



# WARM ONION AND RED BELL PEPPER ESPUMA IN THE ISI GOURMET WHIP



## QimiQ BENEFITS

- Hygienic storage possible



15



easy

## INGREDIENTS FOR 1 X 2 PINT [1 LITRE] ISI GOURMET WHIP

<b>300 g</b>	QimiQ Sauce Base
<b>300 g</b>	Onion(s), finely diced
<b>40 g</b>	Butter
<b>4 g</b>	Cane sugar
<b>45 g</b>	Balsamic vinegar
<b>300 g</b>	Red bell 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 a 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.