

Parmesan Mousse

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Recipe source: Brandon Sharp at Solbar restaurant, via Posie Haywood at food52

Makes 2 quarts

INGREDIENTS:

- 1 tablespoon canola oil
- 1 Spanish onion, minced
- 8 ounces white wine
- 1 quart heavy cream
- 9 ounces Parmesan cheese, freshly grated

NOTE: Use the best quality parmesan or Parmigiano-Reggiano cheese that you can.

- 2 sprigs rosemary
- Salt, to taste

DIRECTIONS:

- In a large heavy-bottomed saucepan, heat a tablespoon of canola oil. Add the minced onion and cook until soft and translucent.
- Add the white wine to the onions and let it cook on medium heat until the wine is almost completely gone.
- To the pot, add the heavy cream and the grated cheese. Stir to combine and slowly bring to a simmer.
- Once the cream mixture is simmering, add the two sprigs of rosemary and turn off the heat. Let the mixture sit and steep for 5 minutes.
- Taste and add salt as needed.
- Strain the mixture into a large bowl—you don't need too fine of a strainer, but make sure that you strain out all the onions and the rosemary.



- Let the liquid cool to room temperature. Now you need to chill and whip the cream. You have two options, either set the bowl of infused cream over an ice bath and whip it with a hand mixer, or put the infused cream in the refrigerator to chill for at least 30 minutes, and then whip it in a stand mixer or by hand.
- Whip the cream mixture until it is in between soft and stiff peaks. Serve over roasted or fresh vegetables, over grains or lentils, or any place you'd use sour cream or crème fraîche.