



# WARM SPINACH ESPUMA IN THE ISI GOURMET WHIP



## QimiQ BENEFITS



15



easy

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

**300 g** QimiQ Sauce Base

**30 g** Onion(s), finely chopped

**12 g** Garlic, finely chopped

**25 g** Butter

**400 g** Creamed spinach

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.