



BLOOD PEACH ESPUMA



Ingredients

- 500g of peach purée
- 2 gelatine sheets



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Preparation

- Hydrate the gelatine in very cold water.
- Heat 200g of puree to 50°.
- Melt the gelatine in the hot purée.
- Mix the purée together, stir well, colour and fill the siphon.
- Put in a professional load and shake.
- Keep in the fridge until the gelatine has set.
- Slice mango and plate.
- Add candied citrus peel and mint shoots.
- Add the chocolate biscuit.
- Add the blood peach espuma.

STEP BY STEP



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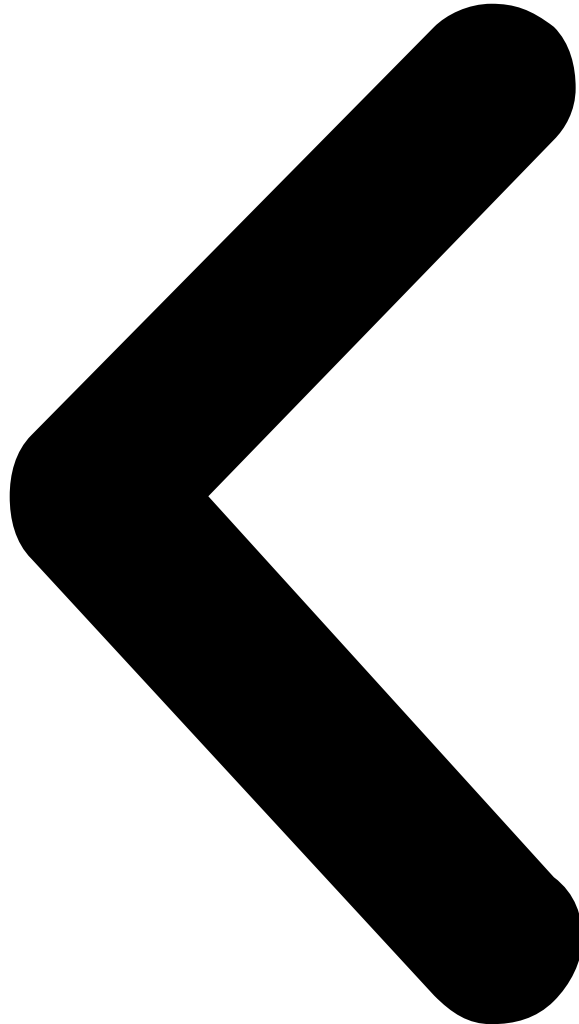


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