

Coconut Foam

Serves 4 | Active Time: 30 minutes | Total Time: 3 hours

Swick

Chef's Notes

As with any equipment, there are some risks when using new equipment, so please be sure to read the manufacturer's instructions.

Use canned coconut milk, rather than the coconut milk beverage in a carton.

Do not chill the canned coconut milk before using.

Shake the can vigorously before pouring it into the whipper, to break up chunks of fat that can clog the dispenser.

Start by slowly dispensing the cream, then apply more pressure as desired. By dispensing too vigorously in the beginning, the canister may depressurize prematurely.

Shake the whipper after you chill it and before you dispense the contents.

Clean the whipper components after use, to avoid future blockages.

Step 1: Preparing the Coconut Foam

- 1 14 oz can full fat coconut milk, slightly warmed
 - 4 tbsp sweetener of choice (or more to taste) agave or powdered cane sugar
 - 1/2 tsp vanilla pulp
 - 1/4 tsp xanthan gum
- Pour the warm, not hot, coconut milk into a small mixing bowl. Add the sweetener, vanilla, and xanthan gum and whisk to blend completely.
- Pour the mixture into your quart-sized iSi canister and charge with 2 cartridges. Note – if using a smaller canister you will only need one per pint. Shake vigorously for about 20 seconds and repeat this process 3-4 times. Then, refrigerate for at least 3 hours to chill completely. Alternatively, you could use the foam at room temperature as a sweet addition to desserts, fresh fruit salads or savory dishes. When chilled, the mixture will resemble whipped cream.