



inspiring food.

PRESS RELEASE

iSi provides inspiration for Mother's Day

iSi is broadening its palette of pleasurable experiences and provides inspiration for this Mother's Day with manifold uses for the iSi Dessert Whip Plus.

Vienna, April 25, 2018 – There is no better time than the present to think about and explore new possibilities for surprising Mom. iSi, *the* expert in foamed delicacies, helps anyone searching for a gift by providing fresh ideas using familiar products.

The iSi Dessert Whip Plus is known and loved by home cooks primarily as a whipped cream dispenser. “Now that Mother's Day is around the corner, we are eager to show everything the iSi Dessert Whip Plus can do besides preparing whipped cream,” said Maria Fürnhammer-Roskopf, Managing Director of iSi GmbH, explaining the possible uses for the iSi Dessert Whip Plus. This is because the whole gamut of applications that have long been a given for top restaurants with the iSi Gourmet Whip is now becoming feasible for private households as well thanks to the sophisticated, easy-to-use iSi Dessert Whip Plus. With this, even amateur cooks can prepare a broad range of cold dishes.

One of the trendiest dishes one can prepare using the iSi device is *espuma*, the Spanish word for foam. Top chef Ferran Adrià, pioneer of avant-garde and molecular gastronomy, used the term for his foam creations that marry flavor and consistency for new experiences.

“We would be delighted if our ideas make for a pleasurable Mother's Day,” Fürnhammer-Roskopf went on: “Mother's Day in particular is a good opportunity to appreciate the familiar but look at it from a fresh perspective once again.”

No sooner said than sprayed: For Mother's Day, the iSi Dessert Whip Plus is presenting three creations that put a familiar yet new spin on the art of preparing dishes. It goes without saying that these recipes are designed to spoil Mom from morning till night using every trick in the book! But with a clear conscience—after all, creations made using this iSi device are much airier and thus contain fewer calories per portion so that one can enjoy light treats with no regrets.

Now that it is strawberry season, depending on the weather, heart-shaped buttermilk pancakes with fresh strawberries could possibly be enjoyed in the garden to get the day off to a flying start. Or what about a fabulous eye-catching elderflower and strawberry pie in the afternoon? In the evening, a tuna foam could be a first step toward completely new culinary experiences.

www.isi.com/culinary

About iSi GmbH

The iSi Group generates compact energy in the form of pressurized gas chargers for many different areas of daily life. Through its iSi Culinary, iSi Components, and iSi Automotive business segments, the iSi Group provides customized solutions for use in a wide variety of areas such as professional and home cooking, medicine, aerospace, and safety systems.

The foundation for the brand name and the logo of the present-day iSi Group was laid in 1964 when the Pochtler family listed iSi Metallwarenfabrik GesmbH in the business register. The Pochtler family had begun producing pressurized gas chargers back in 1867 and today can look back on 150 years of experience. Since then, innovative capability, research, and a consistent niche policy have been the success factors that have made the company a leading global producer of pressurized gas chargers. The owner-managed group of companies still manufactures all pressurized gas chargers at its headquarters in Vienna, but also has production and distribution facilities in Germany, Hungary, the United States, China, Mexico, and Thailand and exports its products to over 90 countries.

In its original core business of culinary applications, iSi produces capsules, high-quality devices, and accessories for creating soda water, cream, and foam for catering and household applications. Through its innovative, high-quality products, iSi inspires users around the world to make more and more new creations in kitchens and bars.
iSi – inspiring food.

Enquiries:

Sabrina Bartl
Grayling Austria GmbH
Siebensterngasse 31, 1070 Wien
Tel: +43 1 5244 300 - 21
e-mail: sabrina.bartl@grayling.com

iSi Recipes

Buttermilk Pancakes



Ingredients:

- 2 eggs
- salt
- 180 g flour
- 1 g cinnamon
- 20 ml oil
- 150 g buttermilk
- 5 g honey
- 3 g baking powder
- 100 ml water

Preparation:

Mix all the ingredients and pour through the iSi Funnel & Sieve into a 0.5 l iSi Whipper. Screw on 1 iSi Cream Charger and shake vigorously (we recommend 5 times). Heat the oil in a coated pan and immediately add some dough to the pan with the iSi Whipper. Bake at medium heat for approx. 1 minute until golden yellow. Pancakes take colour very fast - so reduce the heat early on!

Serving suggestion:

Use a heart-shaped cookie cutter to shape them, then serve warm with maple syrup and fruit or flavoured cream.

Elderflower Strawberry Cake



Ingredients:

- 400 ml heavy cream
- 90 ml elderflower syrup
- 500 g strawberries
- + sponge cake

Preparation:

Pour cream and elderflower syrup through the iSi Funnel & Sieve into a 0.5 l iSi Whipper. Screw on 1 iSi Cream Charger and shake vigorously (we recommend 5 times). Cool the iSi Whipper in the refrigerator for 1-2 hours. Place the sliced strawberries and the elderflower flavored whipped cream in alternate layers onto the sponge cake. Serve immediately.

Tuna Espuma



Ingredients:

- 50 ml milk
- 100 ml heavy cream
- Salt & Pepper
- 100 g cream cheese full fat
- 50 ml fish stock
- 200 g tuna (in olive oil)
- 2 g anchovy fillets
- 2 g capers

Preparation:

Drain the tuna and finely puree with the cream cheese, capers, anchovies and milk in a blender. Add the heavy cream and season to taste with salt and pepper. Pour the mixture through the iSi Funnel & Sieve into a 0.5 l iSi Whipper, screw on 1 iSi Cream Charger and shake vigorously (we recommend 5 times). Cool in the refrigerator for 1-2 hours.