

Sous vide mustard drink with Wild Berry Foam

Author: Elaine Müller
Cooking time: 30 minutes



Ingredients

Mustard-Absolut Elyx infusion:

700 ml Elyx
4 bsp honey mustard
4 bsp black mustard seeds
2 bsp forest blossom honey

Wild berry foam:

10 blackberries
10 raspberries
5 strawberries
30 cl water
30 cl sugar
15 cl honey
2 egg whites

Drink:

5 cl mustard-Absolut Elyx infusion
2 dash Lemon Bitter
Wild berry foam

Preparation

Mustard-Absolut Elyx infusion:

Cook all ingredients in the **fusionchef** sous vide water bath at 50 °C for 30 minutes.

Wild berry foam:

Puree the ingredients, strain and fill into the iSi cream whipper.

Drink:

Stir the mustard-Absolut Elyx infusion with the Lemon Bitter on the rocks in the tumbler until cold. Top with the wild berry foam.

Recipe courtesy of Elaine Müller (Onamor, Cologne) and ABSOLUT / Photo by Pernod Ricard Deutschland