



FOAMED BROCCOLI SOUP

FOR THE KISAG WHIPPER 0.5 L

INGREDIENTS

- 200 g** broccoli
- 200 ml** vegetable stock
- 200 ml** double cream
- 1 g** salt
- 0.5 g** pepper
- 0.5 g** cayenne pepper

PREPARATION

Cook the broccoli in the vegetable stock until soft, then blend until smooth. Season to taste with salt, pepper and cayenne pepper.

Add the cream. Now use a Kisag funnel & sieve to pour the soup into a 0.5 L Kisag whipper, insert a charger and shake vigorously.

→ **Tip:** for a vegan version, replace the cream with a substitute product (with at least 15% fat content).

Enjoy Cooking!