



*isi*<sup>®</sup>

INSPIRING  
Recipes

FOR YOUR BAR



## MAKE YOUR DRINKS A SPARKLING EXPERIENCE

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Discover the stylish iSi Soda Siphon range.

With the iSi Soda Siphons, you can enjoy refreshing soda water and other sparkling drinks whenever you feel like it.

Whether for the love of concocting, or for preparing and carbonating specific sodas, long drinks, and cocktails.

Have fun with iSi!

# iSi SODA

With high-quality stainless steel equipment  
In a classic vintage design  
2 year warranty

Measuring tube to prevent overfilling  
Ergonomic charger holder with non-slip silicone grip  
2 year warranty

Additional iSi Twist 'n Sparkle bottles are available as accessories  
2 year warranty

## iSi SODAMAHER CLASSIC

Enjoy soda water like in the good old days.  
For the preparation of refreshing, sparkling soda water.  
Ideal for preparing long drinks & cocktails.

## iSi SODA SIPHON

For refreshing, sparkling soda water with that extra fizz.  
Ideal for preparing long drinks & cocktails.

## iSi TWIST'N SPARKLE

For refreshing soda water and inspiring sparkling drinks.  
To carbonate water, non-alcoholic drinks & cocktails.

For correct use of iSi Whippers, please visit our website:  
[www.isi.com/en/culinary/products](http://www.isi.com/en/culinary/products)

Each iSi Soda Charger contains 8.4 g (0.3 oz.) of pure carbon dioxide

Individually weighed electronically, with filling warranty

Made from 100% recyclable steel

Quality from Austria

## iSi SODA CHARGERS

**NEW – now even fizzier!**

With 12% more power, the new soda chargers guarantee an even fizzier drinking experience.

The new iSi Soda Chargers are suitable for all iSi sodamakers.



# iSi ESPUMA

Suitable for hot and cold preparations

Keep hot in a bain-marie at max. 75°C (165°F)

Available in 0.25 L / 0.5 L / 1 L\* (Half Pint / 1 US Pint / 1 US Quart\*)

Dishwasher safe

2 year warranty

For use with iSi Gourmet Whip

Made from stainless steel and silicon (BPA-free)

Dishwasher safe

2 year warranty

750 ml (25 fl. oz.) funnel made from high-quality rust-free stainless steel

Sieve insert ø 15 cm (6 in.)

Suitable for all iSi Whippers

Dishwasher safe

2 year warranty

## iSi GOURMET WHIP

The versatile kitchen whipper. For preparing fluffy light espumas, finger food, hot and cold sauces, foamed creamy soups, as well as whipped cream and desserts.

Bottle and head made from stainless steel – developed for professional use (NSF certified).

## iSi RAPID INFUSION

Rapid Infusion enables a liquid to be infused with different flavors in the shortest possible time.

## iSi FUNNEL & SIEVE

Clean work processes due to the funnel's large capacity

Easy insertion and removal of sieve thanks to practical handle.

Ideal for preparing espumas with herbs, fibers, or kernels.

For correct use of iSi Whippers, please visit our website:

[www.isi.com/en/culinary/products](http://www.isi.com/en/culinary/products)

Each iSi Professional Charger contains 8.4 g (0.3 oz.) of pure nitrous oxide

Individually electronically-weighed, with filling warranty

Made from 100% recyclable steel

Quality from Austria

## iSi PROFESSIONAL CHARGERS

### The new standard for chargers!

The new iSi Professional Chargers are the best choice for maximum whipping volume with fewer calories.

Producing up to 20% more than before, you can save costs on cream and charger use.

With a 0.25 L or 0.5 L (Half Pint or 1 US Pint) iSi Whipper, use just one iSi Cream Charger, and with a 1 L (1 US Quart) whipper, use up to two iSi Cream Chargers.



\*All espumas were prepared in a 0.5 L (1 US Pint) iSi Whipper. Double the ingredients for a 1 L (1 US Quart) iSi Whipper. Halve the ingredients if using a 0.25 L (Half Pint) iSi Whipper.

# iSi Nitro & iSi Nitro Chargers

THE HOTTEST TREND TO ENJOY COLD.

Available in 1 L (1 US Quart)

High quality stainless steel

For the preparation of cold Nitro drinks – developed for professional use

iSi Nitro System – only compatible with iSi Nitro Chargers

Dishwasher safe

2 year warranty

Enjoy barista-quality nitro coffee. You'll be convinced by the cold brew coffee, charged with nitrogen, available in a fantastic range of flavors.

- Refreshing, unsweetened coffee drink with few calories
- Soft, creamy taste with a slight sweetness
- For the full flavor spectrum offered by coffee beans
- Natural energy boost due to high caffeine content
- For the preparation of nitro coffee, nitro tea and nitro cocktails, as well as other nitro-infused creations





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# BANGKOK LEMONADE

## INGREDIENTS

- 70 ml (2.4 fl. oz.) Bacardi
- 70 ml (2.4 fl. oz.) apricot brandy
- 210 ml (7.1 fl. oz.) aloe vera  
lemonade
- 210 ml (7.1 fl. oz.) mango juice
- 90 ml (3 fl. oz.) lime juice
- 60 ml (2 fl. oz.) sugar syrup

Pour all ingredients into the iSi Twist 'n Sparkle and carbonate with 1 iSi Soda Charger.

Wait about a minute before opening.

Serve over ice and decorate with a slice of mango.

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### iSi Tip

Pay attention to the recommended filling quantities for the iSi Twist'n Sparkle: 950 ml (4 cups) for pure water and 720 ml (3 cups) for all other liquids.





# CAN FILLER

## INGREDIENTS

- 5 cl (10 tsp.) Bacardi 8 años
- 2.5 cl (5 tsp.) beet juice
- 2.5 cl (5 tsp.) freshly pressed orange juice
- 2 cl (4 tsp.) sugar syrup
- A pinch of salt
- 400 ml (13.5 fl. oz.) coconut water
- 100 ml (3.4 fl. oz.) coconut syrup
- 4 tsp. Pro Espuma

## COCONUT ESPUMA

Mix the coconut water, coconut syrup, and Pro Espuma and pour through an iSi Funnel & Sieve directly into a 0.5 L (1 US Pint) iSi Whipper. Screw on one iSi Cream Charger and shake vigorously.

## CAN FILLER

Put the remaining ingredients in a shaker with ice and shake vigorously. Pour the cocktail into a tumbler with ice, top with coconut espuma, and decorate with pink peppercorns.

### iSi Tip

#### For the coconut espuma

Double the ingredients for a 1L (1 US Quart) iSi Whipper. Screw on two iSi Cream Chargers one after the other and shake vigorously after attaching each charger. Halve the ingredients if using a 0.25 L (Half Pint) iSi Whipper.





# TEA THYME

## INGREDIENTS

- 500 ml (1 US Pint) Bombay Sapphire gin
- 3 Earl Grey tea bags
- 2 cl (4 tsp.) freshly squeezed lime juice
- 1 cl (2 tsp.) sugar syrup
- 3 cl (6 tsp.) peach purée
- Soda water for preparation

## RAPID INFUSED GIN

Pour the Bombay Sapphire gin into a 0.5L (1 US Pint) iSi Gourmet Whip. Fit the Rapid Infusion accessories to the iSi Gourmet Whip as per instructions. Screw on one iSi Cream Charger, shake the iSi Gourmet Whip vigorously, and leave for 5 minutes. Next, quickly vent the iSi Gourmet Whip by pressing the lever. Unscrew the head from the iSi stainless steel bottle and briefly let the aromatized liquid stand.

## TEA THYME

Fill the iSi Sodamaker Classic or an iSi Soda Siphon with cold water. Screw on 1 iSi Soda Charger and shake vigorously. Pour 4 cl (8 tsp.) of Rapid Infused gin together with the lime juice, sugar syrup, peach purée, and some ice into a shaker and shake vigorously. Pour the cocktail into a glass, add fresh soda water from the iSi Sodamaker Classic or iSi Soda Siphon, and decorate with a sprig of thyme.

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### iSi Tip

For extra fizzy soda water, refrigerate for 1-2 hours.





# STAR MARTINI

## INGREDIENTS

- 3 lemongrass stalks
- 6 kaffir lime leaves
- ½ bulb of fresh ginger
- 500 ml (1 US Pint)  
42 Below Vodka
- 2 cl (4 tsp.) sugar syrup
- 1.5 cl (3 tsp.) freshly squeezed  
lime juice
- 3 cl (6 tsp.) passion fruit juice
- 400 ml (13.5 fl. oz.) milk
- 100 ml (3.4 fl. oz.) vanilla syrup
- 4 tsp. Pro Espuma

## RAPID INFUSED VODKA

Put the lemongrass, kaffir lime leaves, fresh ginger, and vodka into a 0.5 L (1 US Pint) iSi Gourmet Whip. Fit the Rapid Infusion accessories to the iSi Gourmet Whip as per instructions. Screw on one iSi Cream Charger, shake the iSi Gourmet Whip vigorously, and leave for 5 minutes. Next, quickly vent the iSi Gourmet Whip by pressing the lever. Unscrew the head from the iSi stainless steel bottle and briefly let the aromatized liquid stand.

## VANILLA ESPUMA

Mix the milk, vanilla syrup, and Pro Espuma and pour through an iSi Funnel & Sieve directly into a 0.5 L (1 US Pint) iSi Whipper. Screw on one iSi Cream Charger and shake vigorously.

## STAR MARTINI

Pour 5 cl (10 tsp.) of Rapid Infused vodka together with the sugar syrup, lime juice, passion fruit pulp, and some ice into a shaker and shake vigorously. Pour into a cocktail glass, top with vanilla espuma, and decorate with half a passion fruit.

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### iSi Tip For the vanilla espuma

Double the ingredients for a 1L (1 US Quart) iSi Whipper. Screw on two iSi Cream Chargers one after the other and shake vigorously after attaching each charger. Halve the ingredients if using a 0.25 L (Half Pint) iSi Whipper.



# NITRO FRUIT TEA

## INGREDIENTS

1 L (1 US Quart) water

40 g (1.4 oz.) honey

8 fruit infusion tea bags  
(red berries)

70 g (2.5 oz.) mango purée

Add the tea and honey to 250 ml of boiling water and depending on the type of tea, leave to brew for 5-10 minutes. Top up with 750 ml cold water and leave to cool for at least 12 hours.

Strain through a coffee filter or a paper towel.

Pour the cold brew tea into the iSi Nitro, charge with 1 iSi Nitro Charger and shake eight times.

Spoon the mango purée into a tall glass and pour the Nitro Fruit Tea over it.





# QUEEN'S GARDEN

## INGREDIENTS

160 ml (5.4 fl. oz.) Bombay Sapphire gin

400 ml (13.5 fl. oz.) water

80 ml (2.7 fl. oz.) elderberry juice

80 ml (2.7 fl. oz.) lime juice

½ cucumber, sliced

2 celery sticks

Pour all ingredients into the iSi Twist 'n Sparkle and carbonate with 1 iSi Soda Charger.

Wait about a minute before opening.

Serve over ice and decorate with a slice of cucumber and a celery stick.

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### iSi Tip

Pay attention to the recommended filling quantities for the iSi Twist'n Sparkle: 950 ml (4 cups) for pure water and 720 ml (3 cups) for all other liquids.



May contain traces of eggs.

# CONDE GONZALES

## INGREDIENTS

- Handful of coffee beans
- 5 sprigs of rosemary
- 500 ml (1 US Pint) Martini Rubino vermouth
- 3 cl (1 fl. oz.) Cazadores tequila
- 500 ml (1 US Pint) Martini Bitter
- 8 tsp. Pro Espuma

## RAPID INFUSED MARTINI RUBINO

Put the coffee beans, rosemary sprigs, and Martini Rubino into a 0.5 L (1 US Pint) iSi Gourmet Whip. Fit the Rapid Infusion accessories to the iSi Gourmet Whip as per instructions. Screw on one iSi Cream Charger, shake the iSi Gourmet Whip vigorously, and leave for 5 minutes. Next, quickly vent the iSi Gourmet Whip by pressing the lever. Unscrew the head from the iSi stainless steel bottle and briefly let the aromatized liquid stand.

## MARTINI BITTER ESPUMA

Mix the Martini Bitter and Pro Espuma and pour through an iSi Funnel & Sieve directly into a 0.5 L (1 US Pint) iSi Whipper. Screw on one iSi Cream Charger and shake vigorously.

## CONDE GONZALES

Stir together 5 cl (10 tsp.) Rapid Infused Martini Rubino with Cazadores tequila and pour into a coffee cup with an ice cube. Then top the cocktail with Martini Bitter espuma and decorate with a sprig of rosemary.

### iSi Tip

#### For the Martini Bitter espuma

Double the ingredients for a 1 L (1 US Quart) iSi Whipper. Screw on two iSi Cream Chargers one after the other and shake vigorously after attaching each charger. Halve the ingredients if using a 0.25 L (Half Pint) iSi Whipper.





# ADORABLE

## INGREDIENTS

- 5 cl (10 tsp.) Bombay Sapphire Gin
- 1.5 cl (3 tsp.) lime juice
- 2 cl (4 tsp.) sugar syrup
- 3 cl (6 tsp.) cucumber juice
- 400 ml (13.5 fl. oz.) milk
  - 100 ml (3.4 fl. oz.) cinnamon syrup
- 4 tsp. Pro Espuma

## CINNAMON ESPUMA

Mix the milk, cinnamon syrup, and Pro Espuma and pour through an iSi Funnel & Sieve directly into a 0.5L (1 US Pint) iSi Whipper. Screw on one iSi Cream Charger and shake vigorously.

## ADORABLE

Put the remaining ingredients in a shaker with ice and shake vigorously. Pour into a cocktail glass, top with cinnamon espuma, and decorate with a spiral of cucumber.

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### iSi Tip

#### For the cinnamon espuma

Double the ingredients for a 1L (1 US Quart) iSi Whipper. Screw on two iSi Cream Chargers one after the other and shake vigorously after attaching each charger. Halve the ingredients if using a 0.25L (Half Pint) iSi Whipper.



# GIRLS' CLUB

## INGREDIENTS

- 4 cl (8 tsp.) Bombay Sapphire gin
- 2 cl (4 tsp.) orange juice
- 2 cl (4 tsp.) peach purée
- 2 cl (4 tsp.) Peach Tree liquor
- 2 cl (4 tsp.) Martini Rubino vermouth
- Soda water for preparation

Fill the iSi Sodamaker Classic or an iSi Soda Siphon with cold water.

Screw on 1 iSi Soda Charger and shake vigorously. Put the remaining ingredients other than the Martini Rubino in a shaker with some ice and shake vigorously.

Pour the cocktail into a rounded glass and add fresh soda water from the iSi Sodamaker Classic or iSi Soda Siphon.

Finally, slowly pour over the Martini Rubino and decorate with a sprig of sage.

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### iSi Tip

For extra fizzy soda water, refrigerate for 1-2 hours.



May contain traces of eggs.





# NITRO COFFEE GIN & TONIC

## INGREDIENTS

1 L (1 US Quart) water

80 g (2.8 oz.) coarsely-ground coffee (Tip: Use 100% Arabica coffee beans)

8 cl (16 tsp.) gin

500 ml (16.9 fl. oz.) bitter lemon

5 g (0.18 oz.) Pro Espuma

8 cl (2.7 fl. oz.) tonic water

## COLD BREW COFFEE

Steep the ground coffee in the water for at least 12 hours in the refrigerator. Afterwards, pass through a coffee filter. Pour the cold brew coffee together with the gin into the iSi Nitro, charge with 1 iSi Nitro Charger and shake eight times.

## BITTER LEMON ESPUMA

Mix the bitter lemon and Pro Espuma and pour through an iSi Funnel & Sieve directly into a 0.5 L (1 US Pint) iSi Whipper. Screw on one iSi Cream Charger and shake vigorously.

## NITRO COFFEE GIN & TONIC

Pour the tonic into a tall glass with ice cubes, add the nitro coffee gin, and top with bitter lemon espuma.





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# Allergens



GLUTEN



EGGS



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