



## **FEE BROTHERS** FEE FOAM

### **Non-Egg Alternative**

Add two to three drops of Fee Brothers Fee Foam to your shaken cocktails. This professional foaming agent is completely free of egg or egg products and remains taste-neutral. Shake to release the foaming properties of Fee Foam, to create a smooth and elegant foam. For a more stable and lasting results, use the dry shake technique—shaking without ice first to fully activate the foam.

### **Tasting notes**

