed:

- 1 Pint iSi Cream Profit Whip
- iSi 8 g Cream Charger



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