

FRXSH®
dance the taste

“IT’S LIKE ALL OUR INGREDIENTS
— WE ONLY CHOOSE THE BEST.”

PERFECTION AS STANDARD. THAT’S WHAT FINE-DINING RESTAURANT
KITCHENS DEMAND AT EVERY SERVICE. THAT’S ALSO THE BENCHMARK
THAT THE TEAM AT FRXSH UNDERSTAND AND STRIVE FOR.



They focused on a few essentials when designing the Mousse Chef. It must be reliable. It must be easy to use. It must be sustainable, built to withstand the rigours of top professional kitchens. And, most important of all, produce perfect results every time.

Those are ideals that Sat Bains appreciates. When he set up his restaurant, Sat laid down a few golden rules for his team. They include: “Be the best. Work hard, work fast, work clean.” They’ve helped him to earn two Michelin stars and a reputation as being one of the best in the business.

It’s no surprise then that Sat and his team use the FRXSH Mousse Chef. Head Chef John Freeman, Sat’s right hand man, has devised an original

recipe for a delicious dessert using the FRXSH Mousse Chef and the Heinzelmänn Chef X.

Chef Tools’ director Luke Bagnall was lucky enough to be the first to try John’s white truffle rice pudding coffee/vanilla ice cream. “The first thing you taste is the silky-smooth ice cream. Then you get a hit of rich, creamy rice pudding puree, followed by an aftertaste of truffle that cuts through the sweetness, which is accented by the salt flakes and coffee melting on your tongue.”

The FRXSH Mousse Chef has now become an integral part of the kitchen at Restaurant Sat Bains. Sat’s verdict on the new machine is as uncompromising as his commitment to excellence. “It’s like all our ingredients – we only choose the best.”

RECIPE FOR WHITE TRUFFLE RICE PUDDING COFFEE / VANILLA ICE CREAM



FOR THE VANILLA ICE CREAM

INGREDIENTS

- 400g milk
- 120g cream
- 120g sugar (60 if needed to be less sweet)
- 100g egg yolks
- 2 vanilla pods

METHOD

Add the milk cream and vanilla to a pan and gently heat.
Whisk the yolks and sugar until well combined and add to the pan.
Bring to 82°C, then pass and chill
Place in a FRXSH beaker and freeze to minus -25°C
Churn when needed selecting to remove the air.



FOR THE RICE PUDDING PUREE

INGREDIENTS

- 100g pudding rice infused with 10g of white truffle
- 750g milk
- 400g cream
- 50g sugar
- 6 leaves bronze gelatine

METHOD

Place all the ingredients except the gelatine into the Chef X.
Set the temperature to 90°C.
Set the speed to 3 and the timer to 1 hour.
When there is 10 minutes left, hydrate the gelatine.
After the hour, turn the heat to zero and add the gelatine.
Place on speed 5 for 3 minutes.
Pass the liquid through a chinoise into a container and chill until set.
Once set, transfer the puree to a piping bag and reserve.



YOU WILL ALSO NEED

- Maldon sea salt
- Freeze dried coffee
- White truffle

TO PLATE

Place a portion of rice pudding into a bowl.
Season with salt and coffee.
Place a quenelle of ice cream on top and shave over the white truffle.