



# Warm Potato Espuma

## **Ingredients for the 1 l iSi**

### **Whip:**

- 600 g** boiled potatoes  
(powdery)
- 300 ml** full fat milk
- 100 ml** water in which the  
potatoes were boiled
- 50 g** butter
- salt
- nutmeg

### **Preparation:**

Peel the potatoes and boil them in salt water until done and pass through a sieve (do not puree with a mixer!). Mix with hot milk, water in which the potatoes were boiled and butter. Season and pour into the iSi Gourmet Whip while still hot. Screw in 2 iSi cream chargers and shake vigorously. Serve immediately or keep the iSi Gourmet Whip warm in a bain marie at temperatures up to 70° C / 160° F.

**Tip:** This Espuma is smooth and can be very easily gratinated. Very exquisite: Season with truffle oil.

For preparation in the 0.5 l Gourmet Whip, halve the ingredients and use 1 charger.