

Grand Marnier Foam



- 2 egg whites (6 tbls. pasteurized egg whites)
- 2 oz. Grand Marnier
- 4 oz. finely strained orange juice
- 4 dashes Peach Bitters

1. Lightly whip egg whites in a small bowl
2. Add all ingredients to whipped cream charger
3. Secure top and shake a few times to further break up the egg whites and combine ingredients.
4. Double charge with N_2O , shaking 4-5 times between charges. Over shaking can cause ingredients to clump and clog charger.
5. Chill for at least 1 hour before use.
6. Keeps a few days refrigerated.