



TARRAGON FOAM FOR SOUPS



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Creamy indulgent taste with less fat
- No additional binding necessary



15



easy

INGREDIENTS FOR 1 X 1 PINT [0.5 LITRE] ISI GOURMET WHIP

300 ml QimiQ Sauce Base

50 g Tarragon, finely chopped

30 ml Vinegar

Salt and pepper

80 ml White wine

120 g Egg yolk(s)

METHOD

1. Bring the tarragon, vinegar, salt, pepper and wine to a boil, reduce by half, strain and put to one side.
2. Bring the QimiQ Sauce Base to a boil, cook for approx. 2 minutes and remove from the heat.
3. Beat the egg yolks and reduction into the QimiQ Sauce Base and pour into a 0.5 litre iSi Gourmet bottle.
4. Screw in one charger and shake well. Keep warm at 120° F (maximum) in a water bath for serving.
5. Pipe onto soup, for example Lobster Bisque for serving.