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Wasabi Foam on Smoked Salmon Tartar

Surprise your guests



15 ml soy sauce
150 g cream cheese, full fat
150 g sour cream

30 ml lemon juice
30 ml sesame oil
10 g wasabi from a tube

Preparation

Stir all ingredients together and put into a 0.5 L (~17 fl. oz.) iSi Whipper. Screw on 1 iSi cream charger and shake vigorously. Refrigerate for 1-2 hours.

Serving Suggestion

Dice smoked salmon, avocado, and red onion. Season with salt, pepper, and lime juice. Serve with the wasabi foam and enjoy immediately.

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