



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