

# Selena + KRISTEN KISH

EPISODE 2

## INGREDIENTS

### For the Strawberries:

1 qt Strawberries – nicest ones you can find

2-4 tbsp granulated sugar (pending sweetness of your particular strawberries)

1 tsp lime zest

### For the Yuzu Espuma:

6 grams powdered gelatin

90 grams yuzu juice

450 grams unsweetened soymilk

240 grams simple syrup (50:50 water/sugar until dissolved). Chilled

### For the sweet cream:

2 cups heavy whipping cream

2 tsp vanilla bean paste

¼ cup powdered sugar



## STRAWBERRY & YUZU SWEET CREAM, MINT

### DIRECTIONS:

#### For the Strawberries:

Macerate by tossing with 2 tbsp sugar (or to taste) and letting it sit at room temperature for minimum 30 minutes

#### For the Yuzu Espuma:

1. Bloom the gelatin in the yuzu juice for 5-7 minutes. Once bloomed melt gently over low heat until liquified.
2. Mix the soymilk and the simple syrup together.
3. Pour the liquid gelatin/ yuzu into the soymilk mixture. Mix.
4. Pour into the ISI canister and charge 3-4 times with N02 cartridges. Shake vigorously. Chill until ready to use.

#### For the sweet cream:

Using a hand mixer, stand mixer, or whisk, whisk until it forms medium peaks. Chill.