



PRESSE INFORMATION

iSi Rapid Infusion Starter Kit – an aromatic liaison

Flavoring liquids is now even easier and faster than ever before. With iSi Rapid Infusion, any and every aroma can be instilled into liquids such as alcohol, oil, water or vinegar. Now available, the iSi Rapid Infusion Starter Kit: the iSi Gourmet Whip and the iSi Rapid Infusion accessories come together in attractive gift packaging – recipe ideas included!

Whether in the bar or in the kitchen, infusing liquids with individual flavors and aromas are popular applications, and in this way every chef and bartender can let their creativity run wild. Now these applications can be prepared even more quickly and easily.



Now newly available, we present you with the iSi Starter Kit for Rapid Infusion applications. This contains an iSi Gourmet Whip in the 0.5 liter model, the iSi Rapid Infusion accessories, 10 cream chargers as well as a recipe book with a wide variety of applications. Recipes such as jalapeño tequila, thyme vinegar, chili olive oil along with syrups and emulsions are just a few examples to describe the scope of this tool.



Discover the new variety of flavors.

Using ingredients rich in flavor such as herbs, spices and fruits, new aromas can be given to a huge array of liquids. Alcohol, oil and vinegar can all be flavored in this manner. Imbuing liquids with aromatic ingredients with the help of infusion procedures is not rocket science, but up until now it always required a certain amount of time.

iSi Rapid Infusion.

Rapid Infusion with the iSi Gourmet Whip takes a new approach to infusing liquids with aromas. The Rapid Infusion technique is simple, fast and retains the fresh, flavorful aroma of the solid ingredients, since it does not require heating.

Rapid Infusion makes it possible to instill a liquid with various aromas in a very short time. Combine aromatic solids (e.g. herbs, spices, fruits) together with a liquid (e.g. alcohol, oil, water, vinegar) in the iSi Gourmet Whip. Due to the pressurization created by the implementation of the iSi Whipper with an iSi cream charger, the aroma of the solids is infused into the liquid, which then takes on a unique taste.

With iSi Rapid Infusion Accessories, when using the iSi Whipper for iSi Rapid Infusion applications, you can use the ventilation pipe to simply relieve the pressure and use a container to catch any foam or liquids that might also escape. The inlaid sieve reduces the amount of solid particles in the Whipper head.





Inspiring food.

Simply huge flavor

Simple applications with the iSi Gourmet Whip and iSi Rapid Infusion Accessories; whether it's chili olive oil or raspberry vodka, the potential for creativity is unlimited.

Chili olive oil.

Deseed 10 g chilies and cut into rings. Fill the chili rings and 495 ml olive oil into the 0.5 L iSi Gourmet Whip. 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. Remove the sieve including the sieve gasket from the iSi bottle. Pour the olive oil through the iSi funnel & sieve into a glass.



Raspberry vodka.

Drain the raspberries (250 g deep-frozen, thawed) and fill into a 0.5 L iSi Gourmet Whip together with 220 ml vodka. 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. Remove the sieve including the sieve gasket from the iSi bottle. Pour the vodka

through the iSi funnel & sieve into a glass.

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