



## WILD GARLIC ESPUMA ON EGG SALAD

*for 0.5l Whipper*

Recipe  
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### INGREDIENTS

- 2 eggs
- 60 g butter
- 25 g onions chopped
- 10 g vinegar
- 1 bay leaf
- 30 g water
- 100 g cream
- 130 g water
- 15 g wild garlic coarsely chopped  
salt, pepper
- 2 pcs. boiled eggs
- 10 g onions chopped  
salt, pepper

### PREPARATION

**Step 1:** Beat 2 eggs in a bowl. Melt the butter in a pan. Add the onions, vinegar, bay leaf, water and bring to the boil. Pour the reduction through a sieve and add to the eggs.

**Step 2:** Bring the cream, water and wild garlic to the boil in a pan. Process briefly with a blender.

**Step 3:** Peel the eggs, cut into quarters, mix with the onions and put into a jar.

**Preparation:** Beat the eggs with the reduction – *from step 1* – on a water bath with a whisk until fluffy. Now pour the wild garlic mixture – *from step 2* – through a sieve and slowly fold into the butter egg mixture – *from step 1*. Season everything with salt and pepper. Strain the complete mixture through the Kisag Funnel & Sieve directly into the Kisag Whipper, insert the Kisag Whipper Charger and shake vigorously 8 times. Now pour onto the egg salad – *step 3*.