



## "Rivella" Swiss Cream Soda

By Dylan Sabuco

**Prep Time 5 / Cook Time / Serves 4 - 6**

### Fun-Da-Mentals Kitchen Skills

**measure:** to calculate the specific amount of an ingredient required using a measuring tool (like measuring cups or spoons).

**pour:** to cause liquid, granules, or powder to stream from one container into another.

**stir:** to mix together two or more ingredients with a spoon or spatula, usually in a circle pattern, or figure eight, or in whatever direction you like!

### Equipment

- Pitcher
- Liquid measuring cup
- Measuring spoons
- Wooden spoon

### Ingredients

"Rivella" Swiss Cream Soda

- 1 C heavy whipping cream **\*\***(for DAIRY ALLERGY sub heavy coconut cream or other dairy-free/nut-free whipping cream)**\*\***
- 2 C sparkling water
- 1/2 C fresh or frozen berries (blueberries, blackberries, strawberries, raspberries or a combination)
- 2 T granulated sugar

### Food Allergen Substitutions

## "Rivella" Swiss Cream Soda

**Dairy:** Substitute heavy coconut cream or other dairy-free/nut-free whipping cream.

### Instructions

#### "Rivella" Swiss Cream Soda

##### intro

"Rivella" is a soda brand common in Switzerland. This cream soda is loosely based on that drink.

##### measure + mix

Simply, measure and pour **1 cup heavy whipping cream, 1/2 cup fresh or frozen berries,** and **2 tablespoons sugar** into a pitcher. Mix until the sugar is dissolved.

##### pour + serve

Add **2 cups of sparkling water** and watch the bubbles go crazy. Stir a few times before pouring into everyone's cups. Cheers!

### Featured Ingredient: Heavy Cream!

Hi! I'm Heavy Cream!

"I'm not a lightweight, like half and half. I'm full of fat and pour out much thicker. You can also call me 'heavy whipping cream.' The names refer to the same thing! Did you know that I can transform myself with your help? I turn into a fluffy topping to put on cakes and pies when you whisk me as fast as you can (or you can use a mixer). However, I go through an even bigger change when you shake me really hard in a covered container for a few minutes—I turn into butter!"

Heavy cream is the thick, high-fat liquid at the top of raw milk. It naturally separates from the milk, rising to the top. It is skimmed off and then pasteurized to kill bacteria, which makes it safer to drink and lasts longer.

Heavy whipping cream is made up of about 36 percent fat. In comparison, regular whipping cream is 30 percent fat, and half-and-half averages to about 14 percent.

Heavy cream whips up better as a topping if the cream is cold, and pouring it into a cold mixing bowl before whipping also helps.

The Guinness World Record for the most people simultaneously whipping cream by hand is 1,434 and was set on August 22, 2015, by employees of the Swiss company Nordostmilch AG in Bürglen, Switzerland.

A dollop of whipped cream is great on fruit, cakes, and pies. The tallest recorded dollop so far was over 7 inches atop a mug of hot chocolate!

Some of the foods heavy cream is added to include cakes, frostings, ice cream, salad dressings, sauces, soups, sour cream, scrambled eggs, chocolate ganache, crème fraîche, panna cotta, and homemade cheeses.

One-half cup of heavy cream contains 43 grams of fat, 3 grams of protein, and the minerals calcium and phosphorus. It has more of the fat-soluble vitamins A, D, E, and K than lower-fat dairy products. Fat-soluble vitamins are more easily absorbed by your body when eaten with fat.