



TARRAGON FOAM FOR SOUPS



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Creamy indulgent taste with less fat
- No additional binding necessary



15



easy

INGREDIENTS FOR 1 X 0.5 LITRE ISI GOURMET WHIP

300 ml	QimiQ Cream Base
50 g	Tarragon, finely chopped
30 ml	Vinegar
	Salt and pepper
80 ml	White wine
120 g	Egg yolk(s)

METHOD

1. Bring the tarragon, vinegar, salt, pepper and wine to the boil, reduce by half, strain and put to one side.
2. Bring the QimiQ Sauce Base to the boil, cook for approx. 2 minutes and remove from the heat.
3. Beat the egg yolks and reduction into the QimiQ Sauce Base and pour into a 0.5 litre iSi Gourmet bottle.
4. Screw in one charger and shake well. Keep warm at 50° C (maximum) in a water bath for serving.
5. Pipe onto soup, for example Lobster Bisque for serving.