



## RED CABBAGE ESPUMA

FOR THE KISAG WHIPPER 0.5 L

### INGREDIENTS

For 2 servings

- ½ tbsp.** butter
- 1** small onion (finely chopped)
- 125 g** cooked red cabbage
- ½ tbsp.** white flour
- 150 ml** vegetable stock
- 150 ml** full cream
- Salt, pepper

### PREPARATION

Slowly sauté the red cabbage and onion in butter, dust with flour and deglaze with vegetable stock. Let simmer for 30 minutes.

Add the cream and puree finely with a hand blender. Season with salt and pepper. Strain the mixture through the Kisag funnel & sieve into the Kisag whipper 0.5 L.

Close the whipper tightly, insert 1 Kisag whipper charger and shake vigorously 8 to 10 times.

*Enjoy Cooking!*