



SMOKED TROUT MOUSSE

for 4 People

INGREDIENTS

- 125 g** Smoked trout
- 250 ml** fish stock
- 10 g** horseradish purée
- 80 ml** cream

PREPARATION

Mix all the ingredients and season with salt and pepper to taste. Pass through the Kisag funnel and sieve directly into the Kisag whipper and chill for at least 2 hours. Insert a charger and shake vigorously 8-10 times – done!