



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

By Jason Logsdon

Download now

Read Online →

Modernist Cooking Made Easy: Infusions: The Ultimate Guide to Crafting Flavorful Infusions Using Modernist and Traditional Techniques By 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](#)

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

By Jason Logsdon

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

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

- Sales Rank: #239918 in Books
- Published on: 2015-11-21
- Original language: English
- Number of items: 1
- Dimensions: 9.25" h x .69" w x 7.50" l, 1.16 pounds
- Binding: Paperback
- 304 pages

 [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 By Jason Logsdon

Editorial Review

About the Author

Jason Logsdon is a best selling author, passionate home cook, entrepreneur, and web developer. He helps cooks understand new modernist cooking techniques with easy-to-understand directions and recipes. He has several books and a website on modernist cooking and sous vide that are read by tens of thousands of people every month including Modernist Cooking Made Easy: The Whipping Siphon, Modernist Cooking Made Easy: Sous Vide, Modernist Cooking Made Easy: Getting Started, Sous Vide: Help for the Busy Cook, Sous Vide Grilling, and Modernist Cooking Made Easy: Party Foods. He can be reached at jason@modernistcookingmadeeasy.com or through Twitter at [@jasonlogsdon_sv](https://twitter.com/jasonlogsdon_sv).

Users Review

From reader reviews:

Corey Ison:

Do you have favorite book? If you have, what is your favorite's book? Publication is very important thing for us to know everything in the world. Each reserve has different aim as well as goal; it means that book has different type. Some people really feel enjoy to spend their a chance to read a book. They are really reading whatever they acquire because their hobby will be reading a book. Why not the person who don't like examining a book? Sometime, man or woman feel need book once they found difficult problem or even exercise. Well, probably you should have this Modernist Cooking Made Easy: Infusions: The Ultimate Guide to Crafting Flavorful Infusions Using Modernist and Traditional Techniques.

Dorothy Pierce:

Are you kind of hectic person, only have 10 or 15 minute in your day to upgrading your mind skill or thinking skill perhaps analytical thinking? Then you are receiving problem with the book as compared to can satisfy your short space of time to read it because all this time you only find e-book that need more time to be learn. Modernist Cooking Made Easy: Infusions: The Ultimate Guide to Crafting Flavorful Infusions Using Modernist and Traditional Techniques can be your answer as it can be read by a person who have those short free time problems.

Christopher Gaul:

Many people spending their moment by playing outside using friends, fun activity together with family or just watching TV all day long. You can have new activity to shell out your whole day by reading through a book. Ugh, do you think reading a book really can hard because you have to take the book everywhere? It all right you can have the e-book, bringing everywhere you want in your Smartphone. Like Modernist Cooking Made Easy: Infusions: The Ultimate Guide to Crafting Flavorful Infusions Using Modernist and Traditional Techniques which is obtaining the e-book version. So , why not try out this book? Let's view.

Matthew Haley:

Do you like reading a reserve? Confuse to looking for your selected book? Or your book seemed to be rare? Why so many question for the book? But any kind of people feel that they enjoy regarding reading. Some people likes reading, not only science book but additionally novel and Modernist Cooking Made Easy: Infusions: The Ultimate Guide to Crafting Flavorful Infusions Using Modernist and Traditional Techniques or others sources were given know-how for you. After you know how the great a book, you feel need to read more and more. Science book was created for teacher or students especially. Those books are helping them to increase their knowledge. In other case, beside science book, any other book likes Modernist Cooking Made Easy: Infusions: The Ultimate Guide to Crafting Flavorful Infusions Using Modernist and Traditional Techniques to make your spare time more colorful. Many types of book like this one.

**Download and Read Online Modernist Cooking Made Easy:
Infusions: The Ultimate Guide to Crafting Flavorful Infusions Using
Modernist and Traditional Techniques By Jason Logsdon
#5BXMY1CN8JK**

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

5BXYMY1CN8JK: Modernist Cooking Made Easy: Infusions: The Ultimate Guide to Crafting Flavorful Infusions Using Modernist and Traditional Techniques By Jason Logsdon