



ASPARAGUS SOUP WITH LEMON ESPUMA

FOR THE KISAG WHIPPER 0.5 L

Recipe
BY RALPH
SCHELLING

INGREDIENTS

- 30 g butter
- 1 small onion
- 300 g green asparagus
- 100 g floury potatoes
- 200 ml strong vegetable stock
- 50 ml cream
- Lemon espuma**
 - ½ lemon, zest and juice
 - 140 g yoghurt
 - 150 ml cream

PREPARATION

Finely chop the onion and sauté in the butter. Chop the asparagus and potatoes and add. Deglaze with vegetable stock and cook everything for approx. 15 minutes until soft. Puree finely with a blender. Then add the cream, bring to the boil briefly and season to taste.

Strain the mixture through the Kisag Funnel & Sieve directly into the Kisag Whipper 0.5 L. The Kisag Whipper Professional or Thermo are best suited. Insert a Kisag Whipper Charger and shake vigorously 8-10 times. The whipper can be kept warm at max. 75 °C in the bain-marie or in a water bath. Shake vigorously again before serving.

Lemon espuma: Mix everything together, strain through Kisag Funnel & Strainer directly into the Kisag Whipper 0.5 L. Insert a Kisag Whipper Charger and shake vigorously 5 times.

Enjoy Cooking!

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