



SAFFRON AND FENNEL ESPUMA



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Full taste with less fat content
- Quick and easy preparation
- Problem-free reheating possible



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easy

INGREDIENTS FOR 1 X 1 LITRE ISI GOURMET WHIP

500 ml QimiQ Cream Base

80 g Onion(s), finely sliced

400 g Fennel, sliced

80 g Floury potato(es)

80 g Butter

125 ml White wine

2 cl Pernod [Aniseed liqueur]

4 cl Noilly Prat/Vermouth dry

125 ml Chicken stock

Lemon juice, from 1 lemon

Salt

Black pepper, freshly ground

Saffron

METHOD

1. Saute the onions, fennel and potatoes in butter.
2. Deglaze with the white wine. Add the Pernod, Noilly Prat and chicken stock. Season to taste and cook until the vegetables are soft.
3. Add the QimiQ Sauce Base and lemon juice. Blend until smooth and strain through a fine sieve.
4. Pour into the 1 litre iSi Gourmet Whip, screw in one charger, shake well and serve.
5. Keep in a hot water bath or allow to cool before storing in the refrigerator. Re-heat in the hot water bath before serving.