



# WARM ORANGE HONEY ESPUMA IN THE ISI GOURMET WHIP



## QimiQ BENEFITS

- Hygienic storage possible
- Stable consistency
- Emulsifies with oil
- Problem-free reheating possible



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easy

## INGREDIENTS FOR 1 X 1 LITRE ISI GOURMET WHIP

**250 ml** Orange juice

**100 g** QimiQ Classic

**90 g** Orange blossom honey

**90 g** Butter

**1 g** Lavender flowers

**1** Star aniseed

**60 g** Egg yolk(s)

## METHOD

1. Bring the orange juice, QimiQ Classic, honey and butter to the boil. Add the lavender and aniseed and allow to draw for 5 minutes.
2. Stir in the egg yolks, bring to the boil and strain through a fine sieve.
3. Pour into a 1 litre Gourmet Whip bottle, screw in 1 charger and shake well.
4. Keep in a warm water bath and shake well before serving.