



ANGOSTURA MARTINI TOPPER



QimiQ BENEFITS

- Very high whipping volume
- Stable consistency
- Hygienic storage possible



15



easy

INGREDIENTS FOR 430 G

FOR THE FOAM

250 g QimiQ Whip Pastry Cream

3 cl Angostura Bitters

100 ml Orange juice, without pulp

50 g Simple syrup

FOR THE MARTINI

Gin

Dry vermouth

Angostura Bitters

METHOD

1. For the foam: blend the QimiQ Whip, Angostura Bitters, orange juice and sugar syrup until smooth. Place into an 1 L iSi Gourmet Whip, screw in one charger and shake well. Allow to chill.
2. For the Martini: stir the gin, vermouth and bitters over ice and pour into chilled martini glasses.
3. Top the martini carefully with the foam. Serve garnished with orange peel and mint leaves.