

A hand is shown holding a silver iSi siphon over a tall glass containing a layer of white foam on top of a liquid. The background is a warm, golden-brown color. In the lower-left foreground, there is a small bowl containing dark, crumbly ingredients. The overall scene suggests the preparation of a specialty coffee drink.

iSi[®]

Inspiring food.

Create.
New.
Taste.

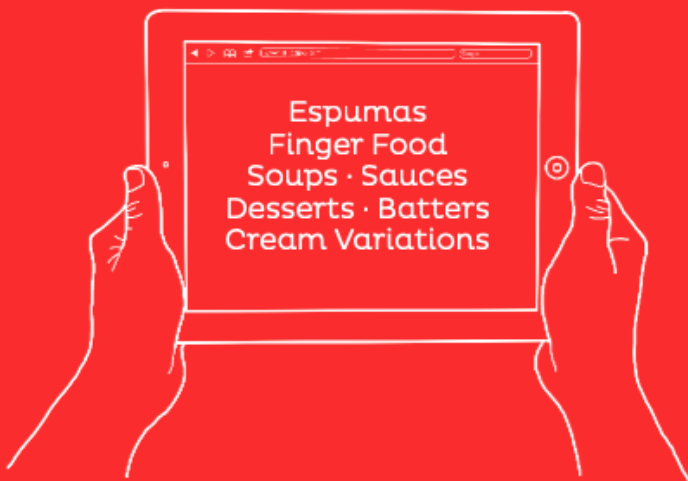


Transform your recipes!

Open up new worlds of flavors with the iSi Gourmet Whip and iSi Thermo Whip.

Cold or warm, sweet or savory – amazingly fast and easy. Prepare delicious espumas, delicate sauces, extravagant finger food, or desserts .

Let your imagination run wild!



Espumas – Definition

Espuma [es'puma]: Spanish for foam or mousse.

Espumas can be made from purées, creams and extracts, juices, coulis, or even soups or sauces. You can use the iSi Gourmet Whip or iSi Thermo Whip.

More flavor

With the iSi Gourmet Whip or iSi Thermo Whip, you can completely or partially do without with cream or egg as stabilizers. As a result, the natural aroma of the basic ingredients is maintained more intensely. The flavor is accentuated purely.

Greater efficiency

Preparing your recipes in advance is easy and saves time. With the iSi system, you get up to 5 times the whipping volume of a mixer. The result is easy and innovative cuisine.

Higher quality

The closed system allows cold preparations to be stored for several days in the refrigerator while maintaining quality. Preparations that are kept warm over several hours can be served at as high a quality as à la minute.

You can find more recipe ideas and inspiration at

www.isi-recipes.com

White Tomato Foam on Seafood Salad.

For the white tomato foam:

Ingredients for a 0.5 L (1 US Pint) iSi Whipper:

- 1 kg (2.2 lbs) tomatoes (to prepare the clear tomato stock)
- 2 sheets of gelatin (4 g [0.15 oz] powdered gelatin)
- 150 ml ($\frac{3}{4}$ cup) heavy cream
- lime juice, white pepper, and salt

Preparation:

1. — Puree the tomatoes with the salt. Leave the tomatoes to drain through a cloth and cool overnight and collect the clear tomato stock.
2. — Soften the gelatin in cold water. Warm up 2-3 tbsp. of tomato stock and dissolve the gelatin in it.
3. — Mix 300 ml (1 $\frac{1}{4}$ cups) of clear tomato stock and the cream and stir together with the dissolved gelatin. Season to taste with the lime juice, salt, and white pepper.
4. — Pass the mixture through iSi Funnel & Sieve directly into the 0.5 L (1 US Pint) iSi Whipper.
5. — Screw on one iSi Cream Charger and shake vigorously.
6. — Leave to cool in the refrigerator for several hours. Shake vigorously before serving.



Serving suggestion:

Sweat the mixed seafood with garlic in olive oil and leave to cool. Mix with roasted pine nuts, green onions, paprika, cubes of gherkin, and fresh basil. Season to taste with white balsamic vinegar, lime juice, salt, and pepper. Garnish with the white tomato foam and serve immediately.

Jerusalem Artichoke Foam Soup with Beetroot Tempura Sticks.

Ingredients for a 0.5 L (1 US Pint) iSi Whipper:

- 200 g (7 oz) Jerusalem artichoke, peeled, and cubed
- 1 tbsp. shallots, finely diced
- 1 tbsp. olive oil
- 250 ml (1 cup) vegetable stock
- 50 ml (1.5 fl oz) heavy cream
- 1 tbsp. Noilly Prat Vermouth
- salt, pepper, lemon juice

Preparation:

1. — Sweat the shallots in olive oil, add the cubes of Jerusalem artichoke, deglaze with the vegetable stock, and leave to simmer for approx. 20 minutes on a medium heat.
2. — Puree the mixture and add the cream. Season to taste with salt, pepper, lemon juice, and Noilly Prat Vermouth.
3. — Pass the mixture through iSi Funnel & Sieve directly into the 0.5 L (1 US Pint) iSi Whipper.
4. — Screw on one iSi Cream Charger and shake vigorously.
5. — Keep the iSi Gourmet Whip warm at 75°C/165°F in a bain-marie or water bath. Shake vigorously before serving.

Serving suggestion:

For the beetroot sticks in tempura coating, stir 250 g (8.5 oz) tempura or rice flour into 250 ml (1 cup) water and 1 tsp. salt until smooth. Pass the mixture through iSi Funnel & Sieve directly into the 0.5 L (1 US Pint) iSi Whipper. Screw on one iSi Cream Charger and shake vigorously. Cut the beetroot into 1 cm (0.4 inch) sticks, spoon the batter directly onto them and stir to coat. Fry in hot oil for approx. 2–3 minutes, sprinkle with sea salt and place onto skewers. Serve warm with the soup.





Mediterranean Potato Foam with Grilled Saddle of Lamb.

Ingredients for a 0.5 L (1 US Pint) iSi Whipper:

- 300 g (10.5 oz) potatoes (floury)
- 2 sprigs of rosemary
- 160 ml ($\frac{2}{3}$ cup) whole milk
- 60 ml ($\frac{1}{4}$ cup) heavy cream
- 1-2 tbsp. olive oil
- 1-2 garlic cloves
- $\frac{1}{2}$ tsp. lemon zest
- salt, pepper, nutmeg

Preparation:

1. — Boil the peeled and cubed potatoes in salted water with a sprig of rosemary for approx. 10 minutes, drain and leave to stand briefly.
2. — Heat the milk with the garlic and a sprig of rosemary and add the cream.
3. — Mash the warm potatoes into the hot liquid with a potato ricer (do not puree with a mixer) and stir with a whisk.
4. — Season the puree to taste with salt, pepper, nutmeg, and lemon zest. Leave to stand for 2-3 minutes at a low heat. The mixture should have a liquid consistency.
5. — Pass the mixture through iSi Funnel & Sieve directly into the 0.5 L (1 US Pint) iSi Whipper.
6. — Screw on one iSi Cream Charger and shake vigorously.
7. — Keep the iSi Gourmet Whip warm at 75°C/165°F in a bain-marie or water bath. Shake vigorously before serving.

Serving suggestion:

For the lamb, chop the rosemary, thyme, and garlic, stir into 3-4 tbsp. of olive oil and marinate the saddle of lamb in this mixture for at least 2 hours. Brown the meat on all sides and bake in a pre-heated oven at 80°C/176°F for approx. 40 minutes. Garnish the potato puree with fried green onions and cocktail tomatoes and serve with the sliced meat.

Guinea Fowl Breast with Lime Hollandaise and Asparagus Tips.



Ingredients for a 0.5 L (1 US Pint) iSi Whipper:

250 g (8.5 oz) butter, cubed
3 egg yolks
1 whole egg
salt, cayenne pepper
lime juice, lime zest

Reduction:

1 tbsp. shallots, cubed
80 ml (1/3 cup) dry white wine
3-4 black peppercorns
1 bay leaf

Preparation:

1. — Melt the cubes of butter, bring to the boil, skim off the foam that forms, and leave to cool.
2. — For the reduction, sweat the shallots, deglaze with the white wine and leave to reduce for approx. 3 minutes with the crushed peppercorns and bay leaf. Then strain the reduction through a sieve.
3. — For the sauce, beat the eggs together with 3 tbsp. of the reduction in a pot over steam and add the melted butter. Make sure that the ingredients are not hot so that the eggs do not solidify.
4. — Season to taste with salt, cayenne pepper, lime zest, and juice.
5. — Pass the mixture through iSi Funnel & Sieve directly into the 0.5 L (1 US Pint) iSi Whipper.
6. — Screw on one iSi Cream Charger and shake vigorously.
7. — Keep the iSi Gourmet Whip warm at 65°C/150°F in a bain-marie or water bath. The warm sauce will keep in the iSi Thermo Whip for up to 2 hours. Shake vigorously before serving.

Serving suggestion:

Roast the guinea fowl breast in a pan for approx. 3 minutes until golden brown. Then bake in a pre-heated oven at 100°C/210°F for 15-20 minutes. Peel the green asparagus and fry in a pan with olive oil. Sprinkle with lime juice and grated Parmesan. Cut the guinea fowl breast into slices and serve with the green asparagus and lime hollandaise.



It's all about the cream!

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Chargers!

Benefits of the high-quality
iSi Cream Chargers:

- 8 g of pure N₂O
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- Individually weighed electronically – with filling warranty

The lower the fat content of the cream, the more you must shake the iSi Whipper. For optimal results, use cream with a fat content of 32–36%.

Fresh cream with a fat content of 36% should be shaken a maximum of 3 ×.

UHT cream with a fat content above 32% must always be cool when poured into the iSi Whipper and must be shaken at least 10 ×.

The iSi system guarantees the highest quality. For this reason, use only original iSi Chargers with your iSi Whipper!

The following number of chargers are typically required depending on the desired consistency:

- 1 iSi Charger for 0.25 L (Half Pint) and 0.5 L (1 US Pint) iSi Whippers
- 2 iSi Chargers for 1 L (1 US Quart) iSi Whippers

Before serving, dispense a small quantity into a tall container to test the consistency.

Always store the iSi Whipper on its side in the refrigerator! Preparations can be kept in the refrigerator for up to 1 week due to the air-tight system.

Gelatin.

The weight of gelatin sheets may vary. 1.7 g gelatin leaves are used for our recipes. Please adjust if necessary. Always soften gelatin sheets in cold water at max. 15 °C/ 59 °F. Then press it out and heat it with a small part of the mixture to 60 °C/140 °F (but don't cook it!) This will ensure optimum binding power.

If you use powdered gelatin, you should substitute 1 sheet of gelatin with 2 g (0.07 oz) of powdered gelatin. To dissolve the powder, stir it directly into some of the liquid mixture. Follow all instructions on the gelatin packaging.

Gelatin can be replaced with other suitable binders such as Agar-Agar, Xanthan gum, starch or cream. If you use liquid cream, do not mix it with the other ingredients.

Vigorously shake the iSi Whipper downwards in order to bring the mixture to the head of the whipper.

iSi Gourmet Whip & iSi Thermo Whip.

1. — Rince the iSi Thermo Whip with cold water before use with cold preparations, and with hot water before use with warm preparations.
2. — Puree all mixtures finely and pass them through iSi Funnel & Sieve or a fine mesh sieve before pouring into the iSi Whipper.
3. — For cold creations containing gelatin, leave the filled iSi Whipper in the refrigerator for 6–12 hours. With the iSi Thermo Whip, let the mixture cool off open (without the head) in the refrigerator before screwing on the head and a charger.
4. — The iSi Gourmet Whip can be heated/ kept warm in a bain-marie or water bath at max. 75 °C/165 °F without the charger holder. Never put the iSi Thermo Whip in a bain-marie or water bath.
5. — Important: Shake vigorously after screwing on each charger!



1.



2.



3.



4.



5.



6.

Using iSi products.

The number of iSi Chargers you use depends on the required consistency. One iSi Charger is usually required for the 0.5 L (1 US Pint) iSi Whipper. Simply adjust for smaller or larger devices.

1. — Pay attention to the maximum filling volume when filling the iSi Whipper. Use the iSi Funnel & Sieve or a fine mesh sieve if the mixture contains seeds, bits or fruit pulp.

2. — Insert the iSi Cream Charger into the charger holder. The iSi system guarantees the highest quality. For this reason, use only original iSi Chargers with your iSi Whipper!

3. — Screw the charger holder with the inserted iSi Cream Charger onto the upright iSi Whipper.

4. — Shake the iSi Whipper vigorously, remove the charger holder, and then dispose of the empty iSi Cream Charger.

5. — Always use the iSi Whipper headfirst so that the tip is pointing downwards. Dispense portion by portion by pressing the lever. Do not shake between portions!

6. — Always store the iSi Whipper on its side in the refrigerator! Preparations can be kept in the refrigerator for up to 1 week due to the air-tight system.

Indication: The iSi Gourmet Whip can be heated/kept warm in a bain-marie or water bath at max. 75 °C/165 °F without the charger holder. Never put the iSi Thermo Whip in a bain-marie or water bath.

Tonka Bean Sponge Pudding with Almond Sauce.



Serving suggestion:

For the almond sauce, mix sour cream with almond flavoring or amaretto and sugar syrup to taste. Carefully divide the tonka bean sponge into portions and serve with the almond sauce.

Ingredients for a 0.5 L (1 US Pint) iSi Whipper:

- 100 g (3.5 oz) ground almonds
- 5 eggs
- 15 g (0.5 oz) flour
- 15 g (0.5 oz) cocoa powder
- 100 g (3.5 oz) sugar
- pinch of salt
- 1-2 tonka beans, finely grated
- paper or plastic bowl

Preparation:

1. — Stir all ingredients together to form a smooth batter.
2. — Pass the mixture through iSi Funnel & Sieve directly into the 0.5 L (1 US Pint) iSi Whipper.
3. — Screw on one iSi Cream Charger and shake vigorously.
4. — Make a small indentation on the bottom of the bowl and fill it up to one-third full with the mixture.
5. — Heat for approx. 40-50 seconds in the microwave at 900 Watts.
6. — Turnover the bowl and leave to cool down. Leave the sponge in the bowl until needed for use to prevent it drying out.
7. — Use a knife to loosen the sponge pudding from the edge of the bowl immediately before serving.

Contact.

www.isi.com/culinary

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
Mittelitterstraße 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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Article Number: 947211600