



WARM SPINACH ESPUMA IN THE ISI GOURMET WHIP

QimiQ BENEFITS



15



easy



INGREDIENTS FOR 1 X 1 LITRE ISI GOURMET WHIP

300 g QimiQ Cream Base

30 g Onion(s), finely chopped

12 g Garlic, finely chopped

25 g Butter

400 g Creamed spinach

Ground nutmeg

Salt

Pepper

METHOD

1. Fry the onion garlic until soft in butter.
2. Add the QimiQ Sauce Base and reduce. Add the creamed spinach and blend smooth.
3. Pour into a 1 litre Gourmet Whip bottle, screw in one charger and shake well.
4. Keep in a warm water bath and shake well before serving.