



Vitello Tonnato Espuma

Ingredients for the

1 L iSi Gourmet Whip:

600 ml veal veloute
350 g tuna (in brine)
40 ml white wine
3 sheets gelatine

lemon juice
salt
pepper

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

Veal veloute:

450 ml veal stock
200 g butter
1 tbsp flour

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.

Preparation:

Finely purée veal veloute, tuna, white wine and spices in a blender or food processor and season to taste. Dissolve the squeezed out gelatine in some of the mixture (warmed) and stir well. Pass through a fine sieve and pour into the 1 L iSi Gourmet Whip. Screw in 2 iSi cream chargers and shake vigorously after each one. Chill for at least 4 to 6 hours or overnight.

Serving suggestion: Serve as a starter on a plate with thin slices of veal.