



PUMPKIN FOAM SOUP

for 4 People

INGREDIENTS

- 1 clove of garlic
- 1 small shallot
- 15 g clarified butter
- 200 ml vegetable stock
- 180 g pumpkin purée
(pre-diced pumpkin soft boil)
- 100 ml cream
- pinch of salt, pepper
- dash of Tabasco
- 10 g icing sugar

PREPARATION

Finely chop the shallot and garlic and toast in clarified butter. Douse in vegetable stock, add the pumpkin purée and finely purée everything with a hand blender. Add the cream and spices to taste. Pass through the Kisag funnel and sieve directly into the Kisag whipper. Insert a charger and shake vigorously 8-10 times.

→ **TIP: Keep the Kisag appliance warm in a Bain-Marie or water bath at a maximum of 75 °C. Shake vigorously again before serving.**