



WARM ONION AND RED PEPPER ESPUMA IN THE ISI GOURMET WHIP



QimiQ BENEFITS

- Hygienic storage possible



15



easy

INGREDIENTS FOR 1 X 1 LITRE ISI GOURMET WHIP

300 g	QimiQ Cream Base
300 g	Onion(s), finely diced
40 g	Butter
4 g	Cane sugar
45 g	Balsamic vinegar
300 g	Red pepper(s), pureed
	Salt
	Marjoram
	Caraway seed powder
	Pepper

METHOD

1. Fry the onion and sugar in butter until soft. Douse with the vinegar and reduce.
2. Add the pureed pepper and QimiQ Sauce Base, bring to the boil and reduce. Blend smooth, strain through a fine sieve and season to taste.
3. Pour into a 1 litre Gourmet Whip bottle, screw in two chargers and shake well.
4. Keep in a warm water bath and shake well before serving.