

The perfect barbecue experience with iSi

As the temperatures rise, so does our desire to finally heat up the barbecue again – and this year improvisation is required. This is because there will probably not be any big barbecue events taking place, but that is no reason to miss out on the joys of a perfect grill! True to the motto #stayathomeandgrill, iSi is inspiring everyone to use their own home, balcony, terrace or garden as an ideal place to relax and still enjoy that very special holiday and barbecue feeling. All barbecue lovers, whether hobby or professional grillers, can create delicious barbecue dishes – without the need for a great deal of expertise or really expensive equipment. With the iSi system for cooking at home, it is quick and easy to prepare delicious marinades, natural aromatic oils, dips, sophisticated drinks and desserts.

PLACE, DATE | Summer, sun and the joys of a barbecue – even if the summer of 2020 will be a little different, this year’s barbecue season is already off to a great start. The Austrian quality manufacturer of professional cream chargers, iSi bottles and siphons turns barbecues in your own home into something special. Sparkling summer drinks and juicy steaks with aromatic marinades and delicious sauces are quick and easy with the iSi system – guaranteeing a creative home barbecue with a wow effect. “For me, working with iSi means unlimited freedom in my creativity. Especially when barbecuing I find many useful and delicious ways to use the iSi Gourmet Whip. Barbecuing with iSi is pure emotion and passion for me,” says creative chef Giuseppe Messina. **[or insert quote of your local chef]**

Home-made barbecue marinades

The big advantage when marinating meat yourself: you know exactly what’s in the marinade! In this way you can avoid artificial flavour enhancers and add your own flavour to the marinade. With the iSi Gourmet Whip and the iSi Rapid Infusion technology, home-made marinades and aromatic oils can now be prepared in next to no time and used whenever you need them! What used to be a matter of days or even weeks now only takes a few hours or even minutes: with iSi Rapid Infusion, liquids such as oils, vinegar and alcohol can be flavoured according to personal taste and meat, fish, vegetables and fruit can be marinated. The pressure injection gives even particularly large meat specialities such as brisket, pulled pork, turkey and also burgers a unique flavour. The marinade is injected directly into the meat with the iSi needle grommet to ensure precise dosing and even distribution. This gives the meat the fresh, tasty flavour of the ingredients – without requiring long rest periods.

Dip it!

Besides the marinade, freshly prepared barbecue sauces in particular are among the absolute highlights of a successful barbecue. Whether sweet and sour, spicy, smoky or fruity – with the iSi devices, home-made sauces can be refined according to taste and the type of food being cooked. They are a great way to make a creative grill, particularly in a food culture influenced by the food trends of snacks and dips. In addition, flexible use with its perfectly matched iSi Professional Chargers and accessories is enabled and perfect storage is possible with the iSi closed system, in which sauces can be stored refrigerated for up to ten days.

Sparkling pleasure

Besides the culinary delights, refreshing thirst quenchers and sparkling cocktails are an essential part of any barbecue evening. The iSi Sodamaker Classic gives that summer feeling on a terrace, balcony or in your own garden. With its classic vintage look and elegant design, it is a real eye-catcher at every barbecue and makes sure guests enjoy their drinks in style. Whether for mixing with syrup, juices and home-made soft drinks or for preparing trendy cocktails, sophisticated long drinks and popular classics such as Aperol Spritz or Campari Soda. The high-quality manufactured product iSi Sodamaker Classic has stood for tested iSi quality from Austria for over 150 years and takes the concept of sustainability into account.

BARBECUE RECIPES

To go directly to the recipe, please click on the blue link:

- [Smoked Corn Tortilla](#)
- [Maize Espuma](#)
- [Pimenton del Padron Espuma](#)
- [Herb Sour Cream](#)
- [Chicken Breast](#)
- [Lardo and Rosemary Injection](#)
- [Char Mousse](#)
- [Sweet Potato Foam](#)

More information, recipes and videos at <https://www.isi.com/en/culinary/recipes/>

PRINTABLE IMAGES

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Maize Espuma / Gourmet Whip



Chicken Breast / Gourmet Whip



Lardo and Rosemary Injection
Gourmet Whip & Rapid Infusion



Dijonnaise Sauce / Gourmet Whip



Pimenton del Padron Espuma /
Gourmet Whip



Sweet Potato Foam / Gourmet Whip



Smoked Corn Tortilla / Gourmet Whip



Char Mousse / Gourmet Whip



Fish burger with Bell Pepper Espuma / Gourmet Whip



Herb Sour Cream / Gourmet Whip



Pressure-Marinated Pears / Gourmet Whip



Giuseppe Messina, Creative Chef & iSi Ambassador



Blue Vodka / iSi Sodamaker Classic



Campari Soda / iSi Sodamaker Classic

About iSi

iSi GmbH was founded in Vienna in 1964 as iSi Metallwarenfabrik and is still an owner-managed company today. The group of companies consists of three subdivisions: iSi Culinary, iSi Components and iSi Automotive. The focus in all the divisions is on the manufacture of compressed gas containers. In addition to its headquarters in Vienna, the iSi Group today has production and sales locations worldwide and sells its products in more than 90 countries. Christian C. Pochtler has been the managing sole shareholder since 1984.

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