HOT CAULIFLOWER ESPUMA



Ingredients

- 300g cauliflower.
- 150g cream 35% mg
- 50g butter

Preparation

- Blanch the cauliflower, avoiding the stalk, cool and boil with water and salt.
- Dry in the oven and mash with cream and butter.
- Season with salt, fill the siphon and load.
- Serve hot at 65ºC