



**isi**<sup>®</sup>  
Inspiring food.

# Rapid Infusion.

BAR & KITCHEN

# Sophisticated technique.

Infusing flavors into liquids is an extraordinary technique offering countless opportunities to enhance taste sensations, create unique flavors and lend enhances complexity to food and beverages.

## Discover a new world of flavors.

With flavorful ingredients e.g. herbs, spices and fruits, new aromas can be combined with a variety of liquids. Alcohol, oil and vinegar can be flavored. Infusing liquids with aromatic ingredients requires no magic, but until now, it required a lengthy period of time.

## Rapid Infusion.

Rapid Infusion with the iSi Gourmet Whip creates a new way of infusing flavors into liquids. The Rapid Infusion technique is simple and fast while preserving the fresh, tasty aroma of solid ingredients, because it does not require heating.

Discover the countless recipe variations made possible by iSi Rapid Infusion in your own bar and kitchen! Let yourself be inspired!

# A matter of taste.

By using the iSi Gourmet Whip and the Rapid Infusion technique together, aromas are rapidly transferred into liquids. Previously, this process required days or even weeks, but with Rapid Infusion, this is reduced to a few minutes. The Rapid Infusion process using the iSi system was first discovered by the US mixologist Dave Arnold.

How does Rapid Infusion work ?

N<sub>2</sub>O flows out of the iSi cream charger into the iSi Whipper, forcing the liquid and the N<sub>2</sub>O to organically combine together under high pressure with the flavoring substance. When the pressure in the Whipper is released, the N<sub>2</sub>O forms bubbles and takes on the flavors of the ingredient. This means the aroma has been transferred into the liquid.

According to Dave Arnold, the founding father of Rapid Infusion, the advantages are many:

1. Fresh taste.  
Certain ingredients such as lemon zest cannot be used in the classic, time-consuming infusion techniques, since they decompose over time. In the conventional method, a long resting time can result in spoiled ingredients. Rapid Infusion maintains the fresh and natural taste of the products used since it happens so quickly.
2. Balanced taste.  
Hot and spicy? Yes please, but not only! With Rapid Infusion you can also dilute the flavor profiles that are not intended to be too strong. For example, chili peppers. With the conventional infusion process, undesirable flavors remain, lending the food an undesirably strong spiciness. Rapid Infusion preserves the natural flavor of chili peppers, and provides spiciness and flavor in balanced proportions.
3. Reduces bitter taste.  
The bitter compounds in many foods take longer to be extracted than the more desirable flavors. The end result with Rapid Infusion is therefore much less bitter than the result of traditional, time-consuming techniques. Due to a faster process, the most desirable flavors of coffee or chocolate hold their unique flavor profile.

## iSi Rapid Infusion Accessoires.

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By using iSi Rapid Infusion accessories for Rapid Infusion applications with the iSi Whipper, you can easily vent the pressure and collect any escaping foam or liquid in a container.

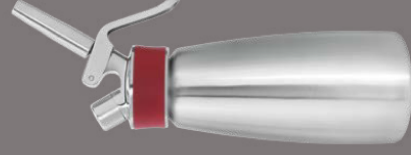
The accessories set contains:

- 1 sieve gasket 100 % silicone mounted on 1 sieve 100 % stainless steel
- 1 ventilation tube 100 % stainless steel
- 1 silicone tube 100 % silicone
- 1 cleaning brush



## iSi Gourmet Whip.

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- Multifunctional food whipper for all applications
- For cold & hot preparations

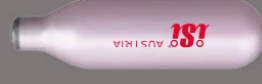
The all purpose tool for the kitchen. For the preparation of light and fluffy espumas, finger food, warm and cold sauces and whipped soups, as well as whipped cream and desserts. For cold and hot preparations. Keep warm in bain marie up to 75°C/165°F.

## iSi cream chargers.

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For the perfect result only use iSi cream chargers!

- 7.5 g of pure N<sub>2</sub>O
- Made from 100 % recyclable steel
- Individually weighed electronically – with filling warranty





# iSi Rapid Infusion.

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Note: Please observe the instruction manual of the iSi Whipper and the iSi Rapid Infusion accessories.

1. Fill the 0.5 L iSi stainless steel bottle with ingredients. Note the maximum fill line which is marked on the bottle.
2. Pull the sieve gasket onto the sieve, making sure it is in the correct position (in the original packaging, the sieve gasket is supplied pre-mounted on the sieve).

Note: Solids must never be placed inside the sieve; always put them in the bottle.

3. After correctly mounting the sieve gasket, place the sieve inside the iSi Whipper.
4. Screw the ventilation tube onto the dispensing valve of the head as far as it will go.
5. Screw the head with attached head gasket onto the iSi stainless steel bottle so that it is straight and tighten by hand.
6. Attach the silicone tube to the ventilation tube.

Note: Please ensure that all Rapid Infusion components have been correctly installed and, in particular, that the head gasket has been inserted in the head before screwing the bottle and head together.



7. Insert the iSi cream charger into the charger holder in the correct position.
8. Screw the charger holder with the inserted charger onto the head until all of the charger contents have released into the bottle.

Note: The shaking frequency and rest time vary according to the recipe.

⚠ **ATTENTION:** During Rapid Infusion applications, never use and store the bottle horizontally or upside down!

9. Unscrew the charger holder and recycle the empty charger.

10. The whipper must be placed on a flat surface for venting the gas pressure. When venting, press the lever down, fully to release the pressure. When pressing the lever, hold the silicone tube in a container to collect any spraying of the foam or liquid.

Note: Before use, make sure the ventilation tube is screwed on tight and that the silicone tube is secure.  
 Note: If using a 1 L (1 US Quart) iSi Whipper repeat steps 7-9, because the whipper must always be vented between charges.

⚠ **ATTENTION:** Never release the pressure while the iSi Whipper is upside down! Never use the ventilation tube to remove liquids (risk of blocking up the sieve and head):

11. Check if the iSi Whipper is completely empty and there is no pressure left before unscrewing the head. Unscrew the head from the iSi stainless steel bottle.
12. Remove the sieve together with the sieve gasket.
13. Pour out the flavored liquid through the iSi funnel & sieve or any fine mesh sieve into a container.



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# Drinks & more.

Dave Arnold

Dave Arnold grew up in the New York area and began tinkering with restaurant equipment after earning his Master of Fine Arts from Columbia University's School of the Arts. For an art project that required a 360-degree view of the inside of an oven, he re-fabricated a traditional range with glass walls. After meeting Chef Wylie Dufresne, Arnold became even more passionate about all things culinary and focused his engineering and inventing skills on professional and home cooking. In 2004, Arnold founded the Museum of Food and Drink in New York to promote learning about the history and culture of food. In 2005, The International Culinary Center, home of The French Culinary Institute, tapped him to head its new Culinary Technology Department until 2013.

Dave Arnold and the Momofuku Restaurant Group have partnered to create a new company called Booker and Dax, creating new equipment for use in food science and also transforming Momofuku Ssäm Bar's bar into the tech-heavy cocktail lounge, Booker and Dax at Ssäm.

Arnold writes equipment and book reviews as well as feature articles, which have been published in The New York Times, Food & Wine and Fast Company. He frequently lectures at leading industry conferences including The National Restaurant Show, and at colleges around the country including Harvard University's Science and Cooking Lecture Series. Dave recently signed a double book deal with Norton Publishing. His first book will explore the science behind cocktails.







## Jalapeño Tequila.

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- 0 50g .5 oz of thinly sliced, seeded and deveined green jalapeño pepper!
- 0 470ml 16.9 fl. oz 40% abv blanco tequila.

Put all ingredients into a 0.5 L ISI Whipper. Attach the Rapid Infusion Accessories according to the instruction manual. Screw on 1 ISI cream charger, shake and then vent by pressing the lever down fully. Screw on 1 more ISI cream charger. Rest for 2 minutes and then vent by pressing the lever down fully. Rest for 1 minute. Unscrew the head from the ISI stainless steel bottle and remove the sieve together with the sieve gasket. Pour the infused liquid through the ISI funnel & sieve into a container. Rest for 10 minutes.

Yield: over 90%



## Turmeric Gin Sour.

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**375 ml** 1.2 fl. oz Tanqueray  
 Gin

75 g • 2.6 oz fresh  
 Turmeric  
 sliced into 1.6 mm discs  
 (1/16 inch)

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Put all ingredients into a 0.5 L ISI Whipper. Attach the Rapid Infusion Accessories according to the instruction manual. Screw on 1 ISI cream charger and shake. Rest for 2 minutes 20 seconds and then vent by pressing the lever down fully.

Optionally screw on 1 ISI cream charger, shake and then vent by pressing the lever down fully. Screw on 1 more ISI cream charger. Rest for 2 minutes and then vent by pressing the lever down fully. 2 ISI cream chargers for 2 minutes make a darker product that is a bit better balanced.

Unscrew the head from the ISI stainless steel bottle and remove the sieve together with the sieve gasket. Pour the infused liquid through the ISI funnel & sieve into a container. Rest for 10 minutes.

Yield: 94%

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0 20 ml 0.7 fl. oz Turmeric Gin  
 Juice

0 20 ml 0.7 fl. oz 1:1 Simple  
 Syrup

3 drops 20% saline  
 solution

1 ml Orange Bitters

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Combine ingredients in a cocktail shaker add ice, shake and strain into a chilled coupe glass.





## Lemongrass Drink.

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3000000000000.2 fl. oz 40% abv vodka.

0 000000000000.3 oz fresh lemongrass, sliced into disks

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Put all ingredients into a 0.5 L ISI Whipper. Attach the Rapid Infusion Accessories according to the instruction manual. Screw on 1 ISI cream charger, shake and then vent by pressing the lever down fully. Screw on 1 more ISI cream charger. Rest for 3 minutes and then vent by pressing the lever down fully. Unscrew the head from the ISI stainless steel bottle and remove the sieve together with the sieve gasket. Pour the infused liquid through the ISI funnel & sieve into a container. Rest for 10 minutes.

Yield: over 90%

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0 8800000000000.1 fl. oz Lemongrass Vodka.

0 000000000000.4 fl. oz clarified lemon juice

000000000000.6 fl. oz 1:1 simple syrup

0 000000000000.03 fl. oz Rapid Black Pepper Bitters\*

0 000000000000.6 fl. oz filtered water

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Combine all the ingredients, chill to -10 °C / 14 °F and carbonate. Serve in a chilled champagne flute.

\* Ingredients Rapid Black Pepper Bitters: 200 ml / 6.8 fl. oz 40% abv vodka, 15 g / 0.6 oz Malabar Black Peppercorns, 10 g / 0.4 oz Tellicherry Black Peppercorns, 5 g / 0.2 oz Green Peppercorns, 3 g / 0.1 oz Grains of Paradise, 2 g / 0.08 oz Cubebs

Preparation Rapid Black Pepper Bitters: Pulse all the dried ingredients in a spice grinder. Pepper should remain coarse. Rapid infuse with 1 ISI cream charger in a 0.5 L ISI Whipper for 5 minutes. Strain through a coffee filter and press out extra liquid.



## Chocolate Vodka.

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000000000000 4.4 fl. oz vodka,  
 0 000000000000 3.5 oz  
 cocoa nibs

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Put all ingredients into a 0.5 L ISI Whipper. Attach the Rapid Infusion Accessories according to the instruction manual. Screw on 1 ISI cream charger, shake and then vent by pressing the lever down fully. Screw on 1 more ISI cream charger and vent by pressing the lever down fully. Rest for 1 minute. Unscrew the head from the ISI stainless steel bottle and remove the sieve together with the sieve gasket. Pour the infused liquid through the ISI funnel & sieve into a container. Pass the vodka through a coffee filter. Rest for several minutes. The leftover nibs aren't very good - all that remains is the bitterness.

Yield: over 90%

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Chocolate  
 vodka,  
 Lemon juice  
 Simple syrup  
 1:1  
 Candied Ginger  
 Pinch salt

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Combine 2 parts chocolate vodka, ¼ part lemon juice, ⅓ to ½ part simple syrup, and a dash of salt. Stir briefly with ice, strain into an old fashioned glass, and garnish with candied ginger.

This recipe requires very little sugar, even though the cocoa nibs are unsweetened, because the infusion technique leaves the bitterness behind.



## Rapid Orange Bitter.

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- 550ml 1.8 fl. oz 40% abv neutral vodka
- 250g 9 oz fresh orange peel (no pith, orange only)
- 250g 9 oz dried orange peel (Sevilles preferable)
- 250g 9 oz dried lemon peel
- 250g 9 oz dried grapefruit peel
- 0.1g 0.01 oz whole cloves (3 cloves)
- 250g 1 oz green cardamom seeds removed from pod
- 250g 1 oz caraway seeds
- 250g 1 oz quassia bark
- 500g 2 oz dried gentian root

Pulse all the dry ingredients (everything but the fresh peel and the vodka) in a spice grinder till everything is the size of whole peppercorns. Put the dry mix, the vodka, and the fresh orange peel into a 0.5 L ISI Whipper. Attach the Rapid Infusion Accessories according to the instruction manual. Screw on 1 ISI cream charger and shake. Put the ISI Whipper in simmering water (at max. 75 °C/165 °F) for 20 minutes. Cool the ISI Whipper in ice water for 5 minutes then vent by pressing the lever down fully. Unscrew the head from the ISI stainless steel bottle and remove the sieve together with the sieve gasket. Pour the infused liquid through the ISI funnel & sieve into a container. The peels will have absorbed almost all the liquid. Put them in a press sack or superbag and squeeze.

Yield: 52%  
Upping the yield makes a bitterer product with fewer aromas.



# KITCHEN

“My real passion is culinary art. Identifying and investigating new trends, and using iSi technology to incorporate them into recipes. That is my true calling.”

Creating  
taste sensations.

“There are limitless opportunities that arise for every chef with the creation of the Rapid Infusion technique. Anyone can quickly create new taste synergies, with both simple and complicated recipes. Rapid Infusion is also the perfect complement to other modern cooking techniques such as sous vide.”

Christoph Moser, iSi Global Culinary Ambassador



## Tips from Christoph Moser.

1. Temperature plays an important role in Rapid Infusion. For best results use ingredients at room temperature to infuse as much flavor as possible into the liquid. If you would like to infuse a liquid into solids (ex. raspberries), it is recommended to chill the solid ingredients first before placing them in the ISI bottle. The solid ingredients can thus take on the flavor of the liquid.
2. The liquid level in the ISI Whipper determines the pressure. In order to achieve the best possible results, pay close attention to the line marking the maximum filling level.
3. For the “flavor exchange” of Rapid Infusion to occur, ingredients must rest for a certain amount of time to the pressure in the ISI Whipper. For this reason, it is important to follow the indicated rest periods.
4. Quickly venting the gas is essential to creating a perfectly infused recipe.

On the following pages you will find basic Rapid Infusion recipes. These recipes will show you how Rapid Infusion can bring out a variety of flavors in your kitchen.

## Rapid Infusion with oil.



### Lemon Olive Oil.

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Roll the lemons with your palm on a hard surface, cut each into 8 pieces and put with olive oil into a 0.5 L ISI Whipper. Attach the Rapid Infusion accessories to the ISI Whipper according to instructions. Screw on 1 ISI cream charger, shake vigorously 5 times, and allow to rest for 15 minutes. Afterwards quickly vent the ISI Whipper by pressing the lever. Unscrew the head from the ISI stainless steel bottle and remove the sieve together with the sieve gasket. Pour the olive oil through the ISI funnel & sieve into a glass.

### Rosemary Olive Oil.

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Coarsely chop the rosemary leaves and put with olive oil into a 0.5 L ISI Whipper. Attach the Rapid Infusion accessories to the ISI Whipper according to instructions. Screw on 1 ISI cream charger, shake once and allow to rest for 15 minutes. Afterwards quickly vent the ISI Whipper by pressing the lever. Unscrew the head from the ISI stainless steel bottle and remove the sieve together with the sieve gasket. Pour the olive oil through the ISI funnel & sieve into a glass.

### Chili Olive Oil.

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Peel and mash the garlic. Put the garlic-puree with olive oil into a 0.5 L ISI Whipper. Attach the Rapid Infusion accessories to the ISI Whipper according to instructions. Screw on 1 ISI cream charger, shake vigorously 5 times, and allow to rest for 15 minutes. Afterwards quickly vent the ISI Whipper by pressing the lever. Unscrew the head from the ISI stainless steel bottle and remove the sieve together with the sieve gasket. Pour the olive oil through the ISI funnel & sieve into a glass.

Seed the chillies and cut into rings. Put chili rings and olive oil into a 0.5 L ISI Whipper. Attach the Rapid Infusion accessories to the ISI Whipper according to instructions. Screw on 1 ISI cream charger, shake vigorously 5 times, and allow to rest for 5 minutes. Afterwards quickly vent the ISI Whipper by pressing the lever. Unscrew the head from the ISI stainless steel bottle and remove the sieve together with the sieve gasket. Pour the olive oil through the ISI funnel & sieve into a glass.

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All recipes can be prepared with canola oil instead of olive oil.



# Rapid Infusion with vinegar.



## Thyme Vinegar:

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 4B00Th 6.2 fl. oz white balsamic vinegar and  
 3B6Th 2 oz thyme

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Coarsely cut the thyme and put with white balsamic vinegar into a 0.5 L ISI Whipper. Attach the Rapid Infusion accessories to the ISI Whipper according to instructions. Screw on 1 ISI cream charger, shake vigorously 5 times, and allow to rest for 15 minutes. Afterwards quickly vent the ISI Whipper by pressing the lever. Unscrew the head from the ISI stainless steel bottle and remove the sieve together with the sieve gasket. Pour the vinegar through the ISI funnel & sieve into a glass.

## Raspberry Vinegar:

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 3B00Th 1.2 fl. oz white balsamic vinegar  
 1B0Th 3 oz frozen raspberries, thawed

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Drain raspberries and place with white balsamic vinegar into a 0.5 L ISI Whipper. Attach the Rapid Infusion accessories to the ISI Whipper according to instructions. Screw on 1 ISI cream charger, shake vigorously 5 times, and allow to rest for 5 minutes. Afterwards quickly vent the ISI Whipper by pressing the lever. Unscrew the head from the ISI stainless steel bottle and remove the sieve together with the sieve gasket. Pour the vinegar through the ISI funnel & sieve into a glass.

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## Tomato Vinegar:

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 3B00Th 0.1 fl. oz white balsamic vinegar  
 1B0Th 3 oz dried tomatoes

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Cut the dried tomatoes and put with the white balsamic vinegar into a 0.5 L ISI Whipper. Attach the Rapid Infusion accessories to the ISI Whipper according to instructions. Screw on 1 ISI cream charger, shake vigorously 5 times, and allow to rest for 15 minutes. Afterwards quickly vent the ISI Whipper by pressing the lever. Unscrew the head from the ISI stainless steel bottle and remove the sieve together with the sieve gasket. Pour the vinegar through the ISI funnel & sieve into a glass.

## Peppermint Vinegar:

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 4B00Th 4.2 fl. oz white balsamic vinegar  
 3B0Th 1 oz peppermint

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Coarsely rip the peppermint and put with white balsamic vinegar into a 0.5 L ISI Whipper. Attach the Rapid Infusion accessories to the ISI Whipper according to instructions. Screw on 1 ISI cream charger, shake vigorously 5 times, and allow to rest for 15 minutes. Afterwards quickly vent the ISI Whipper by pressing the lever. Unscrew the head from the ISI stainless steel bottle and remove the sieve together with the sieve gasket. Pour the vinegar through the ISI funnel & sieve into a glass.

# Rapid Infusion with simple syrup.

## Orange Simple Syrup:

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 4B00Th 4.5 fl. oz simple syrup  
 3B0Th 2.5 oz orange zest

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Put the orange zest and the simple syrup into a 0.5 L ISI Whipper. Attach the Rapid Infusion accessories to the ISI Whipper according to instructions. Screw on 1 ISI cream charger, and allow to rest for 15 minutes. Afterwards quickly vent the ISI Whipper by pressing the lever. Unscrew the head from the ISI stainless steel bottle and remove the sieve together with the sieve gasket. Pour the simple syrup through the ISI funnel & sieve into a glass.

## Cocoa Simple Syrup:

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 4B00Th 14.2 fl. oz simple syrup  
 70 g 2.5 oz roasted cocoa beans

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Coarsely chop the cocoa beans and put with the simple syrup into a 0.5 L ISI Whipper. Attach the Rapid Infusion accessories to the ISI Whipper according to instructions. Screw on 1 ISI cream charger, shake vigorously 5 times, and allow to rest for 15 minutes. Afterwards quickly vent the ISI Whipper by pressing the lever. Unscrew the head from the ISI stainless steel bottle and remove the sieve together with the sieve gasket. Pour the simple syrup through the ISI funnel & sieve into a glass.

## Lavender Simple Syrup:

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 4B00Th 4.5 fl. oz simple syrup  
 3B0Th 0.5 oz lavender, dried

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Crush the lavender with a mortar and pestle, and put with simple syrup into a 0.5 L ISI Whipper. Attach the Rapid Infusion accessories to the ISI Whipper according to instructions. Screw on 1 ISI cream charger, shake vigorously 5 times, and allow to rest for 5 minutes. Afterwards quickly vent the ISI Whipper by pressing the lever. Unscrew the head from the ISI stainless steel bottle and remove the sieve together with the sieve gasket. Pour the simple syrup through the ISI funnel & sieve into a glass.

On the following pages you will find five recipes by Christoph Moser, which will help you, fulfill your culinary creativity!



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# Poached Egg/ Green Sauce Espuma/ Herbal Olive Oil/Potato Straws.

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- 0 50 ml 1.7 fl. oz vinegar
- 0 0.5 l 16.9 fl. oz water
- 0 400 g 14.1 oz potatoes
- 0 40 g 1.4 oz sorrel
- 0 40 g 1.4 oz dill
- 0 40 g 1.4 oz watercress
- 0 40 g 1.4 oz borage
- 0 40 g 1.4 oz parsley
- 0 50 ml 1.7 fl. oz olive oil
- 0 250 ml 8.5 fl. oz heavy cream
- 0 20 g 0.7 oz garden cress

Poach the quail eggs in vinegar water. Peel the potatoes, cut into Julienne strips and fry in vegetable oil until crisp.

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Put 300 ml 10.1 fl. oz olive oil and the herbs into a 0.5 L ISI Whipper. Attach the Rapid Infusion accessories to the ISI Whipper according to instructions. Screw on 1 ISI cream charger and allow to rest for 10-15 minutes. Afterwards quickly vent the ISI Whipper by pressing the lever. Unscrew the head from the ISI stainless steel bottle and remove the sieve together with the sieve gasket. Pour the olive oil through the ISI funnel & sieve into a glass and draw 50 ml · 1.7 fl. oz of olive oil with 4 pipettes.

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Puree the strained herbs with the remaining 250 ml 8.5 fl. oz of olive oil and the heavy cream in a blender until smooth. Pass through the ISI funnel & sieve directly into the 0.5 L ISI Whipper, screw on 1 ISI cream charger and shake vigorously. Refrigerate for 1-2 hours.



# Lamb Loin / White Peach / Mint Simple Syrup / Bean Mushroom Salsa.

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- 0 400g/14.1 oz lamb
- 0 160g/5.3 oz lemon thyme
- 0 160g/5.3 oz rosemary
- 0 200g/7.1 oz olive oil
- 0 160g/4.2 oz blanched soybeans
- 0 80g/2.8 oz chanterelle mushrooms
- 0 80g/2.8 oz king oyster mushrooms
- 0 80g/2.8 oz streaky bacon
- 0 80g/2.8 oz spring onions
- 0 20g/0.7 fl oz vegetable oil
- 0 2g/0.1 oz pepper
- 0 2g/0.1 oz salt
- 0 160g/5.3 oz white peaches
- 0 160g/5.3 fl oz water
- 0 200g/7.1 oz sugar
- 0 20g/0.7 oz mint
- 0 20g/0.7 oz Asian cress

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Put the olive oil with the lemon thyme, rosemary and garlic into a 0.5 L ISI Whipper. Attach the Rapid infusion accessories to the ISI Whipper according to instructions. Screw on 1 ISI cream charger and allow to rest for 15 minutes. Afterwards quickly vent the ISI Whipper by pressing the lever. Unscrew the head from the ISI stainless steel bottle and remove the sieve together with the sieve gasket. Pour the olive oil through the ISI funnel & sieve into a glass.

Place the olive oil and the lamb into a vacuum bag, vacuum seal and cook sous vide at 58 °C/136 °F in a water bath. Briefly sear on a grill before serving.

Finley chop the bacon and the spring onions and fry until soft in vegetable oil. Cut the chanterelles and the oyster mushrooms into small pieces and add to the frying mix. Season with salt and pepper, stir in the soybeans and add finely chopped parsley.

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Boil water and sugar in a saucepan and cook until the sugar has dissolved. Allow the simple syrup to cool down and put with the mint into a 0.5 L ISI Whipper. Attach the Rapid infusion accessories to the ISI Whipper according to instructions. Screw on 1 ISI cream charger and allow to rest for 15 minutes. Afterwards quickly vent the ISI Whipper by pressing the lever. Unscrew the head from the ISI stainless steel bottle and remove the sieve together with the sieve gasket. Pour the simple syrup through the ISI funnel & sieve into a glass.

Cut the white peaches in half, remove the stone, add the mint simple syrup and place in a vacuum bag. Cook sous vide at 42 °C/107 °F in a water bath. Briefly sear on a grill before serving.



# Roast Beef / Pea Espuma / Mint Oil / Sesame.

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- 0 400g 114.1 oz roast beef
- 0 160g 5.3 oz rosemary
- 0 100g 3.5 oz lemon thyme
- 0 900ml 30.4 fl. oz olive oil
- 0 4g 0.15 oz of Tasmanian pepper ground
- 1 garlic clove
- 0 125ml 4.2 fl. oz soy sauce
- 0 200ml 6.7 fl. oz veal stock
- 0 25g 0.9 oz lemon zest
- 0 200ml 6.7 fl. oz heavy cream
- 0 100g 3.5 oz young peas
- 0 180g 6.3 oz potatoes
- 0 2g 0.1 oz salt
- 0 1g 0.06 oz nutmeg
- 0 100g 3.5 oz mint
- 0 200g 7.1 oz string beans
- 0 200g 7.1 oz savory
- 0 100g 3.5 oz chili pepper
- 0 75g 2.6 oz sesame
- 0 100g 3.5 oz brown sugar
- 0 50g 1.7 oz snow peas
- 0 50g 1.7 oz pea sprouts

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Put 200 ml 7.1 fl. oz olive oil, the rosemary, the lemon thyme, the tasmanian pepper, ½ clove of garlic and the lemon zest into a 0.5 L ISI Whipper. Attach the Rapid Infusion accessories to the ISI Whipper according to instructions. Screw on 1 ISI cream charger and allow to rest for 15 minutes. Afterwards quickly vent the ISI Whipper by pressing the lever. Unscrew the head from the ISI stainless steel bottle and remove the sieve together with the sieve gasket. Pour the olive oil through the ISI funnel & sieve into a glass.

Place the olive oil and the roast beef in a vacuum bag, seal and cook sous vide at 58 °C 136 °F for 2 hours in a water bath. Briefly sear on grill before serving.

Reduce the soy sauce, the veal stock and the strained herbs.

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Put 400 ml 13.5 fl. oz of olive oil and the mint into a 0.5 L ISI Whipper. Attach the Rapid Infusion accessories to the ISI Whipper according to instructions. Screw on 1 ISI cream charger and allow to rest for 15 minutes. Afterwards quickly vent the ISI Whipper by pressing the lever. Unscrew the head from the ISI stainless steel bottle and remove the sieve together with the sieve gasket. Pour the olive oil through the ISI funnel & sieve into a glass.

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Peel the potatoes, cook until soft and mash with a potato masher. Blanch the peas and puree in a blender until smooth. Heat the heavy cream, mix with the potatoes and the pea puree and season with salt, nutmeg and 50 ml 1.7 fl. oz mint oil. Pass through the ISI funnel & sieve directly into the 0.5 L ISI Whipper, screw on 1 ISI cream charger and shake vigorously. Keep the ISI Whipper warm at max. 75 °C 165 °F in a bain-marie or in a water bath.

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Put 300 ml 10.1 fl. oz olive oil, the savory, the chili pepper, and ½ clove of garlic into a 0.5 L ISI Whipper. Attach the Rapid Infusion accessories to the ISI Whipper according to instructions. Screw on 1 ISI cream charger and allow to rest for 15 minutes. Afterwards quickly vent the ISI Whipper by pressing the lever. Unscrew the head from the ISI stainless steel bottle and remove the sieve together with the sieve gasket. Pour the olive oil through the ISI funnel & sieve into a glass.

Blanch the string beans and fry in a little savory olive oil. Puree 75 g 2.6 oz sesame with the brown sugar and soy sauce and stir in the remaining sesame seeds. Blanch snow peas.



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- 0 500g/1lb 10.6 oz mango
- 0 1000ml/1.7 gal 4 fl. oz orange juice
- 0 1000g/2.2 lb 5.6 oz Panna Cotta
- 5000ml/1.1 gal 7.6 fl. oz simple syrup  
& vanilla beans
- 0 15g/0.5 oz gellan gum
- 0 2500ml/1.1 gal 5.6 fl. oz chocolate  
liqueur
- 0 1/4 chili
- 0 50g/1.7 oz cocoa beans  
(nibs)
- 1 tonka bean
- 5000ml/1.1 gal 0.1 fl. oz heavy cream
- 0 150g/5.3 oz mint
- 0 100g/3.5 oz lime zest
- 0 5000ml 7 fl. oz lime juice
- 0 100g/3.5 oz sugar
- 0 40g/1.4 oz hazelnuts
- 0 150g/5.3 oz almonds
- 0 100g/3.5 oz chocolate

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Peel and dice the mango. Put the orange juice, 100 ml (3.4 fl. oz) simple syrup and 1 scraped vanilla bean into a 0.5 L ISI Whipper. Attach the Rapid Infusion accessories to the ISI Whipper according to instructions. Screw on 1 ISI cream charger and allow to rest for 15 minutes. Afterwards quickly vent the ISI Whipper by pressing the lever. Unscrew the head from the ISI stainless steel bottle and remove the sieve together with the sieve gasket. Pour the mango juice through the ISI funnel & sieve into a glass.

Mix the mango juice with 8 g gellan gum and allow to boil. Pour into the outer ring of the cannelloni tube and refrigerate. Pour the warm panna cotta in the middle of the cannelloni tube and refrigerate once again.

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Put the cocoa liquor, 200 ml (5.7 fl. oz) simple syrup, the chili, the cocoa beans, the scraped vanilla bean and the grated tonka bean into a 0.5 L ISI Whipper. Attach the Rapid Infusion accessories to the ISI Whipper according to instructions. Screw on 1 ISI cream charger and allow to rest for 15 minutes. Afterwards quickly vent the ISI Whipper by pressing the lever. Unscrew the head from the ISI stainless steel bottle and remove the sieve together with the sieve gasket. Pour the cocoa liquor through the ISI funnel & sieve into a glass.

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Put the heavy cream and the cocoa liqueur into a 0.5 L ISI Whipper. Screw on 1 ISI cream charger and shake vigorously. Refrigerate for at least 6 hours.

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Put 200 ml (5.7 fl. oz) simple syrup, the mint leaves, the lime zest and the lime juice into a 0.5 L ISI Whipper. Attach the Rapid Infusion accessories to the ISI Whipper according to instructions. Screw on 1 ISI cream charger and allow to rest for 15 minutes. Afterwards quickly vent the ISI Whipper by pressing the lever. Unscrew the head from the ISI stainless steel bottle and remove the sieve together with the sieve gasket. Pour the lime juice through the ISI funnel & sieve into a glass.

Boil the lime juice with 5 g (1/4 oz) gellan gum and pour into a mould. Allow to cool and slice.

Chop the hazelnuts and the almonds. Melt the chocolate. Caramelize the sugar in a pan and add the chopped nuts and melted chocolate. Allow to cool and finely chop.

# Mango Canneloni/ Cacao Espuma/ Lemon-Mint Emulsion Jelly/ Hazelnut Crumble.







# Contact.

**isi GmbH**  
Kürschnergasse 4  
A-1217 Vienna  
T +43 (1) 250 99-0  
info@isi.com  
www.isi.com/culinary

**Distribution Deutschland**  
**isi Deutschland GmbH**  
Mitteliterstraße 12-16  
D-42719 Solingen  
T +49 (212) 397-0  
isideutschland@isi.com  
www.isi.com/culinary/de

**Imported and distributed by**  
**isi North America, Inc.**  
175 Route 46 West  
Fairfield, NJ 07004, U.S.A  
Phone +1 (973) 227-2426  
Phone +1 (800) 447-2426  
isnorthamerica@isi.com  
www.isi.com/culinary/us





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