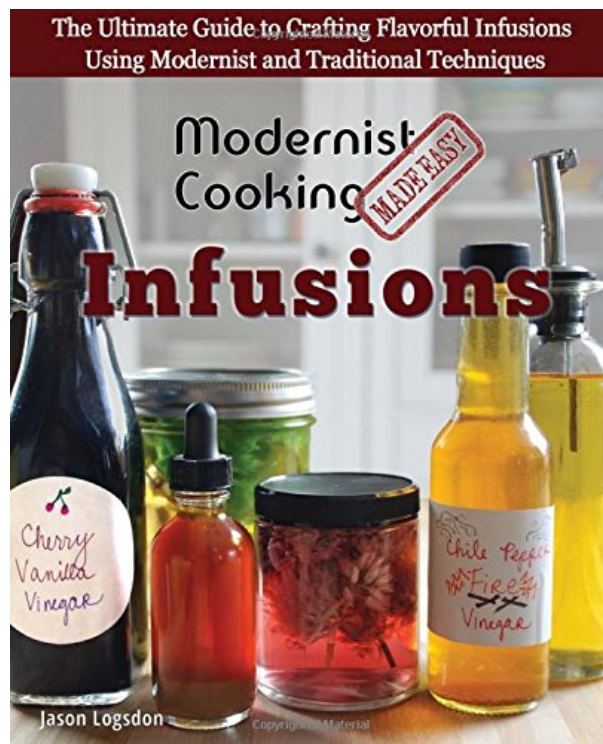
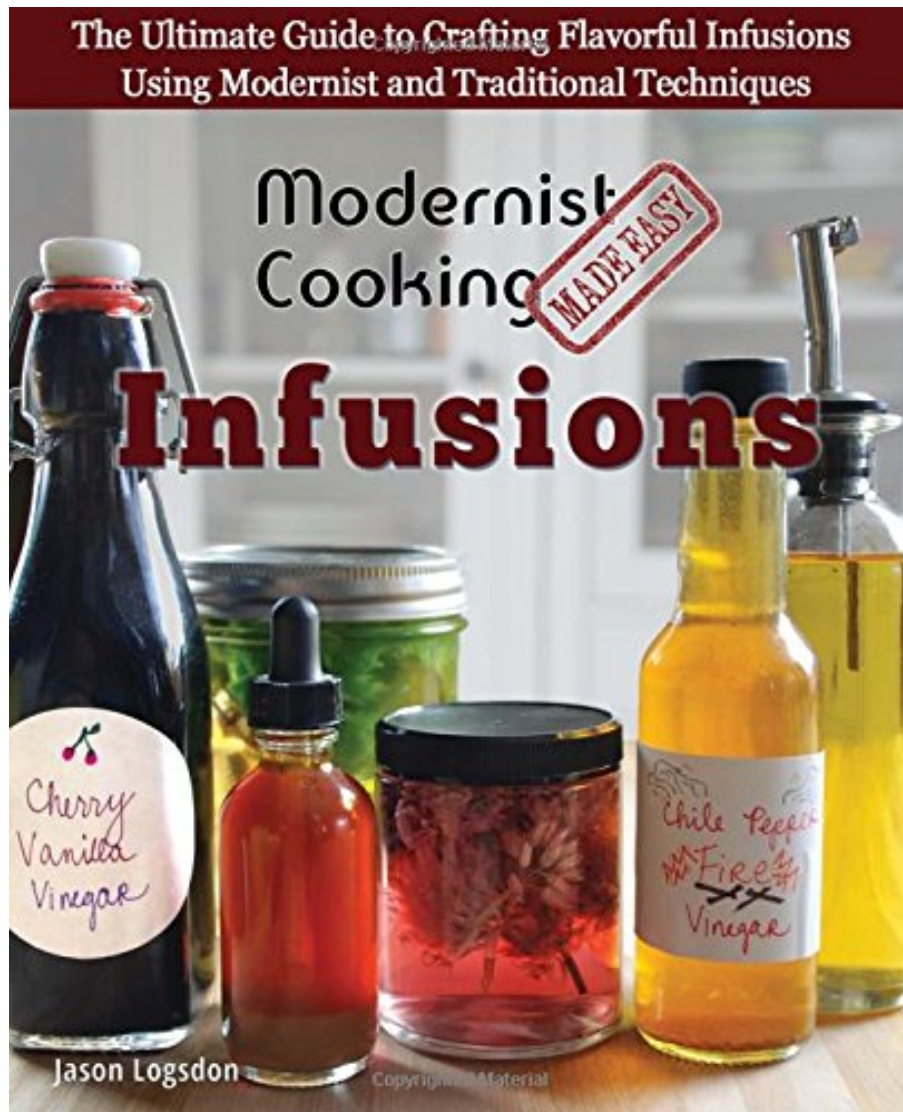


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## **About the Author**

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](mailto:jason@modernistcookingmadeeasy.com) or through Twitter at @jasonlogsdon\_sv.

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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!

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#### About the Author

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33 of 33 people found the following review helpful.

A Great Introduction!

By BDNeek

I have been trying to get into molecular gastronomy some lately but all the information out there was way too vague and confusing. I had mixed results with some of my prior attempts so I decided to give this book a shot to see if it would help out.

It really has helped to clarify how stuff works and what proper techniques are. I have had several successes now and feel a lot more confident in what I am doing.

I gave it only 4 stars because the images in it aren't that great. They are all online though so you can see them in full color but I would have like better ones in the book itself. I guess that's why this book is \$75 less than the other ones, a small trade off in my mind.

23 of 23 people found the following review helpful.

Another nice reference from Jason

By William E. Kline

I've been interested in applying new and interesting techniques to my cooking for some time. Although I have a copy of "Modernist Cuisine at Home" and highly recommend it, I was excited to see that Jason has done this book. I have been a devotee of his for the really phenomenal work that he has done in the application of sous vide techniques. This book definitely does not disappoint. It is really a clear, concise

instruction manual that allows you to explore some pretty neat techniques without having to invest in a lot of expensive equipment and ingredients. What I particularly like about this volume is that the recipes are more or less templates that can be easily used to develop your own dishes.

He gives a really nice overview of modernist cooking that defines it, provides a high level view of the basic principles, and discusses the equipment that you really need and that you probably really want, but can do without.

He has well-written sections about a number of newer cooking techniques divided into emulsification, gelling, foams, low temperature cooking, spherification and thickening. Each is defined and there is an explanation of how the process works, the type of equipment and ingredients used in each, and then some representative recipes that show you how you might apply the technique.

There is a very useful section of the book that discusses a number of newer ingredients and how they work and how you might use them. Its a very helpful part of the book that you can refer to quickly when you are cooking and forget the proper ration of an ingredient.

There is also a helpful section that gives sources for ingredients (which used to be pretty hard to find in quantities for the home cook, but now are readily available from the sources that he lists).

I highly recommend that you get a copy if you are interested in expanding your cooking technique repertoire. I know that I refer to mine frequently.

23 of 23 people found the following review helpful.

A mixed bag

By B. Ault

This book is aptly titled. If you already own cookbooks from Alinea or El Bulli, this might give you a place to start so you'll have the confidence to try those. On the other hand, if you have those cookbooks, this will pale in comparison.

On the good side, the book contains excellent descriptions and examples of the terms of modernist cuisine: airs, gels, liquid gels, foams, and so on. For example, I now understand the practical application differences of spherification and reverse spherification, which is significant. For practical applications, it also has generous tables in the back for sous vide timing. ("Cooking for Geeks" can tell you how to hack a slow cooker to do this.) It has also over 80 recipes, so you can try your hand.

But don't think of it as a cookbook. First of all, as mentioned elsewhere, the photos are black-and-white and fairly inelegant, sometimes unappetizing (and therefore discouraging). Second, some of the recipes are for things like a thickened vinaigrette (so it will suspend the ingredients better). I'm guessing that many interested in modernist cuisine would simply find them too ordinary for their interests, and these recipes are otherwise nothing special. Also, at least one recipe for a bourbon sauce (which looks delicious)is essentially included three times, with very minor variation. I guess you should also know that it's not a very big book, and has a lot of white space, at that.

Overall, I guess the audience for this book would be for ambitious cooks without a ton of experience, or those who really want to start slowly and get very good at the basics before moving on. Since I've been cooking for a long time, it's a little too slow for me.

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