



PIMENTON DEL PADRON ESPUMA

FOR THE KISAG WHIPPER 0.5 L

INGREDIENTS

- 2 red bell peppers
- 150 ml vegetable stock
- 2 EL apple balsamic vinegar
- 100 ml apple juice
- 50 g ketchup
- 0.2 ml Pernod (aniseed liqueur)
- 0.25 tsp Pimenton del Padron (smoked paprika powder)
- 2 sheets of gelatine

PREPARATION

Lightly dry fry the paprika powder in a pan and then immediately pour in the Pernod. Add the apple juice and boil to reduce. Grill the peppers or bake them in the oven at 220°C for approx. 20 min. Don't worry if the skin gets scorched; this will make it easier to remove later.

Next place the peppers in a container, seal the lid tightly and leave to rest for around 30 min. Peel the skin off the peppers, then chop them into quarters and remove the seeds. Reserve any liquid (pepper stock) that has accumulated.

Mix the peppers with the other ingredients to make a smooth paste.

Dissolve the gelatine in a small amount of the pepper stock and then add to the pepper paste, which should still be warm. Pour it through a Kisag funnel & sieve into the Kisag whipper, insert a Kisag charger and shake vigorously. Leave overnight in a cool place.

→ **Tip:** This espuma is perfect with grilled fish or white meats.

Enjoy Cooking!