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Mountain cheese foam



200 ml milk 200 g sour cream 100 g mountain cheese

1 g salt 4 g agar-agar

Preparation

Allow the milk to come to the boil, stir in the agar agar and simmer for 2 minutes. Puree the still-warm mixture together with the sour cream and grated mountain cheese in a blender until smooth. Pass through the iSi funnel & sieve directly into the 0.5 L iSi Whipper. Screw on 1 iSi cream charger and shake vigorously.

Recipe by star chef Richard Rauch, Steira Wirt, Austria

Difficulty: gourmet cookPreparation time: 30 min.Suitable for: Coming soonOther factors: Vegetarian