

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 N₂O, 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.