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## Mountain cheese foam

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200 ml milk  
200 g sour cream  
100 g mountain cheese

1 g salt  
4 g agar-agar

### Preparation

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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

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**Difficulty:** gourmet cook **Preparation time:** 30 min. **Suitable for:** Coming soon **Other factors:** Vegetarian