

Shaken, not stirred

iSi Culinary presents the art of the perfect sauce

The perfect sauce is not just an art form, but the product of lots of hard work – and attention to detail. The multifunctional devices and matching accessories from iSi are helping professional chefs all over the world to blow their guests away every single day with amazing new dishes – and their delicious sauces are the icing on the cake. Whether it’s deployed at a restaurant, hotel, canteen or catering company, the iSi system delivers flawless mise en place, extends storage life and opens up impressive presentation options – while also saving costs and freeing up time for that all-important extra dose of creativity.

Vienna, 18 May 2021 | From classic sauce hollandaise to fancy champagne-mustard sauce – iSi adds the crowning glory to every sauce. The Austrian global market leader and quality manufacturer of chargers, whips and siphons can draw on a wealth of experience dating back many years. Today, this perfectly-integrated system is an integral part of any self-respecting pro kitchen. In Austria, four-toque gourmet chef and Austrian president of Jeunes Restaurateurs d’Europe (JRE) Richard Rauch is a firm believer in this innovative kitchen technology and the numerous advantages that iSi brings to the table.

The perfect sauces courtesy of iSi

Sauces give every dish that little *je ne sais quoi*, refining already great dishes with an extra portion of flavour. “The perfect sauce is not just an art form, but the product of lots of hard work. Our multifunctional devices and matching accessories refine functionality with a unique flavour experience,” explains iSi Culinary Managing Director Maria Fürnhammer-Roskopf. iSi recipe and product developer Rainer Kratzer continues: “With conventional methods there’s a lot that can go wrong, particularly when making sauce hollandaise. But with the iSi system it always turns out perfectly and, even more practically, is ready in no time at all.”

Savings with every plate

The iSi system was developed by pros for pros. It delivers a multitude of advantages when it comes to enhancing efficiency and flexibility in any kitchen. Fully airtight, the system increases the storage life of sauces, allowing them to be refrigerated for up to ten days depending on the ingredients. “This not only cuts food waste, but also adds a significant benefit for hospitality providers in these highly challenging times,” Rainer Kratzer notes. What’s more, the iSi system optimises the costs of goods with maximum whipping volume and more sauce portions. Depending on the recipe, chefs can expect anywhere between double and five times the output.

A strong partner to the gastronomy

From iSi Gourmet Whip and Thermo Whip to the Thermo Xpress Whip PLUS – with the iSi Professional Chargers and accessories, iSi offers an innovative system that gives basic and classic sauces an individual note with a modern twist. The outcome is an ideal mix of light and airy natural flavours, the perfect consistency and uniform quality that sets new standards both in terms of aesthetics and taste. A system that even four-toque gourmet and TV chef Richard Rauch has come to rely on: “As a long-standing Austrian company with a portfolio of efficient and handy devices with long service lives, iSi has my utmost respect. But we’re not talking about simple cream whippers here. These devices are genuine all-rounders that boost my creativity, support my quest to inject even more enjoyment and

take culinary experiences to another level.” As the president of Jeunes Restaurateurs d’Europe (JRE) in Austria, Richard Rauch is a dedicated member of the Austrian elite of young top chefs. iSi supports this association of talented next-generation chefs as a premium partner of JRE. By working together they spark off each other, generating synergies to discover new culinary approaches.

Recently, Richard Rauch stepped in front of the cameras for iSi at his restaurant Steira Wirt. Appearing as part of the iSi “Zu Gast bei” video series, he prepared a delicious wild garlic foam as well as an airy vanilla sauce – both of which were given an additional dimension thanks to preparation with the iSi system. Working alongside Rainer Kratzer, the videos share valuable – and entertaining – tips and tricks on how to get the most out of the iSi system.

iSi Culinary’s international campaign is supporting professional chefs all around the world in their quest for the perfect sauces. Visit [isiheroes.com](https://www.isiheroes.com) for the latest “Zu Gast bei” video featuring Richard Rauch, as well as an exclusive white paper with valuable money-saving tips from pros for pros.

iSi products are available from the iSi online store at [isi-shop.com](https://www.isi-shop.com), as well as specialist catering wholesalers and selected grocery stores.

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Sauce hollandaise/
iSi Gourmet Whip
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Champagne-mustard sauce/
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Juniper cream sauce/
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Smoked salmon sauce/
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Chive sauce/
iSi Gourmet Whip &
iSi Whipper Holder
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Aioli sauce/
iSi Gourmet Whip
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Vegan curry sauce/
iSi Thermo Whip
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Vanilla sauce/
iSi Thermo Xpress Whip PLUS



Richard Rauch,
owner of Steira Wirt, four-toque
gourmet chef and president of
Jeunes Restaurateurs in Austria



Maria Fürnhammer-Roskopf,
Managing Director of iSi GmbH and
iSi Culinary



Rainer Kratzer, R&D manager at
iSi Culinary

**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, charges 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 Vienna headquarters.

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