

Cook it with **KAYSER'S**

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Easy to
prepare,
perfect
to enjoy



Cook
it with
KAYSER'S

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Our Senses Desire Diversity & Inspiration

Whether in the professional kitchen or in the modern household, simple and quick preparation of sophisticated dishes is in demand. Our palates want to be indulged. Recipe ideas are to provide inspiration.

Together with our food specialists, we have therefore developed a recipe collection for you that enriches every kitchen and introduces the versatile possibilities of the KAYSER cream whippers and soda siphons. Our appliances make it possible to effortlessly create dishes and drinks and creatively refine their taste – warm, cold, sweet or spicy dishes, from creamy soup to magical dessert.

KAYSER cream whippers and soda devices are made of high quality materials and are tested and certified according to European Regulations. The ergonomic design allows easy handling and brings joy to the creative preparation of food and beverages.

Our cookbook aims to stimulate your imagination, tempt you to experiment, and present you with a new variety of tastes.

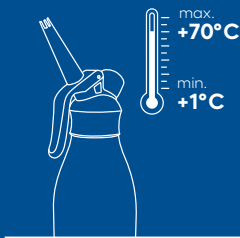
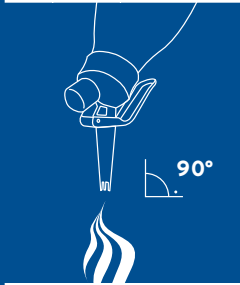
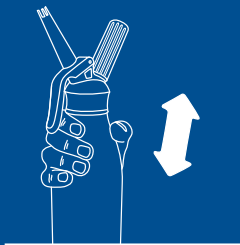
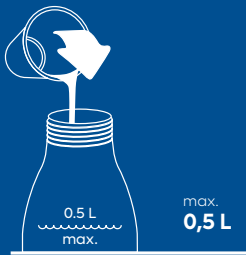
More than just cream and soda – get inspired!

Your KAYSER team!

These recipes are suitable for KAYSER WHIPcreamers INOX and for SODAsiphon STANDARD. Always follow the instructions for use of the Kayser cream whippers and soda siphons as well as for Kayser cream and soda chargers!

www.kayser.at

WHIPcream INOX



WHIPcream INOX is the professional cream whipper for the preparation of both, hot and cold dishes as well as for both sweet and savory recipes. This WHIPcream complies with the European regulations on food contact materials, is NSF-certified as well as compliant with the French Norm AFNOR NF D21-901. The head and piston, as well as its bottle, are made of high-quality, rust free stainless steel. This ensures its reliability, durability and simple use and also enables its use in HACCP compliant environments. All components can be cleaned in the dishwasher. Ergonomic design combined with state-of-the-art technology make the WHIPcream INOX the perfect all-rounder for the professional kitchen.

Filling volume	0,5l or 1l
Max. operating pressure PS	20 bar or 30 bar
Permitted temperature range	+1°C to +70°C
Permitted operating gas	Nitrous Oxide (N ₂ O)
Suitable intended uses	Commercial sector and household
Cleaning	Dishwasher

KAYSER®





Starters



For the salmon mousse

150 g smoked salmon
70 ml vegetable or fish stock
700 ml cream (min. 33% fat content)
salt and pepper

For the blinis

35 g soft butter
2 egg yolks
80 g buckwheat flour
40 g plain wheat flour
1 tsp dried yeast
200 ml milk
2 egg whites, whisked
1 pinch grated nutmeg
salt and pepper
oil for frying

To decorate

avocado, salmon or trout caviar, dill

EQUIPMENT

WHIPcreamer INOX

Smoked Salmon Mousse and Blinis

To make the smoked salmon mousse, purée the smoked salmon with the stock in a chopper and pass through a sieve. Stir in 1/3 of the cream and season with salt and pepper. Add the rest of the cream and beat until smooth. Pour into the cooled **Kayser cream whipper** and tighten the lid. Insert the Kayser cream-charger and chill. Shake vigorously 3–4 times before using.

To make the blinis, beat the butter and egg white together until creamy. Mix the flour with the yeast and stir in the milk and butter mixture until smooth. Fold in the beaten egg whites and season to taste with salt, pepper and nutmeg. Leave to rest for about 30 minutes at room temperature.

Fry the small blinis in a greased, warmed blini pan or a non-stick pan and leave to cool. Don't put too much mixture in the pan, since the batter will expand further during cooking.

To assemble, dispense the smoked salmon mousse onto the blinis and decorate with avocado, caviar and dill.

LEVEL



PREP TIME
6 min

CHILL TIME
30 min

SERVINGS
25





EQUIPMENT
WHIPcreamer
INOX

For the chicken liver mousse

- 50 ml red wine
- 50 ml port (red)
- 1 tbsp honey
- Pulp of 1 vanilla pod
- 100 g smooth chicken liver parfait
- 250 ml cream (min. 33% fat content)
- 2 tbsp whisky or cognac
- salt and pepper

To decorate

- marjoram

Apple cubes

- 1 apple

Stock made from

- 200 ml water
- 50 ml white wine
- 2 tbsp sugar
- 1 clove
- 1 small piece of cinnamon stick
- Juice of ½ lemon

Chicken Liver Mousse

For the chicken liver mousse, first make the reduction by simmering the ingredients slowly over low heat. Reduce by 1/4 and leave to cool. Mix the chicken liver parfait with 1/3 of the cream and the reduction and stir until smooth. Gradually stir in the remaining cream, season with salt and pepper, and with whisky to taste. Pass through a fine sieve, pour into the cooled **Kayser cream whipper** and tighten the lid. Insert a Kayser cream charger and chill. Shake vigorously 3–4 times before using.

For the apple cubes, cut the apples into small cubes, leaving the skin on. Bring to the boil all the ingredients for the stock. Add the apple cubes and bring to the boil briefly before leaving them to cool in the stock.

To serve, squirt the chicken liver mousse onto decorative spoons and garnish with the apple cubes and the marjoram.

LEVEL



PREP TIME
40 min

CHILL TIME
30 min

SERVINGS
30





For the whipped paprika

140 g cream cheese (20–25% fat content)
270 ml cream (min. 33% fat content)
2 tsp powdered paprika
1 splash tabasco sauce or a pinch of cayenne pepper
salt and pepper as required
1 baguette (whole grain or white)

For the whipped horseradish

50 g horseradish cream cheese (20–25% fat content)
200 g sour cream
200 g cream (min. 33% fat content)
30 g horseradish cream from a jar salt and pepper

To decorate

Lettuce leaves, salad gherkins, red pepper, raw or cooked ham, fresh herbs

EQUIPMENT

WHIPcreamer INOX

Open Sandwiches with Whipped Paprika and Horseradish

To make the paprika sandwiches, beat the cream cheese with 1/3 of the cream and the paprika powder until smooth. Stir in the remaining cream and season to taste with salt, pepper and tabasco sauce. Pass through a sieve into the **Kayser cream whipper**. Tighten the lid of the Kayser bottle firmly, insert the **Kayser cream charger** and chill. Slice the baguette and add a layer of lettuce leaves. Shake the Kayser bottle containing the whipped paprika vigorously 3–4 times and dispense a small rosette onto the bread. Decorate with gherkins, peppers and herbs.

To make the horseradish sandwiches, beat the cream cheese with the sour cream and horseradish cream until smooth. Slowly stir in the cream and season to taste with salt and

pepper. Pass through a sieve into the **Kayser cream whipper**. Tighten the lid of the Kayser bottle firmly, insert the **Kayser cream charger** and chill. Slice the baguette and add a layer of ham. Shake the Kayser bottle vigorously 3–4 times and dispense a small rosette next to the ham. Decorate with fresh herbs.

Tips:

You can of course decorate the sandwiches in whatever way you like. The whipped horseradish can also be made with garlic instead. To do this, just use plain cream cheese and stir in 1 tsp of garlic paste instead of horseradish cream.

LEVEL



PREP TIME
45 min

CHILL TIME
30 min

SERVINGS
30





For the Hollandaise sauce

350 g	butter cubes (yields about 280 ml clarified butter)
2	egg yolks
1	whole egg
1	chopped shallot
100 ml	dry white wine
1 tsp	lemon juice
1/2	bay leaf
4	crushed, black peppercorns
2 sprigs	tarragon
1 pinch	of sugar
	salt

To decorate

parsley and tomato cubes

For the egg benedict

4 slices	toast bread
8 slices	ham
4	eggs
2 l	water
3 cl	white wine vinegar

EQUIPMENT

WHIPcreamer
INOX

Egg Benedict with Hollandaise sauce

To prepare the Hollandaise sauce melt the butter cubes in a pan and bring to the boil (clarify for about 5 minutes). Skim off the foam from the surface of the butter. Bring the white wine to a simmer with the chopped shallot, crushed peppercorns, bay leaf, tarragon, sugar and lemon juice, and reduce for about 3–5 minutes. Pour the reduced herbs and other ingredients through a fine sieve.

Put the egg yolks, whole egg and 30 ml of the reduction in a metal bowl and beat over a pan of boiling water (steam) at approx. 70°C / 158°F. Next, carefully stir in the warm, liquid butter (approx. 50°C / 122°F) using a whisk until the mixture emulsifies. Season with salt. Pass through a fine sieve into the **Kayser cream whipper**. Tighten the lid, insert a **Kayser cream charger** and shake vigorously 3–4 times. Keep the **Kayser cream whipper** warm in a bain-marie at a temperature of max. 65°C / 149°F.

To prepare the poached eggs bring the water and vinegar to the boil. Crack each egg carefully into a small ladle that you have first rinsed with water, without breaking the yolk. Once the water starts to simmer slide the egg into it slowly and leave to simmer for approx. 5–6 minutes (do not allow the water to come back to the boil again in this time). Lift out and drain.

Put 2 slices of ham on each slice of toast and then place a poached egg on top. Shake the Kayser cream whipper again briefly and pipe the Hollandaise sauce over the eggs. Decorate with parsley and tomato cubes.

Our tip:

You can fry the ham slightly first.

LEVEL



PREP TIME
40 min

CHILL TIME
–

SERVINGS
4





Soups



Ingredients

250 g ripe tomatoes
1/4 cucumber
1 red pepper
1 clove of garlic
2 spring onions
500 g sieved tomatoes / passata
125 ml cold vegetable stock or water
60 ml olive oil
30 ml white balsamic vinegar
1 tbsp sugar
a splash tabasco sauce
salt and pepper

To decorate

basil leaves

EQUIPMENT

WHIPcream
INOX

Gazpacho

Chop all ingredients finely and mix roughly in a bowl. Season to taste with salt, pepper and tabasco sauce. If the gazpacho is too thick, it can be thinned with a little vegetable stock. Remove half the mixture and chill.

Mix the remainder thoroughly, and pass through a sieve into the **Kayser cream whipper**. Tighten the lid of the Kayser bottle firmly, insert the **Kayser cream charger** and chill. Then shake vigorously 3–4 times.

To serve, part-fill glasses with the coarser gazpacho mixture and top with gazpacho foam. garnish with basil leaves.

It is important to serve the gazpacho very cold.

Our tip: Serve some crispy garlic or herb bread alongside.

LEVEL



PREP TIME
20 min

CHILL TIME
60 min

SERVINGS
15





For the soup

1 tbsp oil
2 shallots
1 clove of garlic
1 small apple, peeled and cored
1/3 banana
1 stalk lemongrass
1 tsp fresh ginger, finely chopped
1 tsp curry powder
1/2 tsp green curry paste
300 ml coconut milk (approx. 18 % fat content)
300 ml vegetable stock or water
salt and pepper

To decorate

8 king prawns
8 lemongrass skewers
2 tbsp oil for frying
salt
Thai basil or coriander

EQUIPMENT

WHIPcream
INOX

Curry Foam Soup with King Prawns

To make the soup, finely chop the shallots, garlic and lemongrass and sauté them briefly in the oil. Cut the apple and banana into small pieces, add the ginger and add all into the pan, frying them without colouring them. Add the curry powder and curry paste, mix briefly and top with the coconut milk and vegetable stock. Simmer gently for 5 minutes and add salt and pepper to taste. Purée in a blender and pass through a fine sieve. Pour into the **Kayser cream whipper**, tighten the lid, insert the **Kayser cream charger** and warm over a bain-marie to a temperature of 80–90°C (170–190°F). Shake vigorously 3–4 times before using.

Clean and devein the king prawns. Place on a lemongrass skewer and season with salt. Fry in hot oil for a couple of minutes on each side.

To serve, squirt the hot soup carefully into a glass, place a skewer of king prawns on the edge of the glass and garnish with fresh herbs.

Our tip:

To get the soup more foamy, you can mix 1 tsp of soy lecithin into the hot soup before pouring it into the Kayser cream whipper.

LEVEL



PREP TIME

30 min

CHILL TIME

–

SERVINGS

12





For the soup

30 g butter
40 g shallots
90 g floury potato (cubes
1x1cm)
40 ml white wine
270 ml vegetable stock
70 ml cream (min. 33%
fat content)
20 g crème fraîche
1 handful of herbs
(chervil, parsley, basil,
tarragon)

Salt and pepper

For the sesame sticks (2 per soup)

1 pack of puff pastry
1 egg yolk with with
1 tablespoon of milk
for brushing
Black sesame seeds for sprinkling

To decorate

Fresh herbs

EQUIPMENT

WHIPcreamer
INOX

Herb foam soup with sesame sticks

For the soup, sauté the shallots and potatoes in the heated butter for about 2-3 minutes without coloring. Deglaze with white wine and top up with vegetable stock.

Simmer gently for 10-15 minutes so that the potatoes are soft. Add the cream, season with salt and pepper and bring to the boil again. Pour into a blender and puree finely with the herbs and crème fraîche. Strain through a fine sieve and pour into the Kayser cream bottle. Screw the head firmly onto the bottle, insert the **Kayser cream charger** and, if necessary, warm in a bain-marie at 80° - 90°C (170 - 190°F). Shake vigorously 6-8 times before use.

For the sesame sticks, lay out the puff pastry on a lightly floured, cool work surface and cut into strips of 1.5 cm width and 18 cm length. Place on a baking sheet lined with baking paper, spaced slightly apart. Mix the egg yolks with milk and brush the dough strips with it. The cut edges of the dough pieces remain free. Sprinkle the sticks with black sesame seeds and spray with a little water. Bake in a preheated oven at 200°C (392°F) for about 15-20 minutes until golden brown and leave to cool.

To serve, carefully pipe the hot soup into the soup plates and decorate with the sesame sticks and herbs.

LEVEL



PREP TIME
60 min

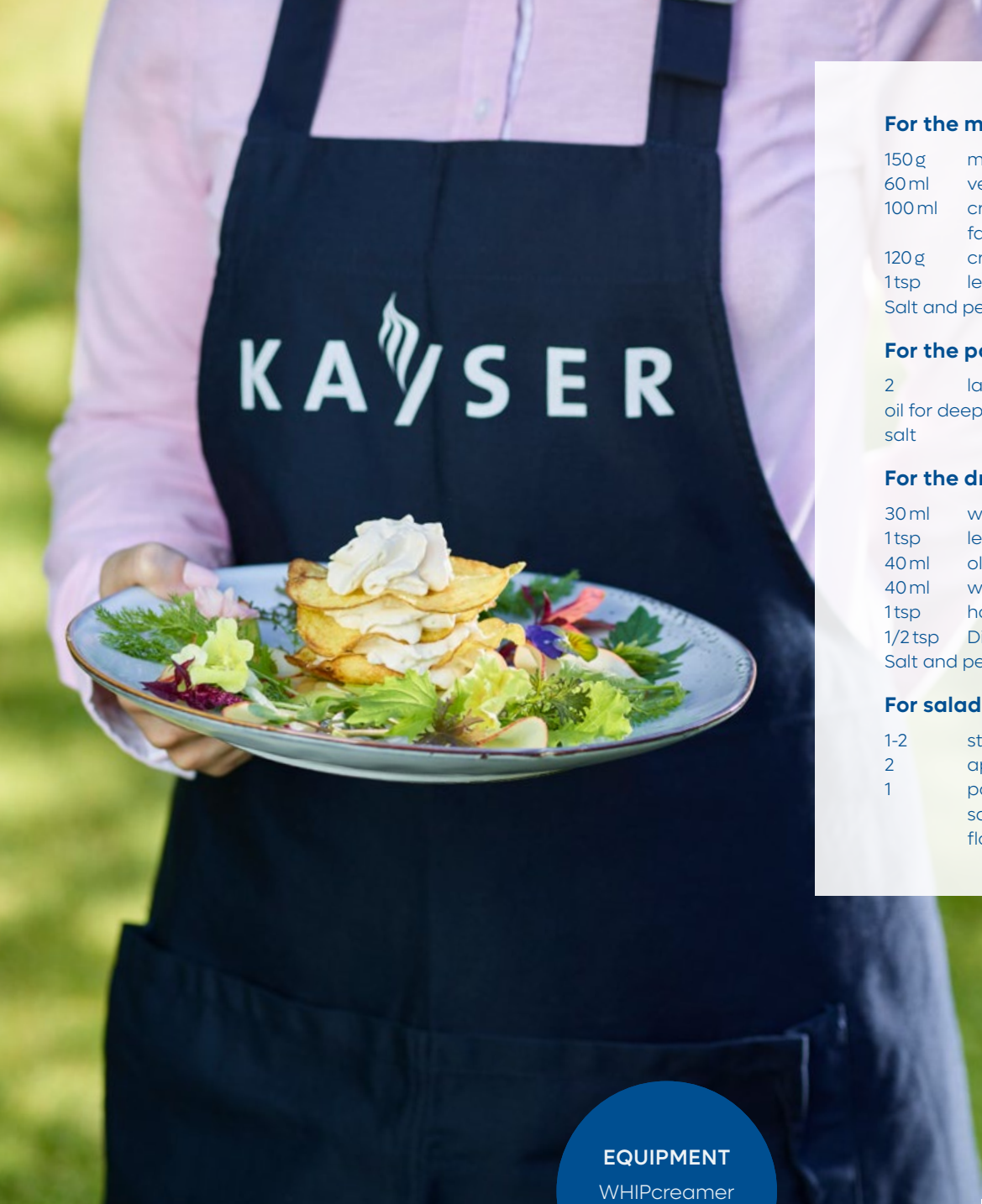
CHILL TIME
–

SERVINGS
4-6



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Main Courses



For the matjes mousse

150 g matjes fillets
60 ml vegetable or fish stock
100 ml cream (min. 33% fat content)
120 g crème fraîche
1 tsp lemon juice
Salt and pepper white, ground

For the potato chips

2 large potatoes
oil for deep-frying
salt

For the dressing

30 ml white balsamic vinegar
1 tsp lemon juice
40 ml olive oil
40 ml water
1 tsp honey
1/2 tsp Dijon mustard
Salt and pepper from the mill

For salad and decoration

1-2 stalks of celery
2 apples
1 pack of tender leafy salads with edible flowers

EQUIPMENT

WHIPcream
INOX

Matjes mousse with apple and celery salad

For the matjes mousse, finely puree the matjes fillets with vegetable stock in a cutter. Stir with the crème fraîche until smooth, add the cream and stir in. Season with salt, pepper and lemon juice. Strain through a fine sieve and pour into the **Kayser cream bottle**. Screw the head firmly onto the bottle, insert the **Kayser cream charger** and refrigerate. Shake vigorously 7-8 times before use.

For the potato chips, cut the potato with skin with a vegetable slicer into thin slices (about 1 mm) and place in cold water for about 30 minutes to allow the starch to escape. Dry well on a kitchen towel and fry gradually in 170°C (338°F) hot oil. Drain on paper towels and season with salt.

For the dressing, mix all ingredients well.

For the salad, wash the celery stalks and cut them diagonally into thin slices. Wash the apples, cut them in half, remove the seeds and cut them with the peel into thin slices. Marinate both together with a little dressing. Spread the celery salad on the plates and decorate with leaf salads and flowers. In the middle, arrange a turret of matjes mousse and potato chips. Marinate the lettuce with a little dressing and serve quickly

LEVEL



PREP TIME
60 min

CHILL TIME
30 min

SERVINGS
8





EQUIPMENT

WHIPcream
INOX

For the salmon

6 salmon fillets without skin
and deboned (approx. 1 kg)

Sea salt and pepper

Juice ½ lemon

1 tbsp butter

Olive oil for frying

For the basil foam

15 g butter

50 g finely chopped shallots

30 ml white wine

80 ml vegetable stock

100 ml cream (min. 33% fat content)

20 g crème fraîche

1 tsp lemon juice

Salt and white pepper, ground

15 large basil leaves

2 tbsp coarsely chopped parsley

For the lemon risotto

300 g risotto rice (preferably
carnaroli or arborio)

2 tbsp olive oil

1 shallot finely chopped

1 clove of garlic finely
chopped

125 ml white wine

800-900 ml vegetable stock (hot)

1 untreated lemon

juice and finely
grated zest

80 g grated Parmesan cheese

50 g mascarpone

Salt and pepper from the mill

For the oven tomatoes

18 pcs red cherry tomatoes

18 pcs yellow cherry tomatoes

2 tbsp olive oil

1/2 tsp sugar

salt

To decorate

1 bunch of basil

Salmon fillet on lemon risotto with basil foam

The oven tomatoes can be prepared first, as they take the longest.

To do this, blanch the cherry tomatoes briefly in boiling water, rinse immediately in ice water and peel off the skin. Mix in a bowl with olive oil, sugar and salt and place one by one on a baking sheet lined with baking paper. Dry in the oven at 90°C (194°F) for about 90 minutes. The oven should be open agap so that the moisture can escape.

For the basil foam, sauté the shallots in butter, pour in the white wine and vegetable stock and simmer for about 3 minutes. Add cream and cook for another 2 minutes. Mix finely with the crème fraîche, basil and parsley in a blender for 2-3 minutes. Strain through a fine sieve and pour into the **Kayser cream bottle**. Screw the head tightly onto the bottle, insert **Kayser cream charger**. Shake vigorously 6-7 times before serving.

For the lemon risotto, slowly sauté the shallots and garlic in olive oil over low heat. Add the risotto rice and roast for about 1 minute until translucent. Deglaze with white wine and stir until it has evaporated. Add half of the lemon zest and the lemon juice and gradually pour in the hot vegetable stock so that the liquid boils down again and again. Stir at shorter intervals so that the risotto does not burn.

Continue until it is al dente, which takes about 18-20 minutes. Now refine with Parmesan and mascarpone and season with salt, pepper and the remaining lemon zest. However, the risotto should no longer cook.

In the meantime, you can also prepare the salmon. To do this, drizzle the salmon fillets with lemon juice and season with salt and pepper. Fry in a non-stick pan over medium heat for 2-3 minutes on both sides so that it has a light crust. Now add the butter and fry for another 2-3 minutes, pouring the fat over the salmon again and again. The salmon should still have a glassy core.

To serve, place the risotto in the center of the plate and spread the oven tomatoes all around. Place the salmon fillet on top, lightly pipe the basil foam over it and garnish with fresh basil.

Our tip:

The base foam can also be well prepared and warmed in a water bath at 60-70°C (140-158°F).

LEVEL



PREP TIME

2 h

CHILL TIME

–

SERVINGS

6



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Sweets



For the apple strudel

1 pack strudel dough or
filo pastry (4 sheets)
60 g butter for brushing

Filling

1 kg peeled and cored apples
50 g sugar
Juice of 1 lemon
1 tsp ground cinnamon
30 g rum raisins (raisins pickled
in rum)

Butter crumbs

20 g butter
50 g breadcrumbs
20 g sugar
1 tsp ground cinnamon

For the white cinnamon foam

150 ml milk
150 ml cream (min. 33% fat content)
25 g sugar
1 tsp cornstarch
3 pcs. egg yolk
2 cinnamon sticks
½ vanilla bean

To decorate

Icing sugar
Mint

EQUIPMENT

WHIPcream
INOX

Apple strudel with white cinnamon foam

For the filling, cut the apples into quarters and slices of about 5 mm thick. Mix with the rest of the ingredients and leave to infuse for at least 30 minutes.

For the butter crumbs, melt the butter in a pan, add the crumbs, sugar and cinnamon, roast until golden brown and leave to cool.

Place a strudel dough sheet on a slightly moistened kitchen towel and brush with hot butter. Place the other 3 strudel dough sheets individually on top and brush each with hot butter again.

Sprinkle the bottom 2/3 of the surface with butter crumbs. Lightly squeeze the marinated apples so that they lose most of the liquid and spread it over the crumbs. Fold the edges inwards and roll them into a swirl with the help of a kitchen towel. Place the strudel on a baking sheet lined with baking paper with the end side down and brush with butter.

Bake in a preheated oven at 180°C (356°F) for about 30 minutes until golden brown.

For the cinnamon foam, bring the milk, cream with cinnamon sticks and the lengthwise halved vanilla bean to the boil. Remove from heat and let it brew for 30 minutes. Remove the cinnamon sticks and vanilla bean, bring to the boil again. Mix the sugar, cornstarch and egg yolks well, stir in the hot liquid. Heat everything together to 80°C (176°F) with the help of a thermometer, stirring constantly, and immediately strain through a fine sieve into a slightly cooler bowl and stir again until smooth. Pour into the **Kayser cream bottle**. Screw the head firmly onto the bottle, insert a **Kayser cream charger** and shake vigorously 6-8 times before use.

To serve, place the strudels on a plate, sprinkle with icing sugar, pipe on the warm, white cinnamon foam and decorate with mint.

Our tip:

The cinnamon foam also tastes great cold. To do this, you only need to cool the filled Kayser cream bottle for about 2-3 hours.

LEVEL

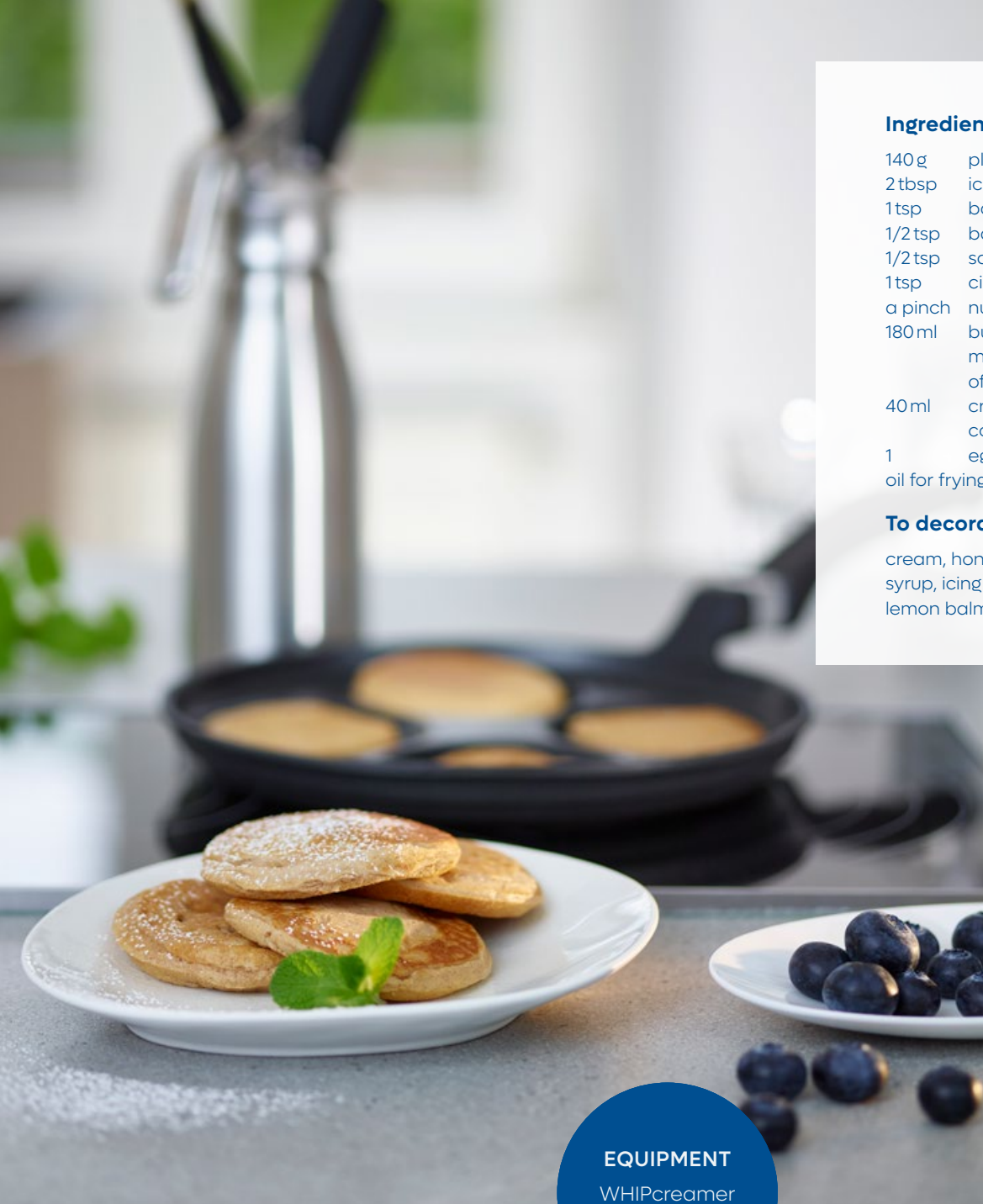


PREP TIME
60 min

CHILL TIME
30 min

SERVINGS
6





Ingredients

140 g plain flour
2 tbsp icing sugar (30 g)
1 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
1 tsp cinnamon
a pinch nutmeg
180 ml buttermilk (or milk
mixed with a spoonful
of vinegar)
40 ml cream (min. 33% fat
content)
1 egg
oil for frying

To decorate

cream, honey or maple
syrup, icing sugar, blueberries,
lemon balm or mint

EQUIPMENT

WHIPcreamer
INOX

WHIPcreamer Pancakes

Mix the dry ingredients together, add the buttermilk and cream and stir until smooth. Stir in the egg and pass the mixture through a sieve. Pour into **Kayser cream whipper**, tighten lid, screw in a **Kayser cream charger** and shake briefly. Leave to cool in the fridge for 15 minutes. Squirt the batter into a greased, warmed pancake pan and fry until golden brown on each side. Don't put too much batter in the

pan, because it expands as it cooks. Serve with cream and blueberries. Decorate with lemon balm. If desired, drizzle with more honey or maple syrup, or sprinkle with icing sugar.

Our tip:

The batter tastes even better if you make it a day in advance.

LEVEL



PREP TIME
30 min

CHILL TIME
15 min

SERVINGS
12





Ingredients

250 g	biscuits (e.g. almond biscuits)
80 g	melted butter
100 g	cream cheese
150 g	mascarpone
200 ml	milk
50 ml	cream (min. 30% fat content)
1 tbsp	icing sugar
300 g	raspberries, frozen
80 g	raspberry jam

To decorate

fresh raspberries

EQUIPMENT

WHIPcream
INOX

Cheesecake in glasses with Raspberries

Crush the biscuits, mix them with the warm butter and allow to cool. Beat the cream cheese with the mascarpone, sugar and half of the milk until smooth. Stir in the remaining milk and the cream. Pour into **Kayser cream whipper** through a sieve, tighten the lid and release the contents of the **Kayser cream charger**. Allow to cool for at least 15 minutes, then shake vigorously 3–4 times.

Warm the jam and half the raspberries, stirring. Add the remaining raspberries and set aside. Press the biscuit mixture into the glasses, top with the mixture from the Kayser cream whipper and pour over the cold raspberries.

Decorate with fresh raspberries.

LEVEL



PREP TIME
30 min

CHILL TIME
15 min

SERVINGS
10





For the honey parfait

200 g honey
300 g cream (min. 33 % fat content)
100 g milk
160 g egg whites, soft beaten
2 leaves gelatine

For the pavlova

see recipe for Pavlova with chestnut purée

For the kumquats

200 g kumquats
200 ml water
100 g preserving sugar
Pulp of 1 vanilla pod
Juice of 1/2 lemon
1 tsp cornflour for thickening

To decorate

Mint

EQUIPMENT

WHIPcreamer
INOX

Light Honey Parfait with Kumquats

For the honey parfait, first grease a c. 20 x 25 x 4 cm baking tray with oil, line with cling film and place in the freezer to cool. Soak the gelatine leaves in cold water, squeeze out, then warm with 50 ml of the milk. The gelatine should dissolve. Stir the remaining parfait ingredients together, pass through a fine sieve, pour into the **Kayser cream whipper** and tighten the lid. Insert a **Kayser cream charger** and chill for approx. 1 hour. Shake vigorously 4–5 times before using, squirt into the ice-cold baking tray, smooth the surface with a palette knife and freeze overnight.

Wash the kumquats, cut into thick slices or simply in half and remove the pips. Bring the water to the boil, preserving sugar, vanilla pod contents and lemon juice. Simmer the kumquats in the mixture for approx. 2 minu-

tes and then remove them. Stir the cornflour with a little cold water and add to the boiling juice to thicken slightly. Boil for about another 2 minutes, return the kumquats to the pan and leave to cool.

Make the pavlova according to the recipe. Feel free to choose the size and shape of your pavlova for yourself.

To serve, scoop or cut the parfait into the desired shape and serve on a plate between a pavlova base and lid, along with the kumquats. garnish with mint.

LEVEL



PREP TIME
40 min

CHILL TIME
12 h

SERVINGS
4





For the pavlova

4 egg whites (150 g)
220 g caster sugar
10 g cornflour
20 g icing sugar
2 tsp lemon juice

For the chestnut purée

300 g chestnut purée
1 tbsp icing sugar
2 tbsp rum or kirsch

To decorate

cream

EQUIPMENT

WHIPcreamer
INOX

Pavlova with Chestnut Purée

To make the Pavlova, mix the caster sugar with the cornflour. Beat the egg whites in a food mixer, slowly adding the sugar mixture and the lemon juice, until they form stiff peaks. Stir in the icing sugar using a whisk. Spread the mixture in even circles on baking parchment, making a depression at the centre of each one. Preheat the oven to 150°C / 300°F. Turn down to 120°C / 250°F and bake the Pavlova for 20 minutes. Turn down to 100°C / 210°F and bake for a further 60 minutes. Turn off the oven and leave Pavlova in the oven until completely cool, leaving the oven door slightly open to allow moisture to escape.

To assemble, beat the chestnut purée with the icing sugar and alcohol until smooth and spread the mixture over the meringue with a chestnut (or potato) ricer. Decorate with whipped cream using the **Kayser cream whipper**.

LEVEL



PREP TIME
150 min

CHILL TIME
–

SERVINGS
8





Ingredients

400 ml wildberry purée
100 ml raspberry syrup
(or wildberry syrup)
30 g icing sugar
3 leaves gelatine

To decorate

fresh wildberries

EQUIPMENT

WHIPcreamer
INOX

Wildberry Foam

Soak the gelatine leaves in cold water, squeeze them out and heat them gently together with raspberry syrup. The gelatine should dissolve. Mix all the ingredients together, pass through a fine sieve, pour into the **Kayser cream whipper** and tighten the lid. Insert the **Kayser cream charger**. Shake vigorously 3–4 times and chill (min. 4 hours). Decorate with fresh wildberries and serve cold.

Our tip:

If no wildberries are available,
you can also use raspberries.

LEVEL



PREP TIME

10 min

CHILL TIME

4 h

SERVINGS

10





Ingredients

150 ml	well sweetened fruit purée
100 ml	yoghurt
240 ml	cream (min. 33% fat content)
1 tsp	lemon juice

EQUIPMENT

WHIPcreamer
INOX

Fruit Mousse

Stir all ingredients together and pour into **Kayser cream whipper**. Tighten the lid, screw in the **Kayser cream charger** and shake vigorously.

Our tip:

Fruit mousse can be made with a wide variety of fruit purées. The main thing is that the purée should have an intense taste.

LEVEL



PREP TIME

10 min

CHILL TIME

30 min

SERVINGS

10





Ingredients

250 g	mascarpone
90 ml	crème brûlée syrup
130 ml	milk
80 ml	cream (min. 33% fat content)

To decorate

amaretti broken into pieces
raspberries
approx. 200 g sugar for caramel
decoration
mint

EQUIPMENT

WHIPcreamer
INOX

Mascarponne Mousse with Crème Brûlée Syrup

Stir the mascarpone with the crème brûlée syrup until smooth. Slowly add the milk and cream and stir until smooth. Fill into the **Kayser cream whipper** using a sieve. Screw the head firmly onto the bottle, screw in the **Kayser cream charger** and refrigerate for at least 30 minutes. Shake vigorously 3–4 times before serving.

For the caramel decoration melt approximately 1/3 of the sugar in a small pot over medium heat. When the sugar begins to liquefy, gradually add the remaining sugar. Repeatedly stir with a cooking spoon so that the sugar does not burn. When the sugar has taken on a golden colour, remove the pot from the stove and briefly place it in cold water. The liquid then becomes viscous and takes on the consistency of syrup. Now dip a tbsp

into the caramelized sugar and use it to pull threads to form a caramel lattice on a sheet of baking paper. The caramelized sugar hardens rapidly and must therefore be processed quickly.

If you notice that the mass becomes too firm, you can place the pot back on the hot stove. After a short time, the caramel will then become a little more liquid again and you can continue to work with it.

Put amaretti pieces and raspberries into a glass and dispense the cream on top. Sprinkle with the remaining amaretti and raspberries and decorate with the caramel lattice and mint.

LEVEL



PREP TIME

30 min

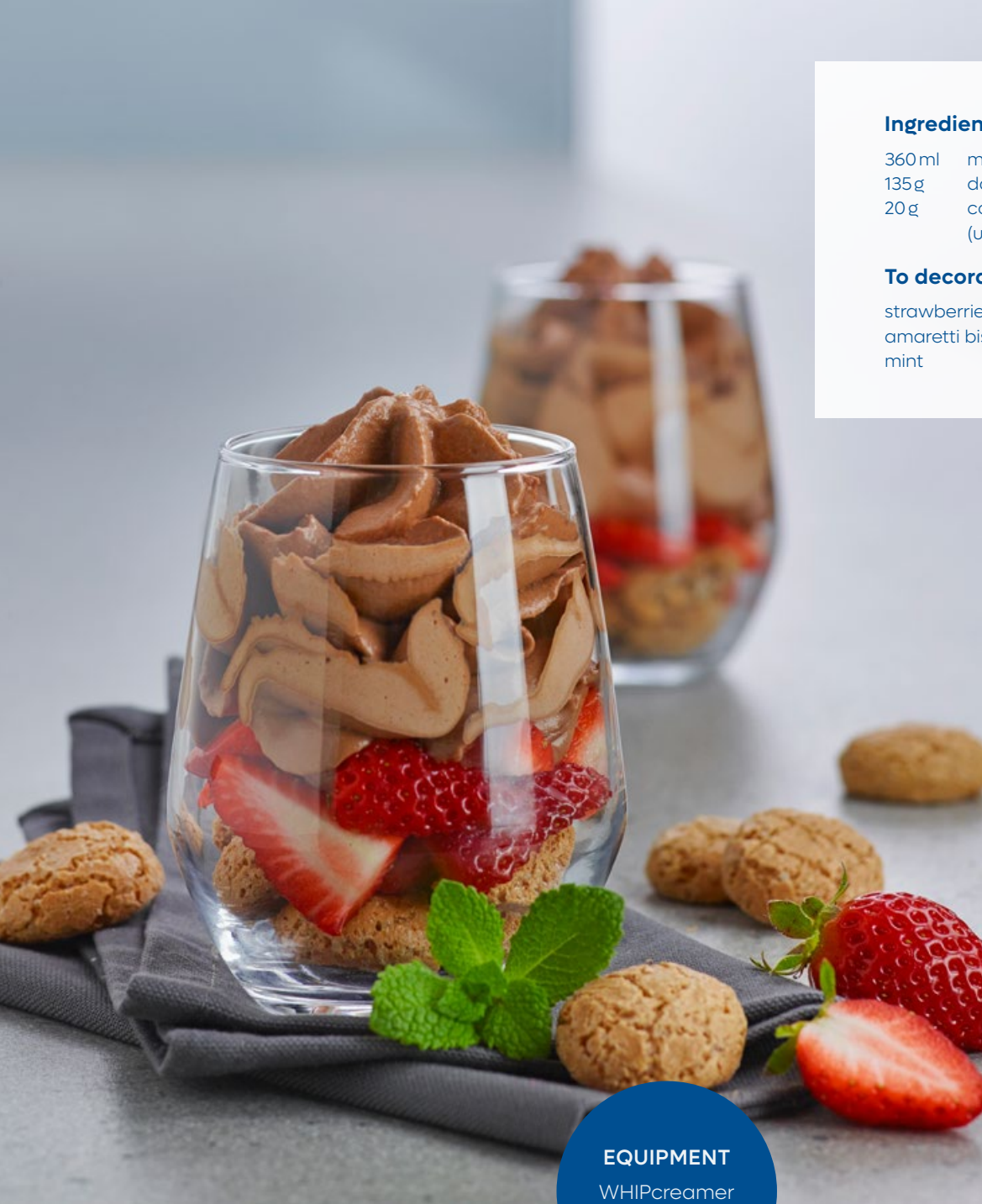
CHILL TIME

30 min

SERVINGS

10





Ingredients

360 ml mascarpone
135 g dark chocolate sauce
20 g cocoa powder
(unsweetened)

To decorate

strawberries
amaretti biscuits
mint

EQUIPMENT

WHIPcream
INOX

Chocolate Mousse

Stir the chocolate sauce with the cocoa powder until smooth and slowly stir in the cream. Fill into the **Kayser cream whipper** using a sieve. Firmly tighten the lid of the Kayser bottle, insert the **Kayser cream charger** and cool. Shake vigorously 3–4 times before serving.

Fill glasses with 1/3 Amaretti biscuits and strawberry slices and top with the chocolate mousse. Decorate with mint.

Our tip:
Also very good with orange slices.

LEVEL



PREP TIME
10 min

CHILL TIME
30 min

SERVINGS
10





Chocolate mousse

135 g dark chocolate sauce
20 g cocoa powder (unsweetened)
360 ml cream (min. 33% fat content)

Spicy mango mousse

80 ml mango fruit mix
40 ml spicy mango syrup
130 g yoghurt (ideally with 10% fat content)
240 ml cream (min. 33% fat content)

For the mango ragout and for decorating

a ripe mango
mango fruit mix
mint

EQUIPMENT

WHIPcreamer INOX

Spicy Chocolate Mango Mousse

For the chocolate mousse, stir the chocolate sauce with the cocoa powder until smooth and slowly stir in the cream. Fill into the Kayser cream whipper using a sieve.

For the mango mousse, stir the yoghurt with the mango fruit mix and the spicy mango syrup until smooth. Stir in the cream and fill it into another **Kayser cream whipper** using the sieve. Screw the respective head firmly onto each Kayser bottle, screw in the **Kayser**

cream charger and refrigerate. Shake 3–4 times vigorously each before serving.

Cut the mango into small cubes, mix them with a little mango fruit mix and fill into glasses to a height of about 2 cm. Dispense the chocolate mousse and mango mousse and decorate with mango fruit mix and mint.

LEVEL



PREP TIME
20 min

CHILL TIME
30 min

SERVINGS
15





For the macadamia cream

380 ml cream (min. 33% fat content)
70 ml macadamia syrup
50 g dark chocolate sauce or caramel sauce
coffee

To decorate

chocolate sauce

EQUIPMENT

WHIPcream
INOX

Café Macadamia

Mix the cream with macadamia syrup and chocolate sauce. Fill into the **Kayser cream whipper** using a sieve. Screw the head firmly onto the bottle, screw in the **Kayser cream charger** and refrigerate for at least 30 minutes. Shake vigorously 3–4 times before serving.

Pour hot or cold coffee into a glass and sweeten it according to taste with a little macadamia syrup. Dispense the macadamia cream and decorate it with chocolate sauce.

LEVEL

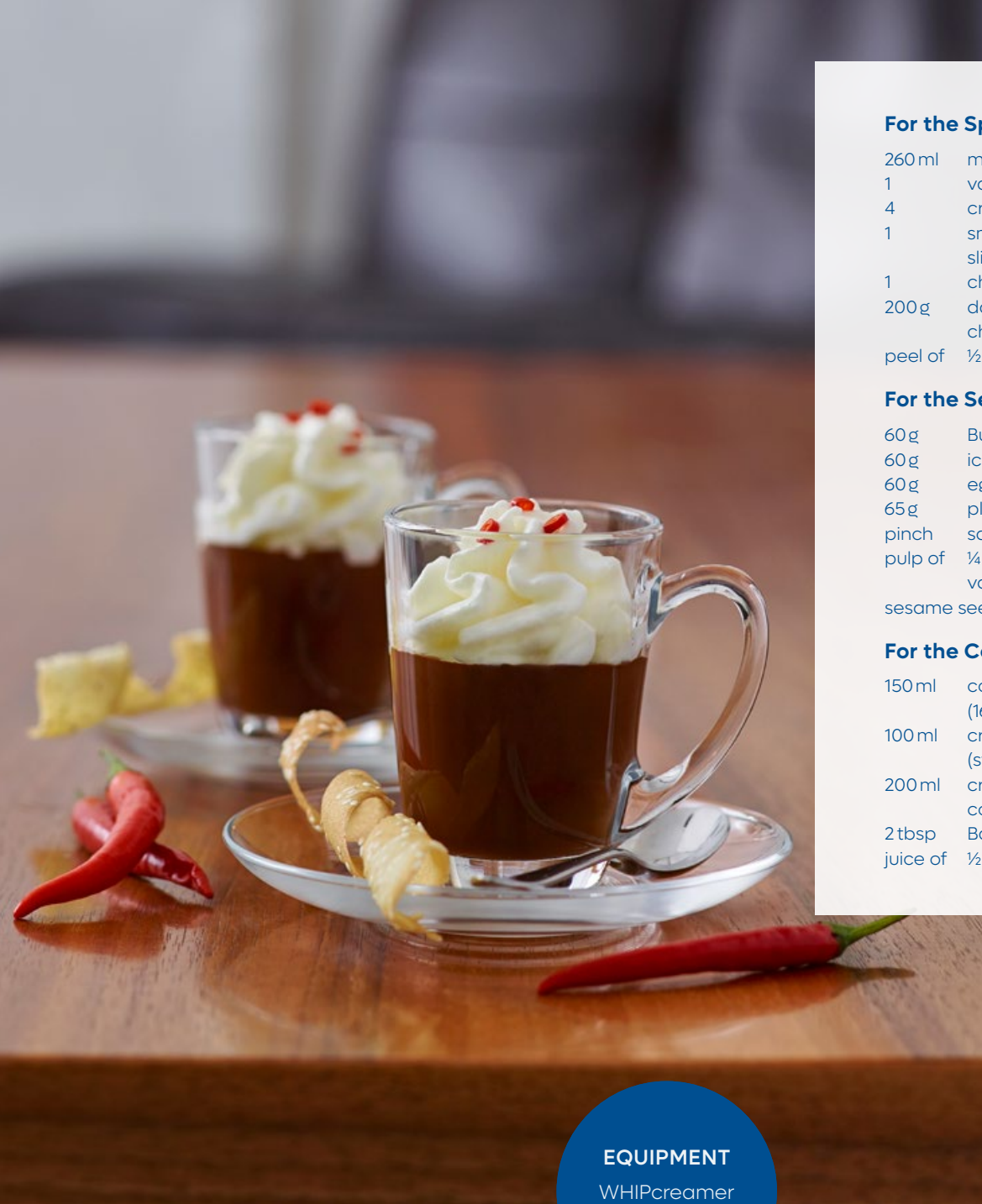


PREP TIME
10 min

CHILL TIME
30 min

SERVINGS
12





EQUIPMENT
WHIPcreamer
INOX

For the Spicy Chocolate

- 260 ml milk
- 1 vanilla pod
- 4 crushed cardamom pods
- 1 small piece fresh ginger, sliced
- 1 chilli pepper, sliced
- 200 g dark couverture chocolate
- peel of ½ lime

For the Sesame Tuiles

- 60 g Butter, soft
- 60 g icing sugar
- 60 g egg white
- 65 g plain flour
- pinch salt
- pulp of ¼ vanilla pod or vanilla sugar
- sesame seeds for sprinkling

For the Coconut Foam

- 150 ml coconut milk (16-18 % fat content)
- 100 ml cream of coconut (sweetened)
- 200 ml cream (min. 33% fat content)
- 2 tbsp Batida de Coco
- juice of ½ lime

Spicy Chocolate with Coconut Foam

To make the spicy chocolate, heat the milk with the vanilla pulp, cardamom, ginger, chilli and lime peel to boiling point, then remove from the heat and leave to steep for about 30 minutes. Pass through a fine sieve and re-heat. Chop the chocolate into small pieces, then dissolve in the milk, stirring until smooth.

To make the coconut foam, stir all the ingredients together until smooth, pass through a sieve and pour into the Kayser cream whipper. Tighten the top of the Kayser bottle, insert the **Kayser cream charger** and chill. Shake vigorously 3–4 times before serving.

To make the sesame tuiles, cream the butter, icing sugar, salt and vanilla pulp until smooth.

Stir in the flour and egg whites alternately and mix until smooth. Using a cardboard template (approx. 1 mm thick) spread thin, v-shaped wedges onto baking parchment or a baking mat. Sprinkle with sesame seeds. Bake at 180°C / 350°F in a preheated oven until golden brown. Remove from the oven and while still warm, shape into tubes around a wooden spoon handle. Or create any other design as desired.

To assemble, heat the spicy chocolate and half-fill small cups with the mixture. Top with the coconut foam and decorate to taste with chilli cubes and the sesame snaps.

LEVEL



PREP TIME

60 min

CHILL TIME

30 min

SERVINGS

12





Ingredients

4 fresh egg yolks
50 g icing sugar (extra fine)
200 g whipping cream
(min. 33% fat content)
50–60 ml rum 40% alcohol

EQUIPMENT

WHIPcreamer
INOX

Cream Whipper Advocaat

Beat the egg yolks and sugar over boiling water until stiff (at a temperature of approx. 55°C / 130°F). Leave in the mixer to cool. Stir in the cream and rum, pour into cooled **Kayser cream whipper** and tighten the top. Insert **Kayser cream charger**, shake 3–4 times vigorously and leave to cool in the fridge. Dispense into small glasses and serve.

Our tip:
Advocaat can also be made with other spirits, for instance whisky or pure alcohol.

LEVEL



PREP TIME
30 min

CHILL TIME
30 min

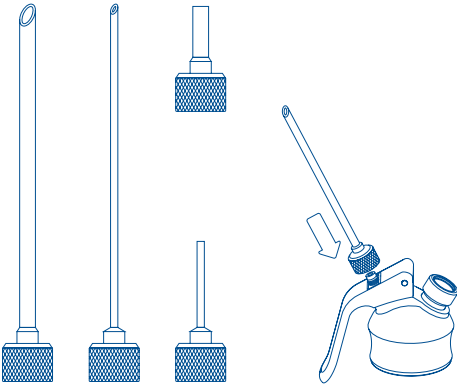
SERVINGS
15



Decorator & Injector Tips



With our **Decorator & Injector Tips** you will reach a new level of using our WHIPcreamers. Not only you can prepare wonderful and easy dishes using the KAYSER WHIPcreamers, but you can also fill Profiteroles with vanilla cream, foam rolls with fruity raspberry mousse and many more recipes very easily and quickly with our new Decorator and Injector Tips.



Suitable for

WHIPcreamers INOX





Starters



For the avocado foam

70 g avocado (pulp)
2 tsp lemon juice
50 ml milk
50 ml sour cream
130 ml cream (min. 33% fat content)
Salt as needed
1 pinch cayenne pepper
10 leaves basil
15 leaves parsley
½ sheet gelatine

For the horseradish foam

30 g horseradish cream cheese (20-25% fat, fat content)
120 g sour cream
120 ml cream (min. 33% fat content)
20 g of horseradish cream from the jar
salt and pepper as needed

Approx. 40 mini puff pastry pies each (number depends on the size of the pies)

To decorate

red pepper cut into small cubes
Smoked salmon
fresh herbs

EQUIPMENT

WHIPcream INOX
Decorator &
Injector Tips

Mini puff pastry pies with avocado and horseradish foam

For the puff pastry pies with avocado foam, let the gelatine soak in cold water and dissolve in half of the warmed milk. Finely puree together with the avocado pulp, the remaining milk, lemon juice, basil and parsley with the help of a hand blender. Stir with sour cream and cream until smooth, and season to taste with salt and cayenne pepper. Strain through a sieve and pour into the **Kayser cream bottle**. Screw the head with the short, thick decorative spout firmly onto the Kayser bottle, insert the **Kayser cream charger** and refrigerate.

Shake the Kayser bottle with the avocado foam vigorously 6-8 times and fill the pies with it. Decorate with diced peppers and fresh herbs.

For the puff pastry pies with horseradish foam, mix the cream cheese with sour cream and horseradish cream until smooth. Slowly stir in the cream and season to taste with salt and pepper. Strain through a sieve and pour into the **Kayser cream bottle**. Screw the head with the short, thick decorative spout firmly onto the bottle, insert the Kayser cream charger and refrigerate.

Top puff pastry pies with smoked salmon. Shake the bottle vigorously 3-4 times and pipe a small cap next to the smoked salmon. Decorate with fresh herbs.

Our tip:
The avocado foam can also be served with nachos.

LEVEL



PREP TIME
50 min

CHILL TIME
30 min

SERVINGS
40



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Main Courses



Ingredients

2 kg turkey breast
(piece whole)
150 ml herb-garlic oil
(see recipe herb-garlic oil)
salt and pepper from the mill
sprig of rosemary

EQUIPMENT

WHIPcream INOX
Decorator &
Injector Tips

Roasted turkey breast inoculated with herb garlic oil

Pour herb and garlic oil into the **Kayser cream bottle**. Screw the head with the long, thin needle nozzle firmly onto the bottle and insert a **Kayser cream charger**. Shake the bottle vigorously 3-4 times and inject the oil into the turkey breast at even intervals. Wrap the whole piece of meat in cling film and marinate in the refrigerator for about 12 hours. Remove the turkey breast from the cling film, season well with salt and fry with a little herb-garlic oil in a frying pan all around. Sprinkle with coarse pepper, add sprig of rosemary

and fry at 150°C (302°F) for about 1 1/2 hours to a core temperature of 72 – 75°C (161-167°F).

If a small turkey breast is used, the cooking time must be reduced. However, the decisive factor is always the core temperature, which must be measured with a meat thermometer in the middle of the roast piece.

Our tip:

As a side dish, creamy polenta or tagliatelle with ratatouille goes perfectly.

LEVEL



PREP TIME

2 h

CHILL TIME

12 h

SERVINGS

8-10



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Sweets



For the puff pastry rolls

1 pack of puff pastry
1 pc egg yolk for spreading
30 ml milk for brushing

For the raspberry cream

200 g well-sweetened
raspberry pulp
(without seeds)
25 g mascarpone
240 ml cream (min. 33%
fat content)
2 tsp lemon juice
1 sheet gelatine

To decorate

icing sugar
raspberries

EQUIPMENT

WHIPcreamer INOX
Decorator &
Injector Tips

Raspberry foam rolls

Lay out the puff pastry on a lightly floured, cool work surface and cut into strips of 1.5 cm width and 20 cm length. Mix milk with egg yolk and brush a thin line on the dough strips, where they will be glued together during rolling. The cut edges of the dough pieces remain free. Now spiral around the small, 7-8 cm long foam roll molds with the dough strips, starting from the thinner side of the mold. Press down at the ends of each. Lightly sprinkle a baking tray with baking paper with water and place the foam rolls on top with the dough seam facing down. Brush the surface again with the yolk-milk mixture. Bake in a preheated oven at 200°C (392°F) for about 15-20 minutes until golden brown. Then peel off the still warm foam rolls from the thick side of the mold by turning them slightly and let them cool.

For the raspberry cream, soak the gelatine in cold water and heat it in 50 g of raspberry pulp until it dissolves. Stir in the mascarpone and mix with the rest of the ingredients until smooth. Strain through a sieve and pour into the **Kayser cream bottle**. Screw the head with the long, thick needle nozzle firmly onto the bottle, insert the **Kayser cream charger** and refrigerate. Shake the bottle vigorously 8-10 times and fill the foam rolls with it. Sprinkle with icing sugar and decorate with raspberries.

Our tip:
Instead of the raspberry pulp, another intense fruit pulp with the same consistency can be used.

LEVEL



PREP TIME
25 min

CHILL TIME
45 min

SERVINGS
30





For the profiteroles

50 ml milk
50 ml water
40 g butter
60 g flour
2 medium-sized eggs
1 tsp vanilla sugar
1 pinch salt

For the vanilla cream

350 ml cream (min. 33% fat content)
80 ml milk
30 g sugar
Pulp of ½ vanilla bean
1 heaped tsp (6 g) cream powder or vanilla pudding powder
40 g mascarpone

To decorate

Chocolate sauce
Berries
Mint

EQUIPMENT

WHIPcream INOX
Decorator &
Injector Tips

Profiteroles with vanilla cream

For the profiteroles, bring water, milk, butter and salt and vanilla sugar to the boil. Remove from heat and stir in all the flour at once. Put the pot back on the stove and stir with a cooking spoon for 1-2 minutes until the dough comes off the pot. Allow the dough to cool lukewarm in a mixing bowl. Stir in the eggs one at a time with a hand mixer and stir after each egg until smooth. The dough should acquire a creamy consistency. Pour the mixture into a piping bag with a smooth nozzle and place 30 small heaps (3 cm Ø) on a baking tray lined with baking paper. Bake in a preheated oven at 170°C (338°F) hot air for 25 minutes until the profiteroles are golden brown. Allow to cool.

For the vanilla cream, bring 120 ml of cream to the boil with the vanilla pulp. Mix milk with sugar and cream powder until smooth, pour into the boiling cream and cook, stirring constantly, for 1 minute. Stir the cream until cold and mix with mascarpone until smooth. Stir in the rest of the cream, strain through a fine sieve and pour into the Kayser cream bottle. Screw the head with the long, thick needle nozzle firmly onto the bottle, insert the **Kayser cream charger** and refrigerate. Shake the bottle vigorously 4-5 times, pierce the profiteroles with the needle nozzle and fill.

Pour chocolate sauce over them and decorate with berries and mint.

LEVEL



PREP TIME
60 min

CHILL TIME
30 min

SERVINGS
30



Rapid Infusion

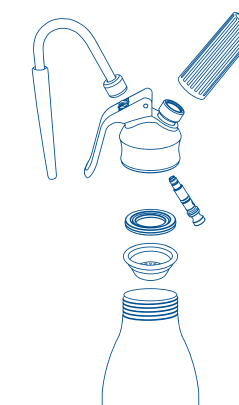


Our Rapid Infusion Set offers a completely different way to use our WHIPCreamers. Liquids such as oil, alcohol and water can be flavored easily within short time.

The liquids can be added with fruits, herbs or even spices into the Kayser WHIPCreamer bottle. Afterwards, the ingredients are gassed with nitrous oxide in order to flavour the liquids.

After this process the gas can escape through the nozzle of the Rapid Infusion Set. The liquid can be poured out through the sieve.

Try one of our new recipes and you will recognize how easy it works.



Suitable for

WHIPCreamer INOX





Starters



Ingredients

200 ml rapeseed oil
200 ml olive oil
40 g garlic
40 g herbs (rosemary,
thyme, basil)

EQUIPMENT

WHIPcream INOX
Rapid Infusion Set

Herb Garlic Oil

Coarsely chop all the herbs (without stems) and garlic and put them in the **Kayser cream bottle**.

Top up with the oil. Screw the head firmly onto the bottle, insert the **Kayser cream charger** and swirl the bottle slightly. Let it rest for at least 2-3 hours.

Venting: Bottle must not be shaken and must stand upright. gently press the lever, completely degassing the cylinder.

A cloth can also be placed over the air outlet as a precaution if small traces of oil should escape. Unscrew the head and pass through a fine sieve.

Our tip:

The longer the oil is flavored, the more intense the aroma becomes.

LEVEL



PREP TIME
10 min

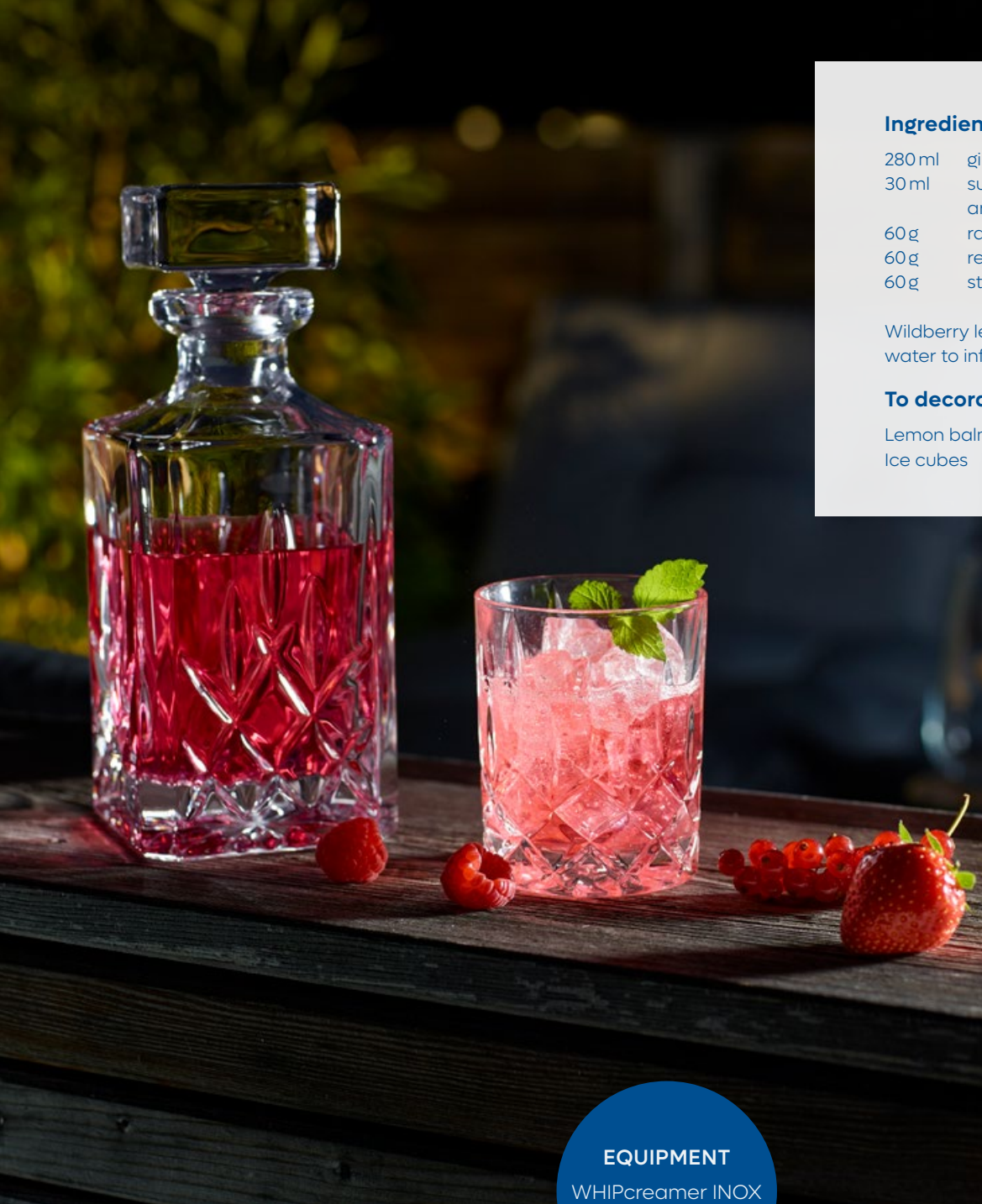
CHILL TIME
2-3 h

SERVINGS
400 ml



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Cocktails



Ingredients

280 ml gin
30 ml sugar syrup (water
and sugar boiled 1:1)

60 g raspberries
60 g red currants
60 g strawberries

Wildberry lemonade or tonic
water to infuse

To decorate

Lemon balm
Ice cubes

EQUIPMENT

WHIPcream INOX
Rapid Infusion Set

Redberry Gin

Wash the berries, chop the strawberries and pour everything together into the **Kayser cream bottle**. Screw the head firmly onto the bottle, insert the **Kayser cream charger** and swirl the bottle slightly. Flavor for at least 12 hours.

Venting: Bottle must not be shaken and must stand upright. gently press the lever, completely degassing the cream bottle. A cloth can also be placed over the air outlet as a precaution if small traces of the liquid should

escape. Unscrew the head and pour the gin through a fine sieve.

Pour 4 cl Redberry gin with 150 ml Wildbeery lemonade or tonic water and serve with ice and lemon balm.

Our tip:

Care must be taken to ensure that only ripe, aromatic berries are used. Frozen berries are also very suitable. These also enhance the red color of the gin.

LEVEL



PREP TIME
10 min

CHILL TIME
12 h

SERVINGS
300 ml



SODAsiphon STANDARD



With the **SODAsiphon STANDARD** you can prepare sparkling water quickly and cost effectively. The siphon complies with the European regulations on food contact materials, and its attractive, modern design and elegant, robust stainless steel bottle make this gadget a real eye-catcher on any table. A pack of KAYSER soda chargers – weighing only 0,3 kg – provides around 10 litres of soda water. Simply prepared soda water that you can enjoy whenever and wherever you wish!

Only ever use the KAYSER SODAsiphon with KAYSER soda chargers.

Filling volume	1l
Max. operating pressure PS	20 bar
Permitted temperature range	+1°C to +30°C
Permitted operating gas	Carbon dioxide (CO ₂)
Suitable intended uses	Commercial sector and household
Cleaning	Hand wash

KAYSER®



An abstract graphic on the left side of the slide, consisting of several overlapping, wavy, vertical shapes in various shades of orange and red, creating a sense of movement and depth.

Longdrinks



Ingredients

12 cl white wine
4 cl cucumber syrup
1 cl fresh lemon juice
12 cl soda water
3–5 cucumber slices
ice cubes

To decorate

fresh mint

EQUIPMENT

SODAsiphon
STANDARD

Cucumber Splash

Pour white wine, cucumber syrup and lemon juice into a wine glass and stir. Fill with ice cubes and spray with soda from the Kayser **SODAsiphon STANDARD**. Add cucumber slices and decorate with fresh mint.

LEVEL



PREP TIME

5 min

CHILL TIME

–

SERVINGS

1





Ingredients

1 L water
300 g sugar
200 ml lemon juice
4-5 stems lemon grass
1 small bunch mint leaves
soda water for topping up

To decorate

mint, lemon grass

EQUIPMENT

SODAsiphon
STANDARD

Lemonade with mint and Lemon grass

Chop the lemongrass into small pieces and mix with the sugar, lemon juice and mint leaves. Add water, stir together and leave to cool for several hours. Top with soda water from the **Kayser SODAsiphon STANDARD** to taste. Decorate with a stem of lemon grass and mint.

LEVEL



PREP TIME

10 min

CHILL TIME

12 min

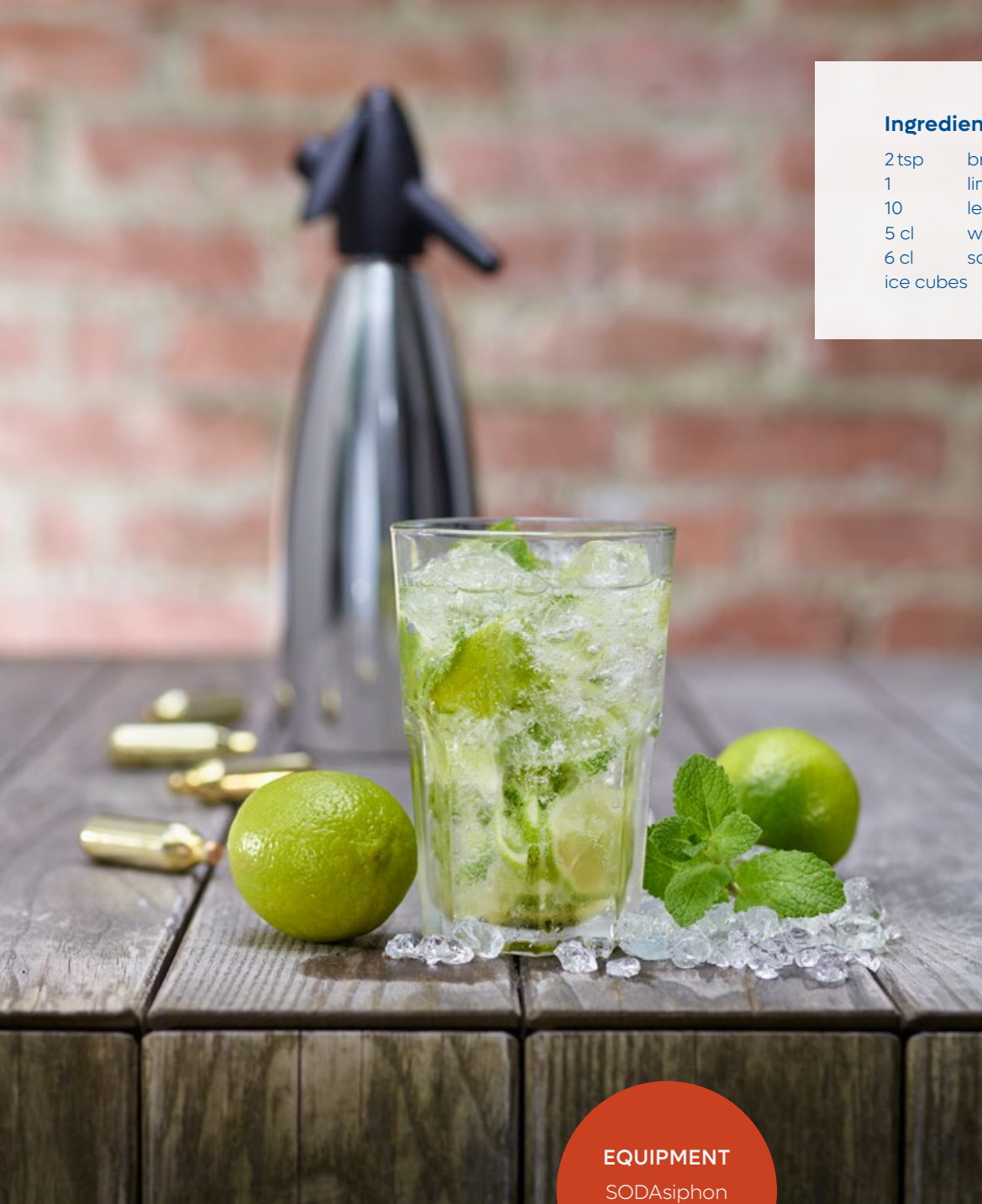
SERVINGS

15





Cocktails



Ingredients

2 tsp brown sugar (raw sugar)
1 lime
10 leaves mint
5 cl white rum
6 cl soda water
ice cubes

EQUIPMENT

SODAsiphon
STANDARD

Mojito

Cut the lime into small wedges and place in a highball glass with the sugar and mint. Muddle well. Pour in the rum and add ice cubes. Top up the glass with soda water from the **Kayser SODAsiphon STANDARD** and stir again thoroughly.

LEVEL



PREP TIME

5 min

CHILL TIME

–

SERVINGS

1





Ingredients

5 cl white rum
2 cl fresh lime juice
100 ml mango juice
soda water
ice cubes

For the coconut foam

200 ml coconut milk (15–18% fat)
80 ml sweetened cream
of coconut
juice of ½ lime

EQUIPMENT

SODAsiphon
STANDARD

Mango Coconut Cocktail

To make the coconut foam, mix all the ingredients together until smooth. Pour into a **Kayser cream whipper**, close firmly, screw in the Kayser cream charger and shake briefly.

Pour the white rum and lime juice into a cocktail glass. Add the mango juice and fill with ice cubes. Top with soda water from the **Kayser SODAsiphon STANDARD** and finish with coconut foam.

LEVEL



PREP TIME

10 min

CHILL TIME

30 min

SERVINGS

10





Ingredients

3 cl vodka
4 cl watermelon syrup
1 cl lemongrass syrup
12 cl soda water
60 g watermelon pearls
ice cubes or crushed ice

To decorate

2 lime wedges
1 stem of lemongrass

EQUIPMENT

SODAsiphon
STANDARD

Watermelon Cocktail

Pour vodka, watermelon syrup and lemongrass syrup into a cocktail glass and stir. Fill with ice and watermelon pearls. Spray with soda from the Kayser **SODAsiphon STANDARD** and briefly stir again. Decorate with lime wedges and lemongrass stem.

LEVEL



PREP TIME

10 min

CHILL TIME

–

SERVINGS

1





Ingredients

4 cl gin
2 cl fresh lemon juice
(to taste)
2 cl sugar syrup
6 raspberries
3–4 slices of fresh ginger
soda water
ice cubes / crushed ice

To decorate

raspberries

EQUIPMENT

SODAsiphon
STANDARD

Raspberry Ginger Fizz

Put the gin, lemon juice, sugar syrup, raspberries, ginger and ice cubes in a cocktail shaker and shake vigorously. Pour through a strainer into a glass, fill with crushed ice or ice cubes and top up with soda water from the **Kayser SODAsiphon STANDARD**.

LEVEL



PREP TIME

5 min

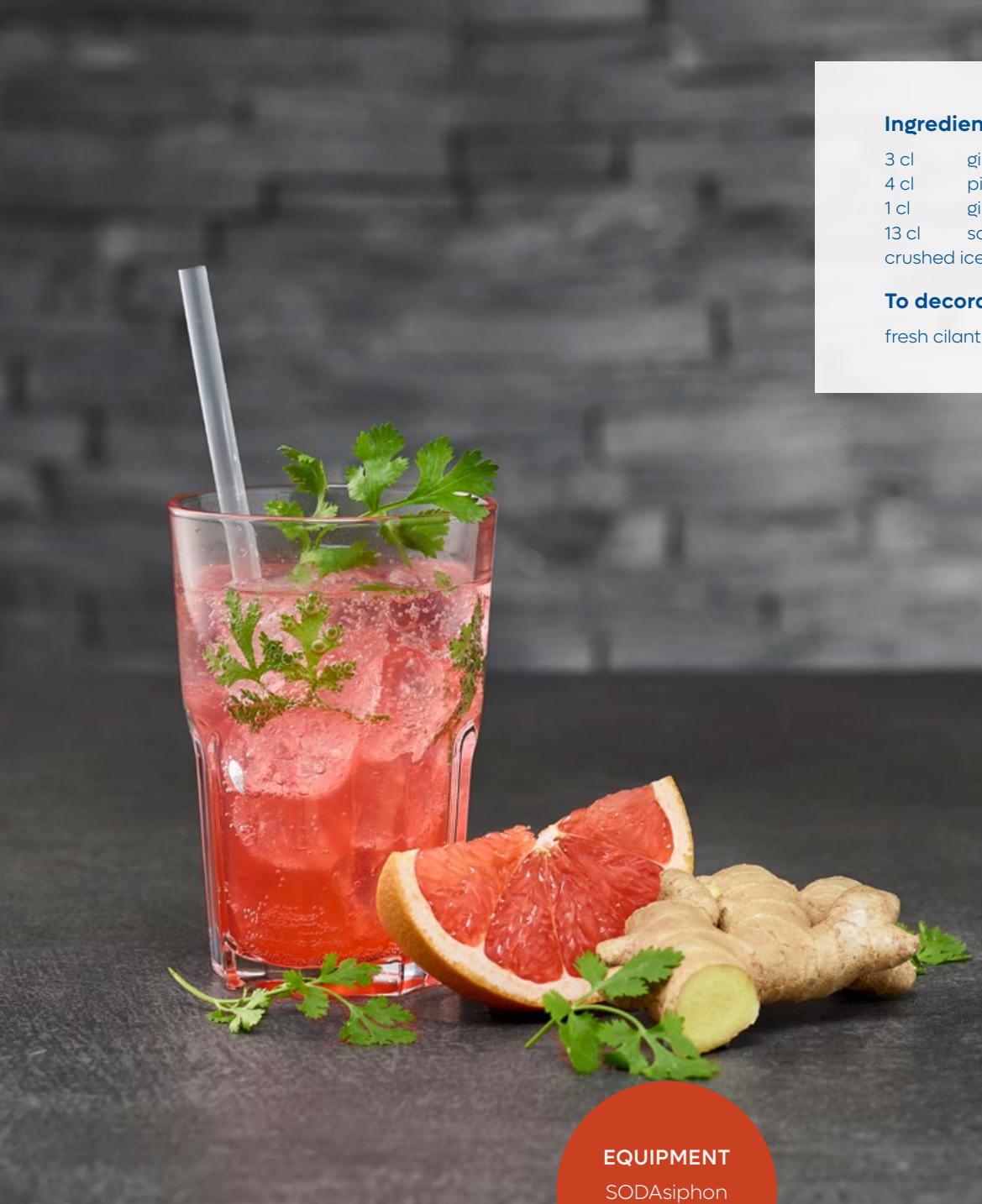
CHILL TIME

–

SERVINGS

1





Ingredients

3 cl gin
4 cl pink grapefruit syrup
1 cl ginger syrup
13 cl soda water
crushed ice

To decorate

fresh cilantro

EQUIPMENT

SODAsiphon
STANDARD

Pink grapefruit Gin Cooler

Pour gin, pink grapefruit syrup and ginger syrup into a cocktail glass and stir. Fill with crushed ice and spray with soda from the **Kayser SODAsiphon STANDARD**. Put a couple of cilantro leaves in the drink and briefly stir again. Decorate with a twig of cilantro.

LEVEL



PREP TIME

5 min

CHILL TIME

–

SERVINGS

1





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