

[Further information can be found on our privacy policy page](#)



Bloody Mary Espuma

as a good accompaniment to scallops



1 g salt
1 ml lemon juice
20 g tomato paste
1 ml Worcestershire sauce
50 ml Vodka
250 ml Tomato juice

1 g pepper
2 × sheet(s) of gelatin
3 g powdered sugar
1 ml Tabasco
170 g tomato paste

Preparation

Reduce the tomato juice and mix with the tomato puree and tomato paste. Season with salt, pepper, Tabasco, some lemon juice, Worcestershire sauce and completely dissolve the sugar in the mixture.

Dissolve the squeezed gelatin in the heated vodka (50 °C) and mix well with the tomato and spice mix.

Pass the mixture through the iSi Funnel & Sieve directly into a 0.5 l iSi Whipper. Screw on 1 iSi Cream Charger and shake vigorously. Let the filled Whipper cool in the refrigerator for a min. of 6 hours. Shake vigorously once more before serving.

Serving suggestion

Serve with roasted scallops and vodka jelly.

Double the ingredients for a 1 l iSi Whipper. Screw on 2 iSi Cream Chargers, one after the other. Shake vigorously after attaching each Charger. Halve the ingredients if using a 0.25 l iSi Whipper.

Recipe by Thomas Fritz, Espumas Award 2003 (Austria)

Difficulty: hard **Preparation time:** 30 min. **Suitable for:** Coming soon **Other factors:**