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
1/4 cup powdered sugar

DIRECTIONS:

STRAWBERRY & YUZU SWEET CREAM, MINT

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.