

Apricot espuma

Ingredients (for 1 l):

- 400 g apricot puree
- 100 g sugar
- little salt
- 20 g fresh lemon juice
- 6 g gelatin (soaked in cold water)
- 500 g liquid cream



Preparation:

- Heat up (low heat) sugar, salt, a few spoons of apricot puree, lemon juice and gelatin, just until the gelatin is solved.
- While stirring, add the rest of the apricot puree.
- Add the cream.
- Sieve the mixture, fill in an espuma bottle, lock the bottle and put upside down. Put gas on the bottle, shake and put upside down in the refrigerator.
- Once cold, shake and spout in the serving glasses.