



SPRING HERBAL FOAM

FOR THE KISAG WHIPPER 0.5 L

INGREDIENTS

- 150 ml** heavy cream
- 40 g** butter
- 100 ml** vegetable stock
- 250 g** floury potatoes
- 25 g** fresh mixed herbs
(e.g., parsley, dill, cress, basil)

PREPARATION

Boil the potatoes in salt water until soft, peel them and mash them with the potato masher. Heat the heavy cream and mix with the mashed potatoes and the vegetable stock. Add butter and herbs.

Pour through the Kisag funnel & sieve directly into the 0.5 L Kisag whipper, insert a Kisag charger and shake vigorously 8 to 10 times.

Enjoy Cooking!