



Salmon Mousse

Ingredients for the 1 L iSi Gourmet Whip:

300 g smoked salmon
300 ml heavy cream
300 ml fish stock
40 ml Pernod or white wine

salt
pepper

Preparation:

Purée fish stock and the finely chopped salmon in a blender or food processor and pass through a fine sieve. Then add heavy cream, season with Pernod or white wine and spices and pour mixture into the 1 L iSi Gourmet Whip. Screw in 2 iSi cream chargers and shake vigorously after each one. Chill for at least 30 minutes.

Serving suggestion: Prepare on serving spoons with Keta caviar and parsley.