

PRESS RELEASE



Brunch around the world

Brunch is a long-term trend that has enjoyed enduring popularity. The fusion of breakfast and lunch covers multiple facets of gastronomy and is constantly reinventing itself. When it comes to charming guests, it is an especially enjoyable way of pleasing them by serving innovative, creative dishes. iSi Culinary looks behind the scenes of the international world of brunch and inspires the gastronomic landscape with the latest food trends.

January 2020 | iSi Culinary, the Austrian manufacturer of chargers, whips and siphons, has set itself the task of inspiring chefs with new culinary delights and providing the best possible support, especially when it comes to preparing dishes. After all, creative dishes with a wow-effect require not only high-quality equipment but also a certain flexibility, which allows the ability to work with and in front of the guest even during business. Inspired by the international brunch world, iSi Culinary demonstrates the food trends that can also inspire the domestic gastronomic community.

Cream Cheese Tea

From New York via China all the way to Europe: The uniqueness of the exciting world of culinary delights is quickly and easily put on your plate with the iSi system. Food trends have given rise to a completely new eating culture in recent years, especially with the hype around breakfast. Although the traditional butter croissant is an indispensable part of many breakfast tables in this country, breakfast is gradually being expanded with international creations. Rainer Kratzer and Markus Leitner, the recipe and product developers at traditional Austrian company iSi Culinary, have been following the latest international brunch trends and discovering ideas for delicious specialties with a wow-effect. On their culinary journey, Kratzer and Leitner came across the latest trend in Asia, called the "Cream Cheese Tea", a tea with cream cheese topping: *"The flavours, which at first glance appear to be very contrasting, complement each other amazingly well. The iSi technology turns the ordinary cheese tea into an innovative creation, which has a winning taste and visual appearance,"* says iSi Culinary recipe developer Rainer Kratzer. This extraordinary drink can be introduced easily and quickly with the iSi system, and it can also be stored perfectly and served in a moment with the same high quality. [Click here for the recipe.](#)

Kommentiert [MV1]: You can insert a traditional breakfast dish from your country here

Snackification & Brinner

The latest food lifestyle is called "snackification", where breakfast especially is enjoyed throughout the day. This gave rise to the so-called "brinner" food trend, which originated in California and is slowly making its way over to Europe. This fusion of breakfast and dinner often mixes sweet breakfast classics with hearty components of international supper dishes. The wow effect is guaranteed by combinations of sweet creations such as the fluffiest cheesecake from Japan with spicy ones like freshly marinated Norwegian salmon with red beets. Creatively presented and combined are oriental hummus mousse, New York Eggs Benedict, fluffy fruit creams and a Swedish Caesar Salad. Whether marinating, flavouring, filling or decorating, the iSi system with its perfectly designed Professional Chargers and accessories makes preparing and serving cold and warm creations wonderfully simple. In addition, the iSi system provides ideal storage, guaranteeing that products are kept fresh in the closed refrigeration system.

Kommentiert [MV2]: Substitutable as required



More information, recipes and videos at <https://www.isi.com/en/culinary/recipes/>
iSi products and accessories are available in the iSi Webshop: [isi-shop.com](https://www.isi-shop.com)

RECIPES

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

- [Swedish Caesar Salad](#)
- [New York Classic: Eggs Benedict](#)
- [Oriental Speciality: Hummus Mousse](#)
- [Fluffy Cheese Cake: Japanese Cheesecake](#)
- [Fresh from Norway: Marinated Salmon with Red Beet](#)
- [Asian Food Trend: Nitro Red Cheese Tea](#)
- [Fluffy American Waffles](#)

PRINTABLE IMAGE MATERIAL

To download the illustrated press photos in print quality, please use the following link:

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Rainer Kratzer (left) & Markus Leitner, recipe and product developers iSi
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Swedish Caesar Salad / iSi Gourmet Whip
[RECIPE](#)



New York Classic: Eggs Benedict / iSi Gourmet Whip
[RECIPE](#)



Oriental Speciality: Hummus Mousse / iSi Gourmet Whip
[RECIPE](#)



Fluffy Japanese Cheesecake / iSi Gourmet Whip & iSi Cream Profi Whip
[RECIPE](#)



Fresh from Norway: Marinated Salmon with Red Beet / iSi Gourmet Whip & Rapid Infusion Whip
[RECIPE](#)



Asian Food Trend: Nitro Red Cheese
Tea / iSi Nitro & iSi Gourmet Whip
[RECIPE](#)



Fluffy American Waffles / iSi Cream
Profi Whip
[RECIPE](#)

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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