

BASIC RECIPE FOR HOT SIDE DISH FOAM using the example of fried potatoes

Preparation:

Bring the ready-cooked side dish to the boil with the milk, olive oil and cream. Blend to a very fine puree, season to taste and strain through a fine sieve. Add the SPUMA instant and stir in well. Pour the mixture into a 0.5 l cream whipper and foam up with 1-2 chargers. Shake well and leave to stand for 5-10 minutes. Keep hot in a bain-marie until serving.

Recommendation:

The recipe is especially suitable for whipping in a food processor with a whisk when larger quantities are needed. Simply whip the mixture for approx. 15 minutes then portion into dessert glasses.

Variations:

Substitute the same quantity of fried potatoes with another side dish, e.g. cooked potato croquettes, soft-boiled pasta, boiled potatoes, etc.



Serviervorschlag

Ingredients Basic Recipe

100 g	Fried potatoes
150 ml	Cream, 30%
350 ml	Milk, 3,5%
30 ml	Olive oil
	Salt, pepper
8 g*	SPUMA instant

* 1 measuring spoon = 4 g

Nutrition facts per 100 g

Energy/ Calories	711 kJ/ 170 kcal
Fat Of which saturates	15.2 g 6.7 g
Carbohydrates Of which sugars	5,3 g 3.5 g
Fibre	0.9 g
Protein	2.9 g
Salt	1.3 g