

**Preparation:**

Puree all the ingredients and strain through a sieve. Add the SPUMA instant then pour the mixture into a 0.5 l cream whipper and foam up with 1-2 chargers. Shake well and refrigerate for at least 5-10 minutes. Ready to serve!

**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 smoked trout with another fish, e.g. smoked eel, smoked mackerel, tuna.

**Ingredients      Smoked Trout Foam**

100 g	Smoked trout
100 g	Soured cream, 30%
350 ml	Milk
	Lemon juice
	Salt, pepper
8 g*	SPUMA instant

\* 1 measuring spoon = 4 g



Serviervorschlag

Nutrition facts per 100 g	
Energy/ Calories	474 kJ/ 113 kcal
Fat	8.1 g
Of which saturates	4.9 g
Carbohydrates	3.4 g
Of which sugars	3.4 g
Fibre	0.9 g
Protein	6.3 g
Salt	0.1 g