



Haricot Bean Emulsion

Ingredients:

BUTTER	20 G	COOKED HARICOT BEANS	250 G
ONION (CUT IN QUARTERS)	1	WHITE STOCK	500 ML
GARLIC CLOVES	2	LIGHT CREAM	250 ML

	Ingredients	Weight	Action	Heat setting	Speed	Time	Lid opening	Comments
1	Butter Onion Garlic cloves	20 g 1 2	Put in bowl	100°C	600 rpm	3 min	Open	
2	Cooked haricot beans White stock	250 g 500 ml	Add	100°C	600 rpm	10 min	Open	
3	Cream	250 ml	Pour in	100°C	600 rpm	2 min		Taste and adjust seasoning
4			Strain	-				
5			Pour into a siphon Charge with two cartridges Keep warm	-				



CHEF'S TIP

Adding cream to the siphon gives a very light emulsion.

