



Pommes soufflées



Rezept für 4

Ingredients

1 Agria potato
30 g cornflour
20 g egg white

Ingredients Mushroom espuma

2 kg dark mushrooms
3 l chicken stock
tarragon vinegar
salt, pepper
20 g crème fraîche
30 g Pro Espuma

Preparation

One large potato gives about 60 small French fries soufflées....(diameter about 3 cm)
Thinly slice the potato using a mandoline or food slicer. Place the individual slices of potato on a chopping board and thoroughly pat dry with kitchen paper. Place the slices next to each other in pairs. Dust one with cornflour and brush the other with egg white. Stick the two slices together and cut out with a ring-shaped cutter. Deep fry at 175°C, moving constantly. Give approx. 20 seconds on each side.

Preparation Mushroom espuma

Quantity is for about 70 French fries soufflées. Can be stored for a good 2 days.
Cook the mushrooms in the chicken stock for approx. 3 hrs. Blend until smooth and season to taste with the tarragon vinegar, salt and pepper. Mix 500 g of the puree with the crème fraîche and Pro Espuma and transfer to an iSi bottle.



Anrichten

Fill the French fries soufflé with the mushroom spouma. Press a small hole into the French fries soufflée and carefully inject the mixture and garnish as desired.

To the video!