



Wild Strawberry Espuma

Ingredients for the

1 L iSi Gourmet Whip:

- 500 g wild strawberries
- 300 ml heavy cream
- 140 g powdered sugar
- 3 cl Grand Marnier
- 1 vanilla pod
- grated lemon peel from 1 lemon
- 4 sheets gelatine

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

Preparation:

¹Finely purée strawberries and sugar, then strain through a sieve (mixture must not contain any seeds). Add the pulp of the vanilla pods and the finely grated lemon peel. Heat Grand Marnier to approx. 50 °C / 120 °F, dissolve squeezed out gelatine in it and quickly whisk into the strawberry purée. Stir in heavy cream and pass through a fine sieve. Pour mixture into the 1 L iSi Gourmet Whip. Screw in 2 iSi cream chargers and shake vigorously after each one. Chill for 4 to 6 hours or overnight.

Serving suggestion: Serve in cocktail glasses with fresh berries and mint sprigs.

Try the recipe "Wild Strawberry Espuma in a Chocolate Shell" on the back side.