



CARROT CUMIN ESPUMA IN THE ISI GOURMET WHIP



QimiQ BENEFITS

- Hygienic storage possible
- Stable consistency



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easy

Tips

Passt hervorragend zu asiatischen Gerichten.

INGREDIENTS FOR 1 X 0.5 LITRE ISI GOURMET WHIP

250 g QimiQ Whip Pastry Cream

150 g Carrot puree

70 ml Chicken stock

2 cl Noilly Prat/Vermouth dry

1 small pinch(es) Cumin

1 small pinch(es) Piment d'Espelette

25 g Lobster butter, melted

METHOD

1. Using an immersion blender, mix all the ingredients together until smooth.
2. Pour into a 0.5 litre iSi Gourmet Whip through the iSi funnel & sieve. Screw a charger and shake 3 or 4 times.
3. Pipe onto plates or into glasses.