

**whip-it!** ™

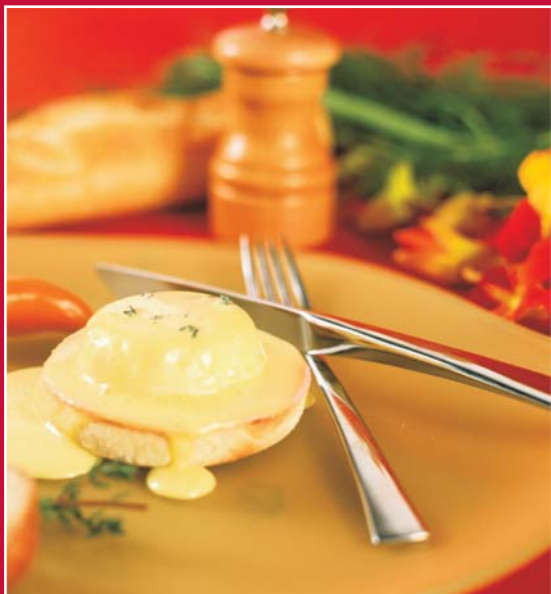


**recipe** booklet

The Whip-It! brand whipped cream dispenser is more versatile than you might think.

It's not just for whipped cream anymore so make the most of your dispenser! In the following pages, we've collected some of our favorite recipes for use with your dispenser. These delectable delights range from breakfast foods to desserts and were created by some very notable chefs. We hope you enjoy these recipes. Charge it up and *dispense* with formalities.

Show us your own creations. Share your dispenser recipes by e-mailing us at **info@unitedbrands.us**. If we pick your recipe, we'll publish in the recipe section on our website at:  
[www.unitedbrands.us/recipes/recipes.html](http://www.unitedbrands.us/recipes/recipes.html)



## *Ingredients*

650 g butter cubes  
5 egg yolks  
2 whole eggs  
finely chopped shallots  
100 ml dry white wine  
juice of lemon  
1 1/2 tsp vegetable oil  
1 1/2 bay leaves  
6 black peppercorns

## *Preparation*

1. Saute shallots, peppercorns, bay leaves and wine in the vegetable oil for about 3 minutes.
2. Add saute mixture to the egg yolk and whole eggs to a metal bowl and whisk over a pan of simmering water. Allow to double in size then slowly add melted butter. Season with salt and lemon juice.
3. Pour mixture into a cream whipper, close, shake and load the charger. Shake again, 5-6 times.

sauce

# hollandaise

eggs benedict for a week!

# sea foam

a topper that tantalizes

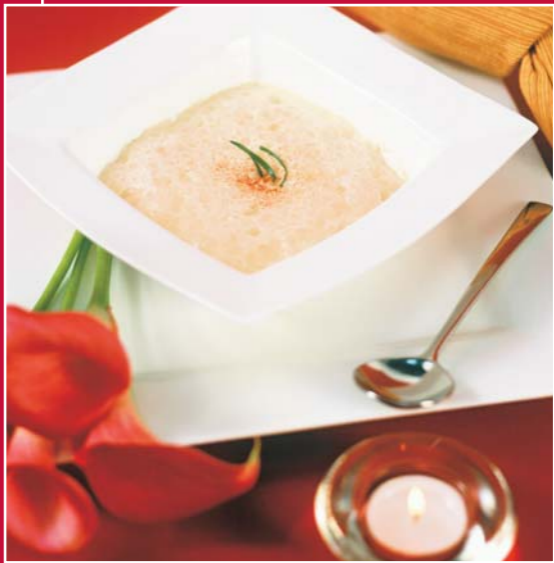
## *Ingredients*

### Ingredients

1/4 tsp tomato paste  
2 oz white wine  
1/2 oz brandy  
1/2 cup heavy cream  
2 pints lobster stock  
1/2 tsp. gelatin powder  
dash of paprika  
salt & pepper to taste

## *Preparation*

Whisk together in a saucepot White wine, brandy, heavy cream, tomato paste, and lobster stock. Add paprika and season to taste with salt and pepper. Dissolve 2 tsp. gelatin powder in cold water until soft (about 5 minutes). Add gelatin to lobster broth mixture. Fill pint size Whip-It! canister with hot soup. Secure the top and charge with two canisters. Shake and keep warm in hot water bath at 160\* to 180\* F.



recipes by

len  
king

stockpot custom creations



## *Ingredients*

1lb fresh Basil  
1 cup heavy cream  
4 tsp. gelatin powder  
Salt & pepper to taste

## *Preparation*

Blanch basil in boiling water for 3-4 minutes then shock in an ice bath. Remove basil from ice bath and squeeze out excess water. Puree basil in blender (It may be necessary to add 2-3 oz water in order to puree). Strain this product through a chinois. It should yield about one cup.

Dissolve gelatin in cold water (about 5 minutes). Steep heavy cream until tepid. Add gelatin and basil mixture to cream and stir well. Strain mixture through a chinois. Fill a pint size Whip-It! canister with basil mixture. Secure the top and charge with two N2O chargers. Shake and refrigerate for 2-4 hours before using. Yields two cups of foam.

Use as garnish on Stockpot Soups such as Tomato Bisque

foam

**basil**

the beauty is in the details

# & white truffle foam

## sweet asparagus soup

a creamy, full-flavored delight

### *Ingredients*

#### *Sweet Asparagus Soup*

- 3/4 cup Bacon -- Diced
- 2 Tbsp vegetable oil
- 1/4 cup all-purpose flour
- 2/3 cup Leek -- Thinly sliced
- 2 3/4 grams frozen peas
- 1 lb 24 oz chicken stock
- 1 cup Fresh asparagus
- 1/3 cup yellow onion slice -- sliced  
1/3-inch thick
- 1 3/4 cups heavy cream
- 1 Tbsp grams salt
- 1/8 tsp white pepper
- \* 1 1/2 tsp Asparagus flavor (Mastertaste)
- \* 1/8 tsp Pancetta flavor (Mastertaste)

#### *White Asparagus & Truffle Foam*

- 3 bunches White Asparagus -- cleaned
- 1 shallot minced
- 4 oz. whole butter
- 4 cups clear vegetable stock
- 2 cups heavy cream
- 2 sprigs fresh thyme
- 1/2 cup white wine
- 2 oz chives, chopped
- Salt and pepper to taste
- \* Truffle Flavor (Mastertaste)

### *Preparation*

In a soup pot cook bacon until crispy, remove, place on paper towels to drain, and reserve for garnish.

Add oil and flour to pot and cook for 3 minutes, stirring.

Add leeks, onions and cook 3 minutes.

Add peas, asparagus, and stock. Bring to a boil, reduce heat and simmer for 30 minutes. Using an immersion blender, puree soup in the pot; or pour soup into a food processor or blender. Process until smooth and return to pot.

Stir in cream and adjust seasonings to taste.

Add mastertaste flavoring and cook another few minutes.



Ladle soup into a warm tureen and serve garnished with bacon and white asparagus and white truffle foam.

#### White Asparagus and Truffle Foam

Sauté shallot in butter. Season with salt and pepper. Peel white asparagus and cut into one-inch lengths. Add white wine to the shallots and reduce until almost dry. Add white asparagus and vegetable stock. Simmer until all ingredients are tender. Add heavy cream and simmer for 10 more minutes. Purée in batches if necessary. Check seasoning, add salt if necessary, and finish with the fresh thyme. Pour soup into Whip-It! dispenser and begin to make your truffle foam.

\* To purchase Mastertaste flavors log on to the [Mastertaste.com](http://Mastertaste.com) website or contact Chef Adam Schreier at (323) 727-1957 ext 247

recipe by

adam  
schreier

masterchef

# champagne gelees

cranberry

a refreshing finish

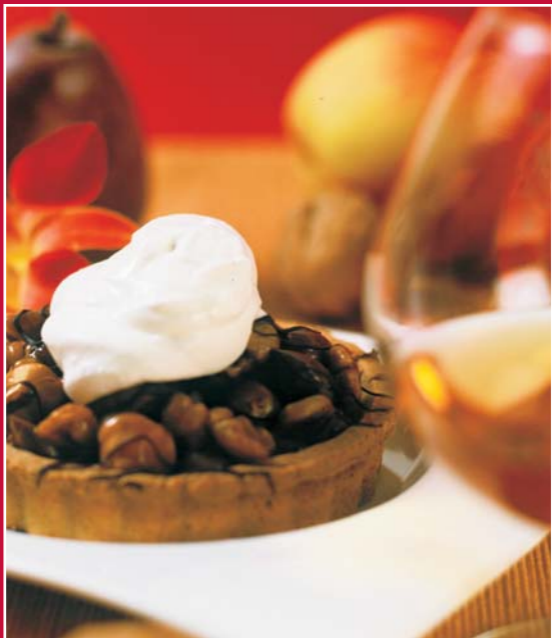
## *Ingredients*

4 1/2 teaspoons unflavored powdered gelatin  
1/2 cup cold water  
One 11 oz-ounce can frozen cranberry juice cocktail concentrate, thawed  
1 cup sugar  
2 1/4 cups dry Champagne  
Fresh Whipped Cream

## *Preparation*

1. In a large heatproof bowl, sprinkle the gelatin over the water. Let stand for 5 minutes, or until the gelatin softens.
2. In a saucepan, mix the cranberry juice with the sugar and bring to a boil. Reduce the heat and simmer until the sugar dissolves. Pour the hot juice over the gelatin and stir until smooth. Stir in the Champagne. Cover and refrigerate until set, at least 4 hours or overnight.
3. Spoon the gelee into 8 glasses, alternating with fresh whipped cream, serve immediately.





### ***Ingredients***

1/2 pint Heavy Cream

2 Tbs. Powdered Sugar

1/2 tsp. Vanilla Extract or favorite flavor, i.e. Cognac

### ***Preparation***

Use well chilled cream.

Stir cream before placing in whipper to avoid lumps.

Add cream and other ingredients to whipper.

Screw head on whipper and charge with 1 charger.

Remove charger and replace cap.

Shake vigorously 3-4 times.

Turn whipper completely upside down and press lever gently.

If whipped cream is not stiff enough, shake again briefly. Remember, too much shaking will make the cream stiff and it will not all dispense from the whipper.

whipped cream

**flavored**

a fun twist on a classic

# tiramisu

quickest dessert in the world

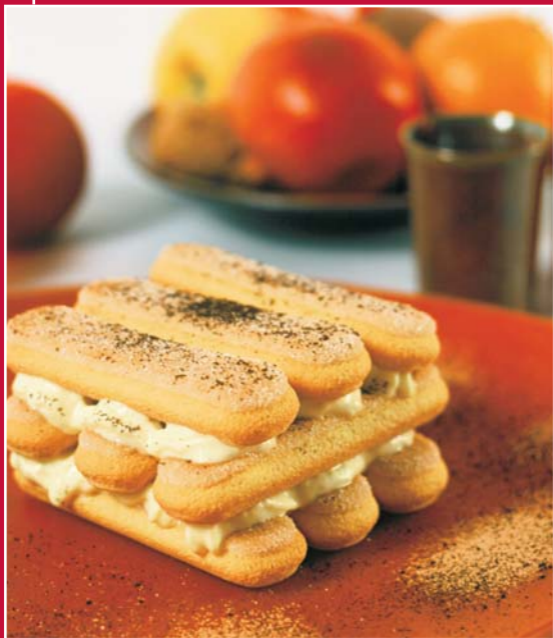
quick

## *Ingredients*

2 egg yokes  
2/3 cup heavy cream  
2 Tbsp Mascarpone  
3 Tbsp powdered sugar  
1 tsp Amaretto  
Lady fingers  
Powdered coffee  
Powdered cocoa

## *Preparation*

1. Pour egg yokes, cream, mascarpone, powdered sugar and Amaretto into the whipper.
2. Close it, shake it and load the charger. Shake again 5-6 times.
3. Sprinkle ladyfingers with coffee and lay them on a serving dish. Add the cream mixture as a layer on top. Keep adding layers of cream and ladyfingers.
4. Dust with powdered cocoa.





### *Ingredients*

2 cups vanilla ice cream  
1 cup orange juice  
1 oz. vodka  
whipped cream flavored with orange  
syrup

### *Preparation*

1. Prepare whipped cream with orange flavored syrup.
2. Close it, shake it and load the charger. Shake it further 5-6 times.
3. Blend drink ingredients.
4. Pour into a martini glass and serve with orange flavored whipped cream.

a tangy celebration in a glass

orange  
whip

If you'd like to share your own  
dispenser recipes, please e-mail us  
at [info@unitedbrands.us](mailto:info@unitedbrands.us).

**whip-it!** 

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