

# TEXTURAS

*Albert y Ferran Adrià*

Texturas **Xantana**

## Foie gras fat hot foam



### For the foie gras hot foam:

- 2.5 g *Xantana*
- 300 g *chicken stock*
- 200 g *foie gras fat melted at 45°*
- *c.s. salt*
- *c.s. black pepper*

- 1 Mix the Xantana with the chicken stock and blend with a Túrmix to help it dissolve. Put in a saucepan and bring to the boil.
- 2 Add the melted fat in a string, emulsifying the mixture with a Túrmix.
- 3 Put in a ½ litre siphon and add 3 loads of gas.
- 4 Keep in the refrigerator and after an hour heat the siphon at 70°C in a bain-marie.

### Others:

- 1 ½ litre *ISI siphon*
- 3 loads of *N2o*
- *Falksalt salt*

