



# WARM ORANGE HONEY ESPUMA IN THE ISI GOURMET WHIP



## QimiQ BENEFITS

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



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easy

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

<b>250 ml</b>	Orange juice
<b>100 g</b>	QimiQ Classic
<b>90 g</b>	Orange blossom honey
<b>90 g</b>	Butter
<b>1 g</b>	Lavender flowers
<b>1</b>	Star aniseed
<b>60 g</b>	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 a 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.