



Bramley and parsnip shots with Bacon and Cider foam

The Selborne Arms - Selborne, Hampshire

 **Preparation time:**

 **Cooking time:**

 **Serves:**

Ingredients

Bacon and cider foam

10g butter
100g smoked bacon (chopped)
30g shallots (chopped and blanched)
100ml cider
100ml cream
1 leaf gelatine
100ml water
Salt and pepper

1. Put a little butter in a pan and sweat off the bacon and shallots
2. Deglaze with the cider and reduce completely
3. Add the cream and water and simmer for 10 minutes very gently to infuse
4. Pass the cream from the solid ingredients into a clean pan and reheat
5. Dissolve the gelatine leaf into the bacon and cream
6. Whisk in the butter then foam into a light consistency.
7. Into a glass pour some of the Bramley and parsnip soup to approx two thirds of the way up. Add a couple of black pudding croutons into this if you wish. On top of the soup, spoon some of the bacon foam, it will sit on the top creating two distinct layers. Drink the soup through the foam. Excellent as a small appetiser or amuse bouche!

