

HotWhip®
Recipes for sauces
and desserts

Airy light temptations



 **Kisag**
Switzerland



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HotWhip® – Tips and tricks



Pre-heat the device

For warm beaten recipes, pre-heat the HotWhip® for a few minutes. This shortens the preparation time.

Temperature display

The selected temperature will be shown on the display. While heating up or cooling down the red dot flashes until the heating element has reached the selected temperature. Please note that the displayed temperature corresponds to the temperature of the heating element and not the content of the bowl (image 1).

**Mixing speed**

When producing foamy sauces or Zabaione, the mixing speed must be adjusted so that a crater can be seen in the middle of the bowl (image 2).

**Scraping from the side of the bowl**

In the case of thick sauces or when keeping it warm for a longer period, scrape food from the side of the bowl with a scraper (with the stirrer turned off).

Guidelines according to HACCP approach and GMP

When using food in connection with the HotWhip® the specifications of the legislation of the relevant country apply. It is urgently necessary that when processing food, the guidelines according to the HACCP approach and GMP (Good manufacturing practice) are adhered to. It is recommended to regularly check the core temperature of the food with a suitable thermometer during processing, and possibly even record it.

Butter sauces



Hollandaise sauce

Before the ingredients are weighed,
pre-heat HotWhip® at 80 °C.

Ingredients for approx. 0.5 litres

20 g finely chopped shallots
25 g white wine vinegar
30 g white wine
70 g water
100 g egg yolk, pasteurised
500 g clarified butter, cooking butter
Salt
White pepper from the mill
Red Tabasco
Ground Cayenne pepper
Lemon juice



**Pre-preparation**

Heat clarified butter at approx. 45 °C.

Preparation

Set HotWhip® to 70 °C and mix the white wine vinegar, white wine, salt, pepper and part of the water together with the egg yolk into a creamy mass in the HotWhip® on mixing stage 3.

Now slowly add the clarified butter (temperature 45 °C) to the egg yolk mixture, flowing in fine threads. The mixing speed must be adjusted to the mass, so that a crater remains visible in the middle of the bowl. Add any remaining water. Season sauce with salt, white pepper, Cayenne pepper, Tabasco and a little lemon juice.

Keep the Hollandaise sauce covered in the HotWhip® at 55 - 60 °C during the dishing out time (service), stir if necessary. Adherence to temperature in accordance with HACCP approach.

Béchamel sauce

Ingredients for 1.2 litres

1 l milk
125 g flour
100 g butter
0.5 g pepper
5 g salt

Preparation

Place all ingredients in the HotWhip®, heat it to 95 °C and mix on mixing stage 1 for approx. 20 mins. Finally season to taste with salt and pepper and use as a base sauce.



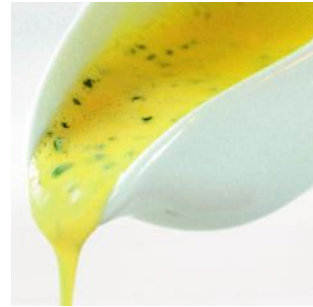
Oil sauces



Mayonnaise sauce

Ingredients for 0.5 litres

50 g egg yolk, pasteurised
100 g water or bouillon
10 g mustard, mild
5 dl sunflower oil
25 g white wine vinegar
Salt
Pepper from the mill
Lemon juice



Preparation

Mix the egg yolk, half of the water or bouillon and mustard in the HotWhip® for approx. 2 minutes on mixing stage 2 until light and fluffy.

Mix the oil into the mixture in fine threads, and dilute with water or bouillon if necessary.

Continually adjust the speed, so that a crater remains visible in the middle of the bowl.

Finally, add the vinegar. Season to taste with salt, pepper and lemon juice.

Tip

Instead of sunflower oil you can also use rapeseed oil.

You can use flavoured oils to flavour the mayonnaise as you wish.

Piquant Zabaione



Before the ingredients are weighed,
pre-heat the HotWhip® to 80 °C.

Mustard Zabaione

Ingredients for approx. 0.5 litres

160 g egg yolk, pasteurised
20 g finely chopped shallots
20 g Dijon mustard
2 dl white wine
Salt, pepper or
bouillon granulate

Mix all the ingredients into a creamy
mixture in the HotWhip® at 80 °C,
for 8 minutes on mixing stage 2,
and season to taste.

Game Zabaione

Ingredients for approx. 1 litre

150 g egg yolk, pasteurised
325 g game stock
15 g Marsala
Cranberries
Salt
Pepper

Mix all the ingredients into a creamy
mixture in the HotWhip® at 80 °C,
for 15 minutes on mixing stage 2,
add cranberries and season to taste.

Salad sauces



French dressing

Ingredients

1.8 dl vinegar
7 dl oil
20 g fresh lemon juice
2 egg yolk
Powdered garlic
Paprika
English mustard
White pepper
Salt
Sugar
A little Worcestershire sauce
A little water



Preparation

Dissolve English mustard with a little water, place egg yolk, spices, sugar and dissolved mustard into the HotWhip® and mix with part of the vinegar and lemon juice on mixing stage 2, to make a homogeneous mixture.

Add oil at a high revolution speed and like a mayonnaise, make into a soft sauce with the rest of the vinegar and lemon juice. Possibly dilute with water. Continually adjust the speed, so that a crater remains visible in the middle of the bowl.

Desserts



Basic recipe for Zabaione

by Rolf Caviezel

Before the ingredients are weighed, pre-heat the HotWhip® to 80 °C.

Ingredients for approx. 0.5 litre volume

100 g egg yolk, pasteurised
40 g sugar
1 vanilla pod
100 g Champagne or sweet white wine

Preparation

Halve the vanilla pod and add the pulp to the sugar, egg yolk and Champagne. Mix the mixture in the HotWhip® at 80 °C, mixing stage 2, for approx. 10 – 15 minutes to make a creamy, foamy mixture. Continually adjust the mixing speed, so that a crater remains visible in the middle of the bowl.

Tip

The Zabaione can be refined with pomegranate seeds, absinthe, berries etc.

Hot drinks

Hot chocolate with Baileys

Ingredients for 0.6 l

5 dl milk
15 g sugar
125 g dark chocolate finely cut
1 dl Baileys

Preparation

Pour milk and sugar into the HotWhip® and heat to 75 °C. Then add the chocolate into the hot milk and stir on stage 1 for approx. 5 minutes. Lastly, add the Baileys and beat again until foamy on stage 1.

Tip

At the end you can add a little chilli to give a warming effect.



HotWhip® – cleaning

Cleaning

Please read the instruction for use. Clean bowl, blade and cover well after each use.

Mechanical cleaning

All loose parts are dishwasher proof: pre-rinse with lukewarm water and then place in a commercial dishwasher. The cleaning process should include a period of 10 minutes at over 70 °C (corresponds to disinfection).

Manual cleaning

Brush all removable parts thoroughly in hot drinking water (min. 60 °C) with commercially available cleaning agent (detergent). Fat and egg white residues must be completely removed, even in the gaps. Finally, rinse all parts thoroughly with warm drinking water, dry and spray with disinfectant.





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