

St Germain Elderflower Foam

- 3 egg whites, 9 Tbl or 4 $\frac{1}{2}$ oz. pasteurized egg whites



(see note)

- 3 oz. St. Germain Elderflower Liqueur
 - 2 oz. lemon juice
 - 1 dash lemon bitters
1. Lightly whip egg whites
 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.