



ESGE ESG 7010 Blender beater



Model: 7010

Manufacturer: ESGE

EAN: 4011689107016

Product Code: 1500863

R1,024

The whipping disc is a master of patisserie. You can use it to whip egg whites, cream, shakes and mousses. You can use the whipping disc to emulsify and whip sauces perfectly. Even light cake batters are handled well with the whipping disc.

Tip: Whipped cream prepared with the whipping disc is firmer than with other devices because the individual air bubbles that form during rotation are smaller. This means the cream stays stable and firm for longer - even without adding cream stiffener. To use the cream immediately, add 1 - 2 tablespoons of cold milk per 200 ml. This increases the volume, but you will then have to use up the cream quickly.