



AQUAFABA

Whisky sour with Aquafaba

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RECIPE



Aquafaba solution

Dissolve 10g of Aquafaba powder in 150 mL
of warm (70°C) water

Rest for 3 to 5 minutes and ready!

Can be used as regular egg whites



Directions

Fill your shaker with:

- 4 ice cubes
- 1 measure whiskey (50 mL)
- 1/2 measure fresh lemon juice (25 mL)
- 1/2 measure of sugar syrup (25mL)
- 1/2 measure of aquafaba solution

Shake for 30 seconds

Strain into tumbler glass and add the ice

Finish with Dehydrated Lemon & Persian Pink Rose

The foam layer remains stable for a long time (even longer than with plain egg whites)



There is no need to dry shake. The aquafaba solution is powerful enough to create a foam layer with the ice cubes. Super convenient right?

