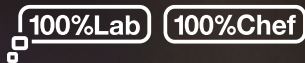


CULINARY GUIDE FOR:

*Foamkit*



[www.100x100chef.com](http://www.100x100chef.com)

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# Airs: lightness, aroma and precision

Air is an ultra-light preparation obtained by incorporating air into an aromatic liquid using a stabilising agent, such as soy lecithin, and a controlled injection or whipping system, such as Foam Kit. The result is a delicate foam with a minimal structure that is designed primarily to enhance the aroma.

Unlike denser foams, Air does not add body or modify the texture of a dish or drink. Its function is **aromatic and sensory**: it releases fragrances immediately and precisely to enhance the flavor without interfering with the overall experience. Its lightness enables the aromas to be perceived first, preparing the palate and enhancing the perception of the main ingredient.

When used correctly, air adds subtlety, elegance and complexity. It integrates as an ephemeral layer that settles on the preparation and disappears on contact with the palate, leaving a clear, clean aromatic impression.

Foam Kit facilitates this process by offering **control, stability and repeatability** when creating airs for both cooking and cocktail making.

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This file includes links (internal to the file, and external URLs). These are *highlighted in different colours* to distinguish them for easier reading and interaction with the guide. The product codes mentioned at the end of the file are also linked to make them easier to find.

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# 1. AIR IN GASTRONOMY

## 1.1. Start of culinary airs



The concept of 'gastronomic airs' emerged in the 1990s as part of the culinary revolution led by Ferran Adrià at the legendary *El Bulli* restaurant in Catalonia, Spain. In his quest to reinvent the language of cooking, Adrià developed the technique of creating 'airs' to intensify the aromas and essence of ingredients without altering their original flavor or adding weight to the dish.

One of the earliest and most notable examples of this technique was Adrià's carrot air, which became a symbol of techno-emotional cuisine. This air encapsulated the fresh, sweet fragrance of carrots in a wholly unexpected manner, showcasing the potential to reimagine everyday ingredients from sensory and artistic perspectives.

Over time, airs have evolved thanks to the development of new techniques and tools, such as more sophisticated aerators and Foam Kit. Today, airs remain a key technique in modern gastronomy and mixology, used to add lightness and aroma to dishes and drinks, and to enhance their sensory value. Beyond their aesthetic function, airs enable us to explore new forms of culinary expression and transform the way we experience flavors.

## 1.2. Use of airs

Today, airs have become an essential technique in both modern **gastronomy and creative mixology**. While their ethereal appearance and visual impact are impressive, their true value lies in their ability to capture and release the aromatic essence of an ingredient without adding weight or altering the structure of a dish or drink. When executed well, an air brings lightness and elegance, as well as an additional sensory dimension.

In cooking, an air can **accentuate** a sauce, **soften** a nuance, or **provide an aromatic contrast without overpowering the main ingredients**. In mixology, it can transform a drink into a **multi-sensory experience** by adding texture and aroma subtly and elegantly. Crucially, the air does not mask the dish or drink; rather, it acts as a subtle enhancement, enriching flavors without overwhelming them, adding complexity without overloading and making each bite or sip more enveloping, fragrant and memorable.



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## 2. FOAM KIT: THE ESSENTIAL TOOL

### 2.1. What it is and what it does

Foam Kit is a portable system designed to continuously and professionally generate culinary airs. It runs on batteries and includes a silent compressor, ideal for kitchens, bartending, catering, or live service, without requiring electricity, siphons, or gas cartridges.

Its porous nozzle releases a fine, even flow of air that **transforms stabilized liquids into stable, aromatic foams, no splashing, no mess.** Simply immerse the nozzle and press the button.

Compact, clean, and efficient, Foam Kit allows you to work directly from the container, whether for *mise en place* or live service. It's a versatile tool for chefs and bartenders seeking precision, elegance, and speed.

### 2.2. Components

#### On/off button

Controls continuous or pulse air output.

#### Silent compressor

Provides steady airflow.

#### Main body

Compact and ergonomic, houses a battery-powered compressor.



#### Power supply

2 LR20 (1.5 V) batteries, up to 96 hours of autonomy.

#### Silicone tube

Carries air to the porous stone.

#### AISI 316 stainless steel porous stone

Diffuses the air into microbubbles.

#### Internal air tube

Smooth internal air conduction.

## 2.3. How it works

1. The procedure begins with the selection of the liquid to be aerated. The technical ingredient 'aerator' is then added in the correct proportion to allow foam to be generated and stabilised in subsequent stages.
2. The **mixture is then emulsified** by beating or crushing until the aerator is fully incorporated. This is essential to ensure a good result.
3. Once ready, the mixture is **left to rest for a few minutes**. This allows the mixture to stabilise, promoting the formation of fine, stable foam when air is injected.
4. The liquid is then poured into a tall, narrow container and the diffuser stone is inserted. The motor is then activated. The air injected through the stone generates extremely fine bubbles which rise steadily and progressively to **form a light, uniform layer of foam on the surface**.
5. Thanks to the small, uniform size of the bubbles, this foam remains stable for several minutes. Once formed, the foam is carefully collected with a spoon or spatula, taking care not to break its structure.  
  
It is **advisable to let the foam rest for a few extra moments after formation to allow it to release excess moisture and acquire a firmer, more consistent texture**. This brief resting time also improves the consistency of the foam, making it easier to handle.

This system stands out because it enables you to produce foams **instantly and efficiently**, with professional results, without wasting product, even in small spaces or during kitchen service. There is no need to prepare large quantities; just 100 ml is enough to create airs with highly concentrated flavors.

## 2.3. Advantages

### Continuous, controlled production

Uninterrupted aeration at the touch of a button, ideal for live service or intensive mise en place.

### No siphons or capsules

Eliminates the use of N<sub>2</sub>O gas, mixers or pressurised systems. Clean, sustainable and easier to maintain.

### Autonomous and wireless

Operates with standard batteries (LR20), ideal for show cooking, catering, or direct use in dining rooms or bars.

### Fine, splash-free aeration

The porous nozzle generates soft, uniform microbubbles without noise or residue.

### Washable and interchangeable nozzle

Suitable for food use, easy to clean and replace.

### Versatility of application

Works with a wide variety of liquids and stabilisers, including fatty, alcoholic or hot preparations.

### Efficient from 100 ml

Perfect for small formats, tastings or high-value recipes.

### Consistent and reproducible results

Precision in texture, volume and presentation with every use.

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## 3. CREATING AIRS

### 3.1. Air technique

The technique involves aerating a liquid to transform it into an extremely light and airy foam. This is achieved by using a natural emulsifier, typically soy lecithin (*Leci*), together with a blender or hand mixer. Beating the surface of the liquid incorporates air, forming a foamy layer that is carefully collected and plated just before serving. This foaming technique is known as aeration.

### 3.2. Key parameters

When producing airs, we must take into account several aspects of our liquid base that will help us achieve a better result.

#### TEMPERATURE

The ideal temperature range for obtaining airs using aerating agents is between 5 °C and 60 °C. Above 60 °C, bubbles burst very quickly, the surface tension of the liquid decreases, making foam formation difficult, and many stabilizers denature or degrade.

#### FLAVOR

This will primarily be determined by the type of preparation we want to achieve. That is, if we want the air to be the main element, it is important for its flavor to be well defined and intense; on the other hand, if it is part of a set of preparations, we will seek more subtle flavors that accompany without overpowering.

#### VISCOSITY

This parameter is key to achieving a **stable and long-lasting structure**. If the base is very liquid, the bubbles that form will be small, fine, and delicate on the palate. This type of air will have a much more ethereal structure and greater stability over time. Conversely, if the base is too dense, the resulting air will have larger bubbles, less stability, and will collapse quickly.

## COLOR

Its appearance will generate a more aggressive and radical image if we play with intense tones, as opposed to paler and more delicate colors. We must bear in mind that air formation causes a reduction in color during bubble formation; therefore, the more color our liquid base has, the more colorful the final air will be.

## FILTRATION

It is essential that the liquid base is well filtered, especially if it has been prepared using a blender or juicer. The presence of suspended particles can negatively affect the structure of the air, making its formation more difficult and reducing its stability.

## AERATING AGENTS

When using solid aerating agents such as lecithin (*Leci*), Bubble Agent (*Bble*), or Sucro (*Skro*), it is very important to ensure that they are properly integrated into the liquid to obtain a good result. Another point to consider is that solid aerating agents must be allowed to stabilize correctly before generating the air.



### 3.3. Advanced techniques

Foam Kit allows us to go beyond conventional foams, offering creative possibilities to surprise with new textures and visual effects. Below are several innovative techniques that expand its use in both savory cooking and pastry:

#### 3.3.1. Frozen air

This technique consists of freezing the air generated with Foam Kit to obtain a kind of icy rock. It presents a fragile and lightweight structure that melts immediately upon contact with the tongue, generating a refreshing, subtle, and ephemeral sensation. It can be applied over aromatic bases or light juices and is ideal for creating techno-emotional surprises.

#### 3.3.2. Chocolate rock

By using cocoa butter, it is possible to incorporate air while hot and then freeze or cool it rapidly to form a solid yet aerated rock. The result is a firm structure that breaks with a crisp bite, with a very light texture reminiscent of vacuum-made aerated chocolate. Perfect for incorporating into modern desserts or volumized chocolate snacks. In this preparation, it is necessary to use soy lecithin to generate this structure.

#### 3.3.3. Aerated gelatin

Another possibility is to aerate a gelatin before it sets. By incorporating air into the warm mixture just before gelation, a super-spongy gummy is achieved, with a soft and very light texture. This technique allows for a fun and delicate twist on traditional gelatins, resulting in a more airy, original, and pleasant texture on the palate.



### 3.3.4. Aerated fat

It is entirely possible to **create airs from vegetable fats**, such as olive oil. This type of fat can be aromatized with ingredients such as garlic, paprika, aromatic herbs, or even other oils such as nut oils (for example, walnut, hazelnut, or almond oil), always seeking a delicate and harmonious final flavor. To achieve air formation, it is advisable to use an emulsifier such as soy lecithin, which will help stabilize the bubbles when incorporating air into the mixture.

It is also possible to create a butter air; however, in this case it will be necessary to add a portion of liquid (such as water, stock, or milk) to allow the aerating agent (such as lecithin) to dissolve and to assist in the formation and stability of the air. It is essential that the butter is clarified, meaning that the milk solids have been removed, to avoid impurities and facilitate a more homogeneous texture in the final result.

### 3.3.5. Dairy air

It is possible to create an air with good structure, savory flavor, and a silky texture without the need to use any artificial aerating agents. By using cream with 35% fat content, we can obtain very interesting airs that provide richness and subtlety to our preparations.

To do so, it is essential to reduce the fat concentration to approximately 15–17% by mixing the cream with a liquid, which may be water or a more characterful base such as an Americana sauce, a stock, or an aromatic infusion. This emulsion can be aerated to **obtain a stable and airy texture thanks to the natural properties of the fat and proteins in the cream**.

The result is a clean, silky air that is easily aromatized, as it can be infused with herbs, spices, juices, stocks, or other ingredients, depending solely on our creativity.

### 3.3.6. Aerated sauces

This technique allows us to add not only **volume and lightness** to a sauce, but also a modern and **avant-garde appearance**. In this way, we achieve a more complex sauce that enhances the dish both in flavor and presentation.

To aerate a sauce using an air produced with a **Foam Kit**, we start from an aromatic liquid base, such as a stock, infusion, or light sauce, which is stabilized with an aerating agent to facilitate air formation. These elements are gently combined, controlling the temperature to achieve a good final result.

Another way to obtain an aerated sauce is starting from the air itself. If we give an air a certain **density using xanthan gum (*Xtan*)** and work it lightly, we can obtain a semi-aerated sauce that allows for multiple applications, even in hot dishes where a certain degree of heat is applied.

### 3.3.7. Denser and more viscous airs

By playing with the density of the liquid to be aerated, we can achieve denser and more viscous structures. To obtain this effect, xanthan gum (*Xtan*) is used at a ratio between 0.5% and 2%. It is essential to hydrate it beforehand and then blend it with a mixer to ensure proper integration into the liquid. By increasing the density of the liquid base, we cause the bubbles to be slightly larger and more viscous. This allows the air to retain more liquid, resulting in a more intense and prolonged sensation on the palate. However, this increase in density affects the stability of the air, causing it to lose structure more quickly.

This technique is especially useful for freezing, as xanthan helps form a firmer and denser structure, improving the product's resistance to freezing and its preservation in a frozen state.



### 3.3.8. Contaminated airs

Another interesting technique consists of aromatizing an air with smoke or flavored aromas. To do this, we can use the Aladin smoker and generate airs with smoky notes of wood, herbs, or spices. It is also possible to work with 007 Flavor, which offers a range of more subtle and elegant essences, perfect for applications where finer and more delicate notes are desired.

This technique can be carried out in two different ways:

#### PARALLEL CONTAMINATION

Foam Kit is used simultaneously with the *Aladin smoker* or *007 Flavor*.

In this way, the air used to form the bubbles is already contaminated with smoke or aroma and becomes encapsulated within the air or foam, providing a very attractive visual and aromatic effect.

#### DIRECT CONTAMINATION

*Aladin smoker* is connected directly to the air inlet of the Foam Kit. In this way, bubbles impregnated and filled with smoke are generated, introducing contaminated air into the liquid base.

It is important to note that when using the Foam Kit with the *Aladin smoker*, the device will become permanently impregnated with a slight smoky aroma, which is difficult to eliminate even after cleaning.

Thorough cleaning of the equipment and proper ventilation are essential, especially when working with real smoke, to avoid the transfer of unwanted aromas.

### 3.3.7. Double production

Foam Kit operates at a power of 3 volts. If a larger amount of air needs to be generated in a reduced period of time, it is possible to **double its capacity by connecting two units together**.

To do this, two tubes and a "T"-shaped connector are used, where the porous stone is attached. This setup allows both devices to work in parallel, injecting air simultaneously through a single outlet.

With this configuration, it is possible to produce twice as much air in half the time, significantly optimizing system performance without compromising the stability of the final result.

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## 4. TECHNICAL INGREDIENTS

### 4.1. What aerating agents are

Aerating agents are essential for the **controlled production of gastronomic airs**, as they allow air to be incorporated and maintained in different types of liquids. Their selection depends on the physicochemical characteristics of the base medium, such as fat content, acidity, temperature, or alcohol level, as well as on the desired texture and stability.

They are mainly used for aqueous and low-viscosity liquids, such as purées, juices, or broths, although fatty liquids can also be aerated.

The most well-known and commonly used aerating agents are lecithin (*Leci*), sucrose esters (*Skro*), and albumin, but with the evolution of modern cuisine, others have emerged, such as quillaia (*Qfm*), Bubble Agent (*Bble*) (a blend of aerating agents), or *Mixture Bubbler XR*, a mixture of food-grade soaps, sugars, and agents that promote the breakdown of surface tension in liquids.

There are also several foods that contain compounds with natural surfactant properties, capable of generating **foams without additives**.

- The **cooking water of legumes** (aquafaba) contains saponins and plant proteins, making it an excellent vegan substitute.
- **Tomato or celery** have a moderate aerating capacity.
- **Green tea infusions, coffee, licorice, or quinoa** also provide saponins, which are useful for decorative airs.
- **Raw honey, mustard, and certain roots** such as soapwort contain proteins or surfactant compounds that, when properly handled, can generate gentle emulsions.

These ingredients make it possible to produce natural and functional airs in the kitchen without resorting to industrial stabilizers. Nevertheless, although some of these liquids possess natural properties for forming airs, their **structure may be too weak if a complementary aerating agent is not incorporated** to reinforce the stability and volume of the air.

## 4.2. Most common aerating agents

Below, we will detail the most commonly used aerating agents and the type of air obtained depending on the ingredient used, its properties, and its dosage.

The indicated quantities are always approximate and may be adjusted according to the characteristics of the base liquid.

### Soy Lecithin

*Leci - Ref: 40401000*

ORIGIN AND COMPOSITION	A natural emulsifier mainly extracted from soy. It is composed of phospholipids, which give it the ability to stabilize emulsions and air bubbles.
MAIN FUNCTION	To incorporate air and create light airs and foams in both <b>aqueous and fat-based media</b> .
APPLICATIONS	Stocks, juices, infusions, vegetable extracts, as well as fatty ingredients such as olive oil or cocoa butter. It allows the development of richer and <b>more complex profiles</b> .
ADVANTAGES	<ul style="list-style-type: none"><li>• Works in both water and fat.</li><li>• Good air incorporation capacity.</li><li>• Versatile for both kitchen and bar use.</li></ul>
USAGE CONSIDERATIONS	It provides a slight flavor, so dosage and liquid selection are important. For oil-based airs, it is recommended to incorporate the lecithin at around 60 °C and blend using an immersion blender.
RECOMMENDED DOSAGE	0,5–1%



## Sucrose Esters

*Skro - Ref: 40401002*

ORIGIN AND COMPOSITION	An emulsifier derived from sucrose and vegetable fatty acids. It is completely odorless and tasteless.
MAIN FUNCTION	To create very light and stable airs in <b>aqueous liquids without altering their flavor</b> .
APPLICATIONS	Infusions, juices, stocks, and heat-sensitive liquids. Especially useful in <b>mixology and high-alcohol preparations</b> .
ADVANTAGES	<ul style="list-style-type: none"><li>• Neutral in flavor and aroma.</li><li>• High bubble formation capacity.</li><li>• Good foam stability.</li><li>• Can be used cold with mechanical agitation.</li></ul>
USAGE CONSIDERATIONS	Not soluble in fat-based media, therefore limited to aqueous liquids. Requires blending for proper activation.
RECOMMENDED DOSAGE	0,5–1%

## Liquid Quillaia

*Qfm - Ref: 40402008*

ORIGIN AND COMPOSITION	A natural foaming agent extracted from the bark of the Quillaia saponaria tree, native to South America. Rich in saponins.
MAIN FUNCTION	To reduce surface tension and generate <b>highly stable foams and airs</b> .
APPLICATIONS	Juices, stocks, infusions, and vegetable extracts. <b>Widely used in modern mixology</b> as a plant-based alternative to egg white.
ADVANTAGES	<ul style="list-style-type: none"><li>• High foaming capacity.</li><li>• Very easy to use, without the need for intense blending.</li><li>• Stable, well-defined foams.</li><li>• Effective at very low dosages.</li><li>• Natural origin and vegan-friendly.</li></ul>
USAGE CONSIDERATIONS	Excessive use may cause slight bitterness, so precise dosing is essential.
RECOMMENDED DOSAGE	1–2 drops per 100 ml

## Bubble Agent

*Bble - Ref: 40402004*

ORIGIN AND COMPOSITION	A technical aerating agent formulated from a blend of functional ingredients designed to create stable bubbles.
MAIN FUNCTION	To generate large bubbles and structured airs with strong visual and aromatic impact.
APPLICATIONS	Aqueous liquids, aromatic solutions, and cocktail bases. Ideal for placement on plates or glasses.
ADVANTAGES	<ul style="list-style-type: none"><li>• Very easy to use.</li><li>• Requires low dosages.</li><li>• Fast activation with diffuser or blender.</li><li>• Good stability for short-lived bubbles.</li></ul>
USAGE CONSIDERATIONS	Does not add flavor, but provides a viscosity similar to albumin. Activation improves with a short resting time.
RECOMMENDED DOSAGE	2,3%

## Mixture Bubbler XR

*Ref: 10/0089*

ORIGIN AND COMPOSITION	A liquid aerating agent formulated from an optimized combination of saponins and emulsifiers. Colorless and tasteless.
MAIN FUNCTION	To create <b>stable, elastic, aromatic bubbles</b> with good durability.
APPLICATIONS	Infusions, stocks, juices, distillates, flavored waters, and other <b>aqueous liquid bases</b> .
ADVANTAGES	<ul style="list-style-type: none"><li>• Does not alter flavor or appearance.</li><li>• Produces large, resilient bubbles.</li><li>• Effective at low dosages.</li><li>• Suitable consistency for service and presentation.</li></ul>
USAGE CONSIDERATIONS	Designed exclusively for aqueous media.
RECOMMENDED DOSAGE	1%

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## 5. AIR STABILITY BY LIQUID COMPOSITION

### 5.1. Alcohol

%	Lecithin	Sucrose	Quillaia	Bubble Agent	Mixture Bubbler XR
10%	Yes	Yes	Yes	Yes	Yes
20%	Yes	Yes	Yes	Fair	Yes
30%	Yes	Yes	Fair	Fair	Fair
40%	Yes	Yes	No	No	No

### 5.2. Salt

%	Lecithin	Sucrose	Quillaia	Bubble Agent	Mixture Bubbler XR
1%	Yes	Yes	Yes	Yes	Yes
2,5%	Yes	Yes	Yes	Yes	Yes
5%	Yes	Fair	Fair	Yes	Fair
10%	Yes	No	No	Yes	Yes

### 5.3. Sugar

%	Lecithin	Sucrose	Quillaia	Bubble Agent	Mixture Bubbler XR
5%	Yes	Yes	Yes	Yes	Yes
10%	Yes	Yes	Yes	Yes	Yes
20%	Yes	Yes	Fair	Yes	Yes
30%	Fair	Yes	No	Fair	Yes

### 5.4. PH

PH	Lecithin	Sucrose	Quillaia	Bubble Agent	Mixture Bubbler XR
3	Yes	Yes	Yes	Yes	Yes
5	Yes	Yes	Yes	Yes	Yes
7	Yes	Yes	Yes	Yes	Yes

### 5.5. Xanthan

%	Lecithin	Sucrose	Quillaia	Bubble Agent	Mixture Bubbler XR
0,5%	Yes	Yes	Yes	Yes	Yes
1%	Yes	Yes	Yes	Yes	Yes
2%	Yes	Yes	Yes	Yes	Yes

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## 6. RECIPES

### Basil and lime air

#### Ingredients

25 g basil leaves  
100 g water  
25 g lime juice  
5 g sugar

#### Aerating agent

1 g lecithin (*Leci*)

#### Method

1. Blend the basil with the water and strain.
2. Add the lime juice together with *Leci* and blend again.
3. Let rest for 10 minutes.
4. Form the air.



## Beet and raspberry air

### Ingredients

100 g cooked beet purée  
25 g raspberry purée  
5 g lemon  
1 g salt

### Method

1. Mix all ingredients and blend.
2. Let rest for 10 min.
3. Form the air.

### Aerating agent

0,8 g lecithin (*Leci*)

## Parmesan air

### Ingredients

50 g grated Parmesan  
150 g milk  
1 g salt

### Method

1. Infuse the Parmesan in the milk.
2. Strain and blend together with *Leci*.
3. Let rest for 10 minutes.
4. Form the air.

### Aerating agent

1 g lecithin (*Leci*)

## Smoked parmesan air

### Ingredients

25 g grated Parmesan  
75 g milk  
0,15 g xanthan (*Xtan*)  
1 g salt

### Method

1. Infuse the Parmesan with the liquids at 60 °C.
2. Strain and blend together with *Xtan* and *Mixture Bubbler XR*.
3. Let rest for 10 minutes.
4. Use the *Aladin smoker* to form the air while capturing the smoke.

### Aerating agent

2 g *Mixture Bubbler XR*

## Tomato and celery air

### Ingredients

100 g tomato juice  
25 g celery juice  
0,5 g Tabasco  
0,5 g salt

### Aerating agent

1,7 g lecithin (*Leci*)

### Method

1. Mix all the ingredients and blend.
2. Let rest for 10 minutes.
3. Form the air.

## Smoked oil air

### Ingredients

150 g smoked oil

### Aerating agent

1,5 g lecithin (*Leci*)

### Method

1. Heat oil to 60°C and add *Leci*.
2. Form the air.

## Aerated seafood sauce

### Ingredients

100 g seafood stock  
0,1 g xanthan (*Xtan*)

### Aerating agent

1 g lecithin (*Leci*)

### Method

1. Mix all the ingredients and blend.
2. Let rest for 10 minutes.
3. Form the air.

## Mustard air

### Ingredients

100 g chicken broth  
30 g mustard cream

### Aerating agent

1 g Bubble Agent (*Bble*)

### Method

1. Mix all the ingredients and blend.
2. Let rest for 10 minutes.
3. Form the air.

## Aerated demiglace sauce with thai curry

### Ingredients

100 g chicken broth and curry  
50 g demiglace sauce

### Aerating agent

2 g Bubble Agent (*Bble*)

### Method

1. Mix the chicken broth with *Bble* and blend.
2. Form the air.
3. Lightly heat demiglace sauce.
4. Add air with a spoon and mix lightly.

## Soy and curry air

### Ingredients

100 g vegetable broth  
10 g soy sauce  
3 g curry powder

### Aerating agent

1 g *Mixture Bubbler XR*

### Method

1. Mix all the ingredients and blend.
2. Let rest for 10 minutes.
3. Form the air.

## Dairy vinegar air

### Ingredients

30 g white wine vinegar  
70 g cream 35%  
1 g salt

### Aerating agent

2 drops Quillaia (*Qfm*)

### Method

1. Mix all ingredients carefully (do not whip cream).
2. Form the air.

## Apple and vinegar air

### Ingredients

125 g apple juice  
25 g apple vinegar

### Aerating agent

3 drops Quillaia (*Qfm*)

### Method

1. Mix all the ingredients and blend.
2. Let rest for 10 minutes.
3. Form the air.

## Red fruit air

### Ingredients

100 g red fruit purée  
50 g milk  
10 g sugar

### Aerating agent

0,1 g sucrose ester (*Skro*)

### Method

1. Mix all the ingredients and blend.
2. Let rest for 10 minutes.
3. Form the air.

## Pineapple and coconut air

### Ingredients

100 g pineapple purée  
50 g coconut milk  
10 g sugar

### Method

1. Mix all the ingredients and blend.
2. Let rest for 10 minutes.
3. Form the air.

### Aerating agent

1 g sucrose ester (*Skro*)

## Coffee and vanilla air

### Ingredients

140 g espresso coffee  
10 g vanilla extract  
10 g sugar

### Method

1. Mix all ingredients and blend.
2. Form the air.

### Aerating agent

1,3 g Bubble Agent (*Bble*)

## Sweet watermelon and mint air

### Ingredients

150 g watermelon purée  
10 g mint leaves

### Method

1. Mix all the ingredients and blend.
2. Let rest for 10 minutes.
3. Form the air.

### Aerating agent

1,5 g *Mixture Bubbler XR*

## Hazelnut air

### Ingredients

100 g milk  
300 g evaporated milk  
100 g hazelnut oil

### Aerating agent

6 g lecithin (*Leci*)

### Method

1. Mix all the ingredients and blend.
2. Let rest for 10 minutes.
3. Form the air.

## Coffee liqueur and cocoa air

### Ingredients

100 g espresso coffee  
40 g coffee liqueur  
25 g milk  
5 g cocoa powder

### Aerating agent

1,7 g lecithin (*Leci*)

### Method

1. Mix all the ingredients and blend.
2. Let rest for 10 minutes.
3. Form the air.

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## Frozen watermelon and basil air

### Ingredients

150 g watermelon purée  
10 g basil leaves  
0,15 g xanthan (*Xtan*)

### Aerating agent

1,5 g lecithin (*Leci*)

### Method

1. Blend watermelon and mint, strain.
2. Add *Xtan*, *Leci*, blend it and strain it
3. Produce the air.
4. Collect once stabilized and freeze.

## Lemon aerated gelatin

### Ingredients

75 g lemon juice  
75 g water  
5 g sugar  
8 g *gelatin sheets*

### Aerating agent

2 g lecithin (*Leci*)

### Method

1. Hydrate gelatin.
2. Heat water and sugar and add the *gelatin*.
3. Mix all ingredients.
4. Produce air at 30–40°C.
5. Remove and chill or freeze.



## Crunchy chocolate air

### Ingredients

325 g dark chocolate 70%  
175 g cocoa butter  
10 g black colorant

### Aerating agent

10 g lecithin (*Leci*)

### Method

1. Heat cocoa butter to 60°C, add *Leci* and the black colorant. Then blend.
2. Melt chocolate to 45°C and add to cocoa butter.
3. Cool to 40°C, generate air.
4. Freeze.

## Butter and vainilla air

### Ingredients

150 g clarified butter  
with *centricook*  
2 g vainilla seeds

### Aerating agent

3 g lecithin (*Leci*)

### Method

1. Heat butter to 60°C, add *Leci* and the vanilla seeds.
2. Blend with a hand blender.
3. Cool to 40°C and aerate.
4. Cool in the freezer.

## Green apple liqueur air

### Ingredients

100 g green apple juice  
25 g lemon juice  
40 g green apple liqueur  
3 g sugar

### Aerating agent

1 g sucrose ester (*Skro*)

### Method

1. Mix all the ingredients and blend.
2. Let rest for 10 minutes.
3. Form the air.

## Vermouth and orange air

### Ingredients

120 g black vermouth  
30 g orange juice

### Aerating agent

1,5 g *Mixture Bubbler XR*

### Method

1. Mix all the ingredients and blend.
2. Let rest for 10 minutes.
3. Form the air.

## Amaretto air

### Ingredients

200 g water  
40 g amaretto  
1 g TPT

### Aerating agent

1 g sucrose ester (*Skro*)

### Method

1. Mix all the ingredients and blend.
2. Let rest for 10 minutes.
3. Form the air.

## Passion fruit and rum air

### Ingredients

50 g passion fruit purée  
50 g water  
25 g white rum

### Aerating agent

2-3 drops Quillaia (*Qfm*)

### Method

1. Mix all ingredients and blend.
2. Form the air.

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## 6. MAINTENANCE

Maintaining the Foam Kit is simple but essential for optimal performance, longevity, and hygiene.

- After each use, disassemble the tube and stone, and wash all components with warm water and mild detergent, removing any liquid residue that could clog the channels.
- If sticky or fatty ingredients have been used, rinse with hot water and, if necessary, use a fine brush to clean the diffuser holes. Salfumán (a cleaning agent) can be used to remove stubborn residue from the stone. Soak the stone in salfumán for 10 minutes, rinse, and wash with soap.
- Dry all parts thoroughly before storing, especially the connections, to prevent moisture or corrosion.
- Regularly check that the device is working properly and store it in a dry, clean place.
- Regular, basic maintenance ensures that the Foam Kit is always ready to produce stable, precise foams without flavor or texture alterations due to previous residues



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## 7. SINERGIES WITH OTHER MACHINES

Below is a description of original accessories and spare parts, as well as other recommended equipment and techniques that work synergistically with Foam Kit.



Slow juicer

50/0010  
Omega Juicer VSJ843RS

Aladin smoker

10/0003  
Super Aladin smoking gun



## Blender

50/0009.1

Omega Blender OM6562SF 3HP



## Filtration bag



30/2004

Claribag mini 100 µm  
Ø 10 x 23 cm

30/2008

Claribag mini 50 µm  
Ø 10 x 23 cm

20/0004  
Lotus Spoon

10 uds





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