

IDIAZABAL ESPUMA



Ingredientes

- 150g of whole milk
- 200g of Idiazabal with skin
- 300g of liquid cream (35% g.m.)
- A pinch of salt 1 siphon
- iSi (1 /2 litre)
- 1 iSi capsule of N 2 O

Preparación

- 1 Finely chop the Idiazabal.
- 2 Heat the milk in a saucepan or microwave.
- 3 When the milk comes to the boil, add the chopped Idiazabal, lower the heat and stir until the cheese is completely dissolved.
- 4 Remove from the heat, add the cream and leave to infuse, covered, for 10 minutes.
- 5 Strain the infusion through a fine sieve, season with salt and leave to cool.
- 6 Fill the siphon, screw on the capsule and shake.
- 7 Remove the capsule, replace the cap and leave to stand in the refrigerator.