



Bellini Espuma

Ingredients for the 1 L iSi Gourmet Whip:

540 g apricot pulp
90 ml simple syrup
(equal parts sugar and water)
90 ml Grenadine syrup
90 ml apricot liqueur
180 ml prosecco
5 sheets gelatine

Preparation:

Warm 50 g of the apricot pulp and dissolve the squeezed out gelatine in it. Slowly add the remaining ingredients and stir well. Pour mixture into the 1 L iSi Gourmet Whip. Screw in 2 iSi cream chargers and shake vigorously after each one. Chill for at least 6 hours or overnight.

Serving suggestion: Serve as a topping on rosé champagne or prosecco.

In the iSi Thermo Whip:
place open in the fridge
until the content is chilled.

Recipe by Johann Vranek, Restaurant Gelbes Haus, Wiener Neustadt (Austria)

For preparation in the 0.5 L iSi Gourmet Whip
and iSi Thermo Whip, halve the amount of
ingredients and use 1 iSi cream charger.

iSi