Pancakes & Maple Whipped Cream

EQUIPMENT:

Equipment: Pancakes
iSi Gourmet Whip . . . . 1 Quart
iSi Cream Charger 2

Equipment: Maple Whipped Cream
Thermo Xpress Whip . . . . 1 Quart
iSi Cream Chargers. 2

INGRENDIENTS:

Pancakes:
Prepared Pancake Mix (per package directions). Use only plain pancake mix, do not use a mix with particulates such as blueberries or buckwheat

Maple Whipped Cream
- Heavy Cream (36% fat) . . . . .1 quart
- Maple Syrup . . . . 6 oz.. (3/4 C)
- Dark Rum (optional) . . . . 3 oz.

DIRECTIONS:

Pancakes: Follow directions on the mix to make one quart of pancake mix - try almond milk instead of whole milk if you like almond milk). Mix well until smooth and pour into 1 quart Gourmet Whip. Charge with 2 iSi Cream chargers for quart size . Allow to sit for 5 minutes. Dispense directly onto the griddle, lightly buttered. Cook as normal.

Maple Whipped Cream: Combine ingredients and mix well. Pour into a well chilled Thermo Xpress Whip. Charge with 2 iSi cream chargers and shake 8-10 times. Express the riser tube (it will be runny because it's not been in contact with the cream charger gas) until cream dispenses in whipped consistency.

Chocolate Cream Filled Donut Holes

EQUIPMENT:

Gourmet Whip . . . . .1 pint
iSi Cream Charger 1
iSi Injector Tip (longest, thinnest) 1

INGREDIENTS:

- Hershey's Special Dark Chocolate Sauce . .4 ozs.
- Whipping Cream, 33% fat . . . . 12 oz.
- Glazed Donut Holes (use Dunkin' Munchkin or Krispy Kreme Donut Holes as they are rising dough doughnuts (not cake doughnuts)

DIRECTIONS:
Place ingredients into 1 pint sized gourmet Whip or 1 pint sized Thermo Whip

Screw on an iSi cream charger and shake vigorously – about 10 shakes

Screw on iSi Injector tip

Gently pierce each donut hole and fill until the donut hole becomes heavy, do not over fill.

Enjoy!

Rosemary and Lemon Zest Rapid-Infused Olive Oil

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Inspiring food.

EQUIPMENT:
Gourmet Whip . . . . .1/2 pint
iSi Cream Charger 1
Isi Funnel & Sieve. 1

INGREDIENTS:
- Olive Oil, extra virgin . . . . .5 oz..
- Rosemary . . . . 1 oz..
- Lemon Zest . . . . ½ oz.
- Sautéed garlic (optional). . . . .1 oz.

DIRECTIONS:
Combine all ingredients in Gourmet Whip then charge with 1 iSi cream charger and shake well, about 15 seconds.

Let infusion sit for not less 8-10 minutes (longer time will produce more vigorous flavor).

Hold gourmet whip <u>upright</u>, cover tip loosely with kitchen towel or inverted cup cover the tip to protect from any spray, then vent the gas quickly. Unscrew head, then pour through sieve.

Serve with baguette pieces as a dipping oil

Goat Cheese Espuma

EQUIPMENT:

Gourmet Whip . . . . .1 pint
iSi Cream Charger 1
Isi Funnel & Sieve. 1

INGREDIENTS:

- Goat Cheese............ . . . . 8.8 oz..
- Sour Cream . . . . 4.4 oz..
- Heavy Cream . . . . 4 oz.
- Olive Oil . . . . 1-2 Tablespoons
- Herbal Salt, Pepper

DIRECTIONS:

Finely puree the goat cheese, sour cream, oil and spices with a blender or food processor.
At the end, add the heavy cream, and briefly mix until the consistency is thick.

Then strain through the iSi Funnel and Sieve.

Pour into the Pint iSi Gourmet Whip. Screw on an iSi Cream charger, and shake vigorously 6-8 times, test consistency, if needed shake only 1-3 more times. Chill for at least 30 minutes.

Serve with nut bread or whole wheat bread

Cannoli Dessert

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EQUIPMENT:

Gourmet Whip . . . . .1 pint
iSi Cream Charger 1
Isi Funnel & Sieve. 1

INGREDIENTS:

- Ricotta Cheese………... . . . . .8. oz.
- Powdered Sugar. . . . . .1 Cup
- Cinnamon. . . . . ¼ teaspoon
- Vanilla extract (optional) . . . . .1/8 teaspoon
- Heavy Cream.. . . . . 2/3 Cup
- Cannoli Chips or cannoli shells
- Mini semi-sweet chocolate bits

DIRECTIONS:

Combine the ricotta cheese and powdered sugar with the cinnamon and the vanilla in a blender or food processor.

At the end, add the heavy cream, and briefly mix until the consistency is thick

Then strain through the iSi Funnel and Sieve.

Pour into the Pint iSi Gourmet Whip. Screw on an iSi Cream charger, and shake vigorously 6-8 times, test consistency, if needed shake only 1-3 more times. Chill for at least 30 minutes.

Serve with layers of crumbled Cannoli chips and mini semi-sweet chocolate bits in a parfait cup for a special take on a mini dessert., or use the iSi Decorator tip to fill a cannoli shell. Dip each end into chocolate bits.