

White asparagus mousse with shrimps

(10 portions)

Ingredients

for the mousse:

200 gr. white asparagus, cleaned

80 gr. potato, cleaned

5 gr. shallot

70 gr. fresh cream

10 shrimps' tails

Chive

Salt

Equipment

A chopping board

A knife

10 bamboo spits

Stimmy and Steemtrap

A mixer

A siphon-bottle with 2 nitrogen protoxide bombs

10 cocktails cups

Method

Shell the shrimps keeping only the end, taking away the bowel practising a cut along the "back" and thread them with a bamboo stick.

Cut the asparagus, the shallot and the potato in small pieces and insert them in the Steemtrap. Cook them with Stimmy injecting steam for circa 2 minutes. Transfer the vegetables still warm inside the mixer and whirl them to the maximum power until you will obtain a smooth cream, then incorporate the fresh cream and salt to the mixture.

Insert the mixture in the siphon-bottle and charge it with 2 nitrogen protoxide bombs, shake it and leave it to rest. Meanwhile heat a fry-pan with a little bit of oil and quickly pan-fry the shrimps and then add salt to them.

In one of the cocktail cups foam the asparagus mousse still warm and lay gently a shrimp on it. Decorate it with the chive and serve the mousse complete with a trickle of raw oil.

