



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.