



Mustard Sauce

Ingredients for the 1 L iSi Gourmet Whip:

640 ml water
200 ml heavy cream
125 ml veal veloute
40 g Dijon mustard
6 g mustard powder

Veal veloute:

100 ml veal stock
50 g butter
1 tbsp flour

Preparation:

Bring all ingredients to a boil and pour into the 1 L iSi Gourmet Whip. Screw in 2 iSi cream chargers and shake vigorously after each one. Keep warm in a bain-marie at temperatures of up to 75 °C / 165 °F.

Preparation of veal veloute:

Melt butter, add flour and cook over high heat for a short while. Whisk in veal stock and leave to simmer for around 10 minutes.

Serving suggestion: Ideal for light meat, fish, vegetable, noodle and mushroom dishes, as well as gratins and casseroles.

Recipe by Alois Gasser / Wiberg Team, Salzburg (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.

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