



LIMONCELLO ESPUMA



QimiQ BENEFITS

- Quick and easy preparation
- Longer presentation times
- Alcohol stable and does not curdle
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE GLACÉ

- 150 g** Sour cream 20 % fat
- 20 g** Powdered sugar
- Pulp from 1 vanilla pod
- 0.5** Lemon(s), squeezed
- 50 g** QimiQ Classic

FOR THE ESPUMA

- 400 g** QimiQ Classic, unchilled
- 150 ml** Limoncello lemon liqueur
- 100 ml** Lemon juice
- 125 g** Sugar
- 125 ml** Water
- 1000 g** Strawberries
- Powdered sugar
- Lemon juice
- Limoncello lemon liqueur
- Green peppercorns

METHOD

1. For the Glacé: add all the ingredients together and mix well. Pour into the Pacojet beaker and freeze at -18°C for approx. 24 hours. Pacotize.
2. For the espuma: whisk QimiQ Classic smooth. Add the Limoncello, lemonade, lemon juice and sugar syrup. Mix well and strain through a fine sieve. Pour into a 1 litre iSi bottle and screw in 2 chargers.
3. Chill for at least 4 hours. Shake well before use (head down).
4. Marinate the strawberries with the icing sugar, lemon juice and Limoncello and divide equally into 10 dessert glasses.