

Modernist Cooking Made Easy: Infusions: The Ultimate Guide to Crafting Flavorful Infusions Using Modernist and Traditional Techniques

Jason Logsdon

Download now

Click here if your download doesn"t start automatically

Modernist Cooking Made Easy: Infusions: The Ultimate Guide to Crafting Flavorful Infusions Using Modernist and Traditional Techniques

Jason Logsdon

Modernist Cooking Made Easy: Infusions: The Ultimate Guide to Crafting Flavorful Infusions Using Modernist and Traditional Techniques Jason Logsdon

Infusions are all around us.

From tea and coffee to flavored vinegars and oils, and even many traditional soda pops, infusions are a part of our daily lives. Now, they are becoming more prevalent as many talented chefs and bartenders are creating custom infusions for use in food and cocktails.

These infusions can be used in unique and novel ways but they all stem from the same process: transferring flavor from herbs, spices, and other flavoring agents into a liquid. Exploring this process allows you to create many wonderful dishes, from custom cocktails and personalized sodas to flavorful vinaigrettes and sauces.

There are many different ways to create infusions but several modernist techniques turn infusing from a multi-day process into one that can take just a few hours, or even minutes!

This book covers the basics of what an infusion actually is. It shows you how to create infusions through the traditional process, as well as through the modernist methods of using a whipping siphon, sous vide and fat washing.

Creating infusions is fun and easy! You will master this process in no time using the more than 140 recipes in this book for infused alcohols, vinegars, oils, bitters, food, soda and water. There are also more than 50 recipes focused on using those infusions in cocktails, vinaigrettes, shrubs, sauces, foams, gels and spheres.

After reading this book you will be able to consistently create amazing and vibrant infusions of your own with a minimal amount of effort.

Feel free to skim the recipes looking for something that inspires you. Turn to a specific method section to learn how that method can be used to make infusions. I have provided images of many of the infusions and finished dishes. In the print and non-Kindle Fire versions these images are black and white, but for larger, full color images you can go to the online photo gallery.

What You Get In This Book

- A detailed look at the infusion process including typical flavoring agents and infusing mediums.
- An exploration of the main infusing methods, including traditional cold infusions, hot infusions, whipping siphon infusions, sous vide infusions, and fat washing.
- Recipes for infused vinegars, infused oils, infused alcohols, infused waters, infused bitters, infused creams, infused spirits, and infused syrups.
- Discussion of how to use infusions, including for cocktails, fizzes, carbonated sodas, shrubs, vinaigrettes

and caramel sauce.

• Introduction to many modernist dishes such as agar gels, gelatin panna cotta, carrageenan panna cotta, lecithin airs, agar foams, maltodextrin powdered oils, foamed cocktails, oil foams, xanthan gum vinaigrettes and spherified cocktails and soups.

But you don't need to be a modernist cook to enjoy this book. If you want to discover how to easily create colorful and tasty infusions to wow your friends and family, then this book is for you!



Download Modernist Cooking Made Easy: Infusions: The Ultima ...pdf



Read Online Modernist Cooking Made Easy: Infusions: The Ulti ...pdf

Download and Read Free Online Modernist Cooking Made Easy: Infusions: The Ultimate Guide to Crafting Flavorful Infusions Using Modernist and Traditional Techniques Jason Logsdon

From reader reviews:

Inocencia Hensley:

As people who live in the particular modest era should be change about what going on or information even knowledge to make these people keep up with the era that is certainly always change and move ahead. Some of you maybe will certainly update themselves by reading through books. It is a good choice for you personally but the problems coming to you actually is you don't know what type you should start with. This Modernist Cooking Made Easy: Infusions: The Ultimate Guide to Crafting Flavorful Infusions Using Modernist and Traditional Techniques is our recommendation to cause you to keep up with the world. Why, because this book serves what you want and want in this era.

Frances Oberlin:

Reading a reserve tends to be new life style on this era globalization. With reading through you can get a lot of information that could give you benefit in your life. With book everyone in this world can share their idea. Ebooks can also inspire a lot of people. A great deal of author can inspire all their reader with their story or perhaps their experience. Not only situation that share in the publications. But also they write about the knowledge about something that you need illustration. How to get the good score toefl, or how to teach your children, there are many kinds of book which exist now. The authors these days always try to improve their talent in writing, they also doing some research before they write to their book. One of them is this Modernist Cooking Made Easy: Infusions: The Ultimate Guide to Crafting Flavorful Infusions Using Modernist and Traditional Techniques.

Kate Word:

Modernist Cooking Made Easy: Infusions: The Ultimate Guide to Crafting Flavorful Infusions Using Modernist and Traditional Techniques can be one of your beginning books that are good idea. We recommend that straight away because this reserve has good vocabulary that could increase your knowledge in language, easy to understand, bit entertaining but still delivering the information. The author giving his/her effort to get every word into delight arrangement in writing Modernist Cooking Made Easy: Infusions: The Ultimate Guide to Crafting Flavorful Infusions Using Modernist and Traditional Techniques although doesn't forget the main level, giving the reader the hottest and based confirm resource info that maybe you can be certainly one of it. This great information can certainly drawn you into brand-new stage of crucial pondering.

Patricia Skinner:

Does one one of the book lovers? If so, do you ever feeling doubt while you are in the book store? Make an effort to pick one book that you just dont know the inside because don't judge book by its deal with may doesn't work at this point is difficult job because you are frightened that the inside maybe not since fantastic as in the outside appear likes. Maybe you answer might be Modernist Cooking Made Easy: Infusions: The

Ultimate Guide to Crafting Flavorful Infusions Using Modernist and Traditional Techniques why because the excellent cover that make you consider about the content will not disappoint a person. The inside or content is definitely fantastic as the outside or perhaps cover. Your reading sixth sense will directly guide you to pick up this book.

Download and Read Online Modernist Cooking Made Easy: Infusions: The Ultimate Guide to Crafting Flavorful Infusions Using Modernist and Traditional Techniques Jason Logsdon #5ZS41FNG0ER

Read Modernist Cooking Made Easy: Infusions: The Ultimate Guide to Crafting Flavorful Infusions Using Modernist and Traditional Techniques by Jason Logsdon for online ebook

Modernist Cooking Made Easy: Infusions: The Ultimate Guide to Crafting Flavorful Infusions Using Modernist and Traditional Techniques by Jason Logsdon Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read Modernist Cooking Made Easy: Infusions: The Ultimate Guide to Crafting Flavorful Infusions Using Modernist and Traditional Techniques by Jason Logsdon books to read online.

Online Modernist Cooking Made Easy: Infusions: The Ultimate Guide to Crafting Flavorful Infusions Using Modernist and Traditional Techniques by Jason Logsdon ebook PDF download

Modernist Cooking Made Easy: Infusions: The Ultimate Guide to Crafting Flavorful Infusions Using Modernist and Traditional Techniques by Jason Logsdon Doc

Modernist Cooking Made Easy: Infusions: The Ultimate Guide to Crafting Flavorful Infusions Using Modernist and Traditional Techniques by Jason Logsdon Mobipocket

Modernist Cooking Made Easy: Infusions: The Ultimate Guide to Crafting Flavorful Infusions Using Modernist and Traditional Techniques by Jason Logsdon EPub