







Espuma

INGREDIENTS

Strawberry Coulis Base

- 340ml strawberry coulis *
- 160ml water
- 5 sheets of gelatin (gold strength 2g per sheet)



Serves: 16



Prep Time: 2 min



Cooking Time: 8 min

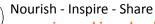
METHOD

- 1. Prepare your base by warming up 340 ml strawberry coulis with 160ml water in a medium sized saucepan.
- 2. Place your gelatin sheets in a bowl of cold water until softened. Remove from water and squeeze out excess water.
- 3. Add the softened gelatin to the saucepan and stir well until all the gelatin has dissolved.
- 4. Strain through a fine strainer.
- 5. Allow the mix to cool down in the fridge or over a bowl of ice (remember to stir so that mix does not set hard).
- 6. Place the cold mix in a syphon gun.
- 7. Charge the syphon gun with 2-3 cartridges of Nitrous oxide depending on the size of the gun.
- 8. Use immediately, or store in the fridge (shake every 20 mins, so it does not set).















^{*}Strawberry coulis could be replace with fruit purée, vegetable purée, coulis etc