

Sauces redefined – made with iSi

iSi takes your vegan sauces to the next level

The perfect sauce involves lots of hard work and a passion for detail. iSi Culinary multifunctional devices and matching accessories give professional cooks a valuable tool to help them create the perfect sauce with ease. Whether it's used for vegan or meat-based dishes at a restaurant, hotel, canteen or catering company, the iSi system delivers perfect mise en place, longer shelf life and opens up impressive presentation options – while not also saving money and resources, but also gives valuable time for creativity.

Vienna, 15 March 2022 | From traditional sauce Hollandaise and seasonal wild garlic sauce to vegan aioli – sauces add the perfect finishing touch to any dish. In vegan cuisine, this is a particular challenge requiring not only imagination in the kitchen, but also specific know-how. As a strong partner and gastro sector specialist, iSi Culinary – the Austrian global market leader and quality manufacturer of devices, chargers and accessories – draws on a wealth of experience dating back many years. With iSi's perfectly-integrated system even sauces succeed quick and easy.

Perfect for all those vegourmets out there

Vegan and vegetarian cuisine is becoming more popular all the time. In future, plant-based dishes will become a core part of every good restaurant's offering – a trend that iSi spotted early on. Whether it's the iSi Gourmet Whip, Thermo Whip or Thermo Xpress Whip PLUS – the global market leader's system not only gives chefs the tools they need, it also gives professional chefs a valuable inspiration for simple, meat-free dishes, helping them to blow their guests away every single day with exciting new creations.

When it comes to the perfect sauce, consistency and stability are key. A new plant-based product called 'Magic Texturizer' was developed in response to a specific need – bringing a top new staple to all pro kitchens. Magic Texturizer is a next-level, flavour-neutral binding agent which is set to revolutionise modern and traditional cuisine thanks to its vegan power. When used in the iSi Whip, the new texturizer ensures the successful preparation of soups, sauces and espumas. Something that Richard Rauch, Guide Gault Millau toque-winning chef and Austrian president of Jeunes Restaurateurs d'Europe (JRE), is only too happy to confirm: *"I cannot imagine my kitchen without the iSi System. In addition to the all-rounders, I really rate the new developments like the Magic Texturizer as a plant-based texture provider. I use it to create delicious sauces and soups for my guests – vegan, light and with a wonderfully creamy mouthfeel."*

Efficiency and flexibility for professional kitchens

Developed by professionals for professionals, iSi is on a mission to support chefs with a series of efficient and flexible kitchen devices. Fully airtight, the system increases the shelf life of sauces, allowing them to be refrigerated for up to ten days depending on the ingredients. This not only reduces food waste, but – in a boon for every commercial kitchen – also enhances flexibility for the gastro sector. What's more, the iSi system cuts the quantity of produce needed and optimises the cost of goods by maximise portion numbers and boosting whipping volume. Depending on the recipe, chefs can expect anywhere between double and five times the output simply by using the iSi system. The

outcome is an ideal mix of light and airy natural flavours, coupled with the perfect consistency, a combination that sets new standards in terms of both aesthetics and taste.

iSi Culinary's international **#theartofthepresentsauce** campaign is supporting professional chefs all around the world in their quest for the perfect sauces: as well as delivering a host of benefits for day-to-day kitchen operations, the iSi system gives chefs all around the world a valuable source of inspiration through delicious dishes to suit every taste.

The iSi video format "Zu Gast bei" offers an exciting insight into the restaurant kitchen of four-toque gourmet chef Richard Rauch. In it, Richard Rauch conjures up a delicious wild garlic sauce for his guests using the iSi Gourmet Whip (please see recipe below). The mise en place of the sauce is quick and easy. In addition, it can be perfectly stored and served à la minute at any time with consistent quality. iSi presents the video – alongside numerous other sauce recipes and valuable money-saving tips for professional kitchens – at siheroes.com.

iSi products are available from the iSi online store at isi-shop.com, as well as specialist catering wholesalers and selected grocery stores.

The new Magic Texturizer is available from the [iSi Online Shop](http://isi-online-shop.com), and coming soon to leading C+C stockists in Austria and Germany.

WILD GARLIC SAUCE

Based on a recipe by four-toque chef Richard Rauch, this heavenly wild garlic sauce couldn't be easier to make thanks to the iSi Gourmet Whip.

2 shallots	125ml single cream
1 stick of celery	100g wild garlic
1/6 celeriac root	50g fresh ginger
80g Butter	750ml vegetable stock
125ml white wine (Welschriesling)	2 tsps Magic Texturizer
40ml Vermouth	Salt, cayenne pepper

Preparation: Peel the celery and celeriac and cut into 1cm cubes. Add the finely chopped shallots to the butter and fry until clear before adding the diced celery and celeriac. Deglaze with the white wine and Vermouth and reduce by about half. Pour in the stock and cream and reduce until about 500ml is left. Add the peeled and grated ginger, the wild garlic and the Magic Texturizer and blend until smooth. Season with salt and cayenne pepper and transfer to an iSi Gourmet Whip 0.5l with heat protection using an iSi funnel and sieve. Screw on an iSi Professional Charger and shake 14-16 times.

PRINT-READY IMAGES

Please use the following link to download the high-resolution versions of the images below:

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For that perfect bond: Magic Texturizer



The perfect team:
Magic Texturizer & iSi Gourmet Whip



Richard Rauch, restaurant
Geschwister Rauch (aka Steira Wirt),
four Gault Millau toque-winning chef
and president of Jeunes
Restaurateurs in Austria



Vegan tomato cream sauce/
iSi Gourmet Whip
[RECIPE](#)



Vegan Aioli sauce/
iSi Gourmet Whip
[RECIPE](#)



Vegan curry sauce/
iSi Gourmet Whip
[RECIPE](#)



Vegan chive sauce/
Magic Texturizer & iSi Gourmet Whip
[RECIPE](#)



Smoked salmon sauce/
iSi Gourmet Whip
[RECIPE](#)



Sauce hollandaise/
iSi Gourmet Whip
[RECIPE](#)

About iSi

iSi Culinary is part of the iSi Group and one of three business units that have been producing and exporting pressurised gas cylinders for various industries worldwide since 1964. A global market leader, Austria-based iSi Culinary is a byword for innovative, high-quality products for commercial and home applications. Its portfolio of products comprises seamlessly integrated devices, capsules and accessories for use in the production of whipped cream, espumas, soups, sauces, desserts and sodas as well as creative nitro drinks. The company supplies its products to 90 countries worldwide from its main production site in Vienna.

With iSi, delicious culinary delights can be created in no time at all.

Find inspiration at [isi.com/culinary](https://www.isi.com/culinary)



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