



Recipe
**KISAG
KITCHEN**

QUICK CREAM SAUCE

4 PERSONS | FOR THE KISAG WHIPPER 0.5 L

INGREDIENTS

- 1 shallot
- 1 clove garlic
- 20 g butter
- 20 g flour
- 300 ml stock
- 60 g cream cheese
- 100 ml half cream
- 120 g smoked salmon

PREPARATION

Chop the shallots and garlic and sauté in the butter until translucent. Dust with flour and deglaze with the stock. Add the cream cheese and half cream and simmer on medium heat for 5 minutes.

Blend the sauce very well.

Put the Kisag heat protector on the whipper. Pass the sauce through the Kisag funnel & sieve into the Kisag Whipper Professional or Thermo. Screw the Kisag Whipper shut and insert a Kisag whipper Charger. Screw on the spout and shake vigorously 8-10 times.

Pour onto cooked saffron tagliatelle and garnish with shredded smoked salmon.

Enjoy Cooking!