

LOVE
COOK
LIVE

RÖSLE

SINCE 1888

It's all in
the wrist!

The RÖSLE
whisk selection.

WHISKS & OPPORTUNITIES.
WHIP SOMETHING UP.
REINVENT DESSERT.
SAUCE KING.
VERSATILE.
RÖSLE.



NOT ALL WHISKS ARE ALIKE.

Take our word for it.

It's no accident that RÖSLE has more than a few whisks to choose from. Everything comes down to the details of the dish you're preparing and what it requires.

A nice meringue, for instance, starts with some stiff whipped egg whites. To get them firm enough, you'll need to get plenty of air inside. A silky mousse, on the other hand, means gently folding in the liquid chocolate... and if you're making a protein shake, you'll want to break up any little lumps. Choose your whisk thoughtfully – you're sure to notice the difference.

It pays to use the right tool for the job.



WHISKS

Blending with ease.

The classic egg whisk is a familiar instrument. Great for folding chocolate into light creams, combining and stirring sour cream or crème fraîche into soups and sauces or mixing thin batter for crêpes or blintzes.

EGG WHISK, 17 CM

Item no.: 95598

EGG WHISK, 22 CM

Item no.: 95599

EGG WHISK, 27 CM

Item no.: 95600

EGG WHISK, 32 CM

Item no.: 95601

The classic model – for stirring ingredients in cooking or baking.



EGG WHISK

SILICONE, 22 CM

Item no.: 95605

EGG WHISK

SILICONE, 27 CM

Item no.: 95606

NEW

GOURMET WHISK 27 CM

Item no.: 95563

A uniquely shaped whisk!

Great for stirring sauces or mixing up a hearty bowl of porridge oats for breakfast. The loops are sturdy and specially angled to get into every crevice and glide over the entire bottom of the pot. Perfect for mixing up a fresh cup of hot chocolate or preparing dishes which tend to stick.

With round stainless steel handle and RÖSLE hanging hole.



*Heat resistant
up to 220 °C*

Protects the surfaces of bowls and coated cookware.

MOUSSE AU CHOCOLAT

Smooth. Silky. Scrumptious.

Ingredients:

makes approx. 8 servings:

200g semisweet chocolate
50g cream
(1 espresso, optionally)
4 egg whites (very fresh)
4 egg yolks (very fresh)
1 pinch salt
50g sugar
200g cream

Preparation:

Start by breaking or chopping the chocolate into little pieces. Next, bring the **cream** (50g), along **with the espresso**, to a boil in a pot and then immediately take it off the cooker. Now slowly stir in the **chocolate pieces** until you get a nice smooth, creamy mixture.

Then add the pinch of salt to the **egg white**, and **beat the egg whites to stiff peaks**, gradually adding the sugar as you go. Keep mixing until the mixture is stiff and glossy. Set the whipped egg whites aside.

Next, add the **egg yolks to the chocolate mixture**. Stir them in gradually. Now whip the cream (200g) until it is stiff, and set it aside, too.

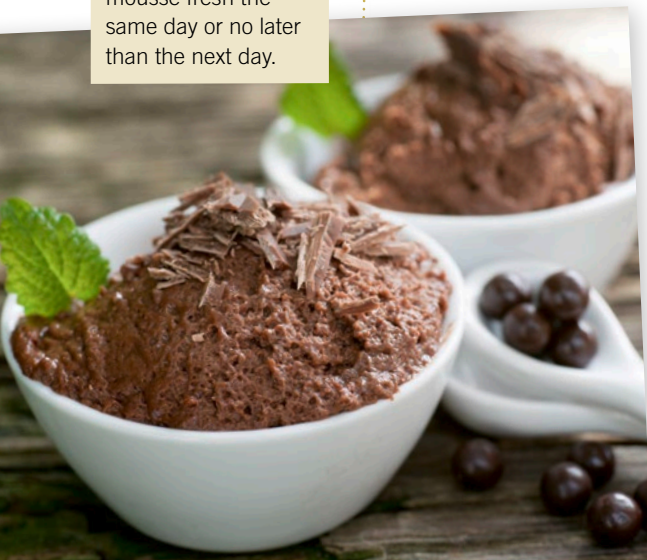
Next, gently fold the whipped egg whites and then the whipped cream into the chocolate mixture. **Your whisk will come in handy for this step.** Now scoop the chocolate mousse into a big bowl, or use a piping bag to fill some little dessert glasses with it.

To serve your mousse, you could make quenelles or decorate the glasses with fresh fruit and powdered sugar.

Cooling time: about 4 hours

TIP

It's best to eat the mousse fresh the same day or no later than the next day.



BALLON WHISK

Air! Air! Air!

The cage whisk features a hefty handle, combined with thin, flexible wires set close together, making it the perfect instrument for whipping egg whites, cream or a fresh zabaione.

With twice the number of wires as compared to a standard egg whisk, it also adds twice the amount of air to your mixture.



12 loops

**BALLON WHISK /
BEATER, 27 CM**
Item no.: 95610

**BALLON WHISK /
BEATER, 32 CM**
Item no.: 95611

For that fabulous chocolate mousse at your next family dinner.

SPIRAL & TWIRL WHISK

Whirling and twirling.

The flat, broad shape of the spiral whisk makes for a much larger contact surface on the bottom of your pot as compared to the standard egg whisk. This allows you to move more liquid with each turn. It's also designed to reach the corners and sides of the pot. A spiral whisk lets you stir across the full surface of your pot or pan, so nothing gets burnt to the bottom.



SPIRAL WHISK, 22 CM

Item no.: 95541

SPIRAL WHISK, 27 CM

Item no.: 95542

SPIRAL WHISK SILICONE, 27 CM

Item no.: 95545

Perfect for Hollandaise sauce, pudding or cream of wheat.

Silicone is heat-resistant up to 260°C

TWIRL WHISK, 22 CM

Item no.: 95571

TWIRL WHISK, 27 CM

Item no.: 95572

Perfect for shakes, foam or fine powder.

The whisk with the most flexible head is unquestionably the twirl whisk. It's the ideal helper when it comes to mixing and breaking up clumps in shakes, foam or fine powder, especially inside narrow containers.

Important: This whisk is best used in an up-and-down "stamping" motion.

FLAT WHISK & JUG WHISK

As the name suggests, this whisk is at home in dishes, flat bowls or pans. It lets you mix small amounts very quickly and cleanly and is also great for delicate ingredients.

FLAT WHISK, 22 CM

Item no.: 95651

FLAT WHISK, 27 CM

Item no.: 95652

FLAT WHISK SILICONE, 27 CM

Item no.: 95656

Perfect for beating the eggs to make breaded chicken or schnitzel.

Lean and narrow in size and shape. The jug whisk is ideally suited for use in narrow vessels. You might use it to quickly stir up some broth mix in a glass or a measuring cup, for example. It's also terrific for making salad dressing or mixed drinks.

JUG WHISK, 27 CM

Item no.: 95581

Perfect for salad dressing or mixed drinks.





DUAL SPEED FROTHER




Time for a little electronic assistance – this frother has two different speeds.

Fast for milk foam or shakes and slow for vinaigrettes. Runs on 2 batteries and features a drive shaft made of tempered steel.

DUAL SPEED FROTHER

Item no.: 12961



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