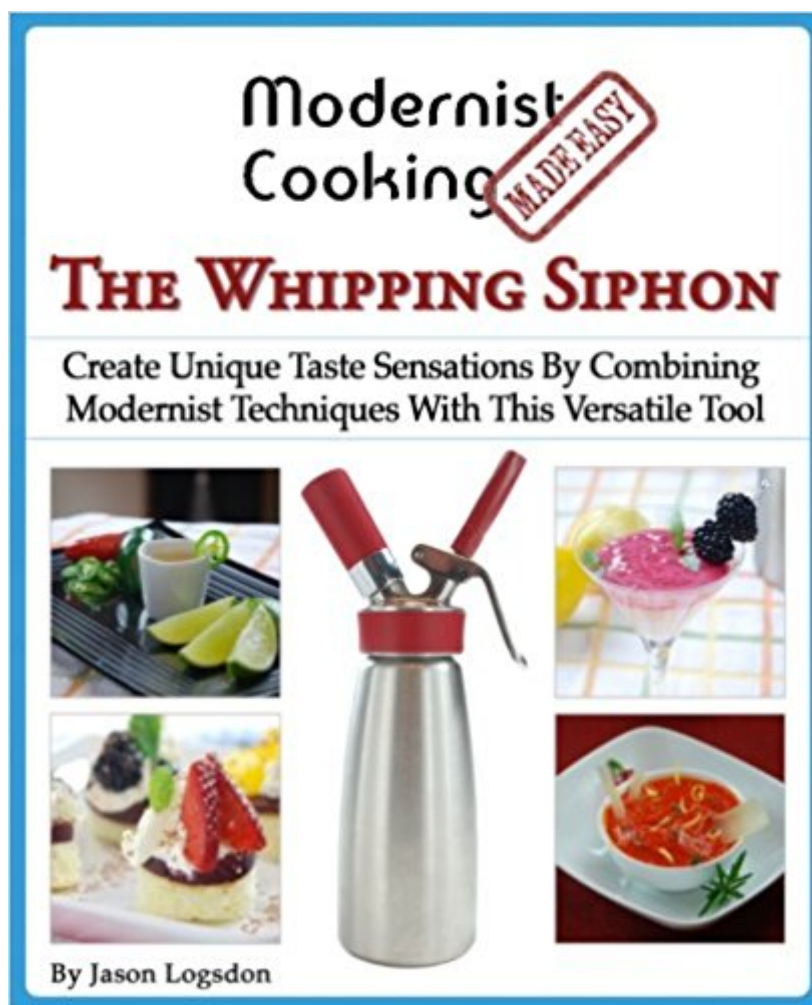


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# Modernist Cooking Made Easy: The Whipping Siphon: Create Unique Taste Sensations By Combining Modernist Techniques With This Versatile Tool





## Synopsis

Are you looking for an easy way to amaze your friends? Do you have a whipping siphon but are afraid you are not getting the most out of it? If you nodded your head "Yes" then this book was written for you! *Modernist Cooking Made Easy: The Whipping Siphon* focuses on presenting the 3 main uses of the whipping siphon: Foaming, Infusing, and Carbonating. It delivers the information you need to understand how the techniques work and provides you with over 50 recipes to illustrate these techniques while allowing you to create great dishes using them. Plus, these techniques can produce an amazing array of dishes that anyone can easily use to experience the joys of modernist cooking as well as to blow their diners away! Whether you have an iSi Whipping Siphon, a culinary whipper, a Whip-It, or any other cream whipper or whipped cream dispenser this book will help you get the most out of it. From thick, rich foams to thin, flavorful froths and from fizzy grapes to highly-nuanced alcohol infusions, a whipping siphon can create food that plays with all of the senses. It is an awesome way to easily wow your family and friends!

**What You Get in This Book:**

- An in-depth look at the three main uses of the whipping siphon: foaming, infusing and carbonating.
- An overview of how the whipping siphon works and a detailed look at what ingredients work best with it.
- A troubleshooting guide to help you overcome any issues that arise.
- More than 50 recipes providing a wide variety of delightful taste sensations. They include:
  - Foams, mousses, soups and dips
  - Infused alcohols, oils and vinegars
  - Carbonated beverages and fruits
- A comprehensive primer on foaming including different types of foams, foaming ingredients and uses of foams.
- Detailed summary charts with the different applications for various ingredients and what ratios they should be used in.

If you want to master the whipping siphon, delight your taste buds, and amaze your friends, then this is the book for you!

## Book Information

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## Customer Reviews

I was disappointed with this book in both content and quality. The majority of the information can be found through Internet searches and the recipes were minimal. There is also content including entire sections that is repeated through several of the Modernist Cooking Made Easy Books so purchasing more than one is even more of a waste of money. They are all cheaply made with only a small number of photos which are all black and white. Some of the pages have misaligned printing with some words cut off. Lastly the recipes are disappointing at best. I really wanted to like this series.

OK, got me some ideas, and some information on how to use certain thickeners. I am using now Agar-Agar with more confidence, but still the results are not great. So either it takes more practice (I tried three times so far), or maybe I did not read the instructions with enough attention to the details, or maybe because I tried adapting some of the principles to my own recipes. I think I might need to sieve the juice more. But my overall feeling is the book is not detailed and accurate enough.

Wanting to get creative with my siphon, I was really looking forward to this book. More than just a collection of recipes, it covers some science basics. I like the book very much, but was hoping for more than what it is. While I would have preferred a version that doesn't look as self-published, I don't mind the 'non-professional' look of the book, some people might find that charming. Just wish it had more savory recipes.

Much as we may love modernist cuisine, most of the books and websites are technical and frankly above the reach of anyone just curious about techniques and recipes. Jason's done a fine job with The Whipping Siphon, and certainly cleared a path for me to start experimenting--even helped me choose the proper siphon and brand. Lots of recipes, and a good summary of techniques to push you a little beyond your current boundaries. Most of the questions you probably have about whipping siphons are answered in his book.

While I really like the book - and as an author understand what it takes to create a book from start to

finish - I was a little disappointed that there were not more recipes. Yes, you can find most of this information online as one person pointed out - however having it in a printed book is far easier for me. I do hope Mr. Logsdon does another book on this subject but fills it with recipes instead of so much history, how's and why's. This is a great book for a beginner who has no clue what a whipping siphon is or how to use one. The writing is very easy to read as are the recipes. I did find a couple typos in the book where he mentioned charging the whipping siphon twice. You only need to charge it once per my experience using mine and trying his recipes. This can be confusing for someone who does not know that is a typo. There are recipes for both N2O and CO2 cartridges. So whether you want to make whipped cream or carbonated fruit you are able to find a recipe to start with. I like the book - it is just not as advanced as I had hoped. Disclaimer: I did pay the full asking price for this book. Part of it was paid for with a gift card but the card was not from the seller nor was it given for review purposes. I was not asked to review this book. All opinions are my own.

I agree with another review that this book could be much better from almost all aspects; the paper quality, the photographs, the layout on the pages (slanted) and overall it doesn't look like much thought went into it. It does indeed look like a cut and paste diy book publishing job and the black/white/gray photographs leave everything to be desired-very unappealing. I was excited to get the book but it is one I will dispose of.

well thought out and clearly presented. I've learned several things to do with my whipping syphon that I would never have thought of.

Still have to read it...

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