

# *Gin & Jonnie*

*Things you can do with a whipper (siphon)*



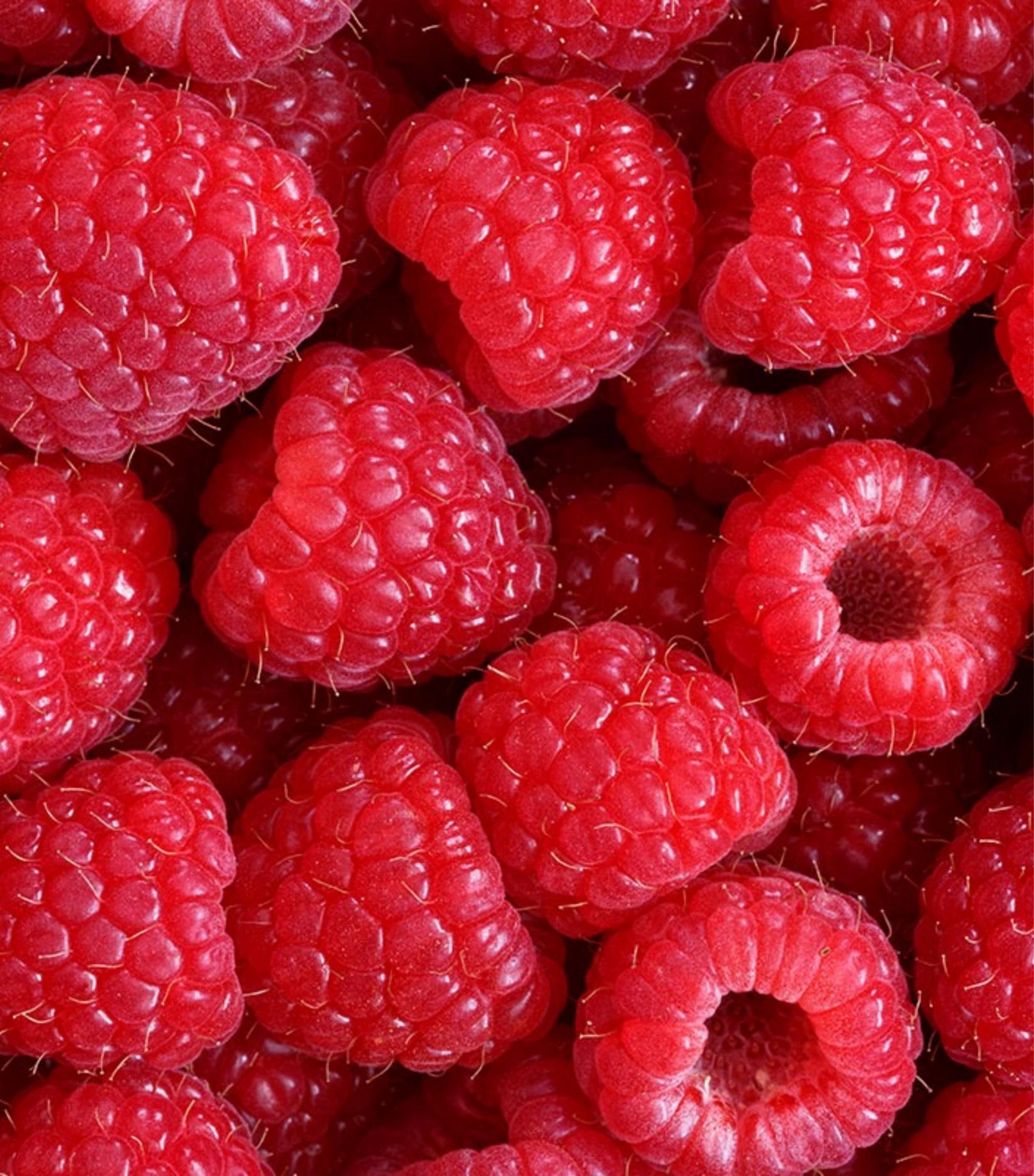


# KEY INFORMATION

## ESSENTIAL KNOWLEDGE

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- 1) Always make sure you close the top correctly.
- 2) When using small parts like raspberries or rosemary, use the small strainer inside to avoid clogging.
- 3) The whipper can be used roughly for 2 purposes:
  - 1) Infusing a liquid. After infusion time, release the gas and strain into new container.
  - 2) Using during service for mousse, foam, spaghetti, etc etc.
- 4) There are 2 possible chargers. CO<sub>2</sub> and N<sub>2</sub>O. N<sub>2</sub>O is commonly known as a “Cream Charger”. Use N<sub>2</sub>O for everything. CO<sub>2</sub>, or “Soda Charger” is used in a soda siphon.
- 5) When opening the whipper, make sure all the pressure is off.
- 6) Making mousses, foams etc only works when your composition either has:
  - Gelatine
  - Eggwhite (Protein)
  - Fat (Like cream or oil)
  - Starch (Like potato’s)Otherwise, the N<sub>2</sub>O gas will not function.
- 7) Never use more than 1 liter composition.
- 8) Never use more than 3 (three) Chargers per whipper.



# RAPID INFUSION

## RASPBERRY GIN

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600 ml Gin&Jonnie

100ml fresh or frozen raspberries

5 thyme sprigs

*Charge:* 2 charger

*Waiting time:* 10 minutes

*Finish:* Strain back into bottle

For a demonstration video, check this one:

<https://www.youtube.com/watch?v=MIOLb2bjEZO>

# FOAM

## ORANGE

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500 ml Orange juice  
200 ml Eggwhite  
300 ml Cointreau  
100 ml Simple syrup

*Charge:* 2 charger & shake

*Waiting time:* Direct

*Finish:* Spray in glass

For a demonstration video, check this one:

<https://www.youtube.com/watch?v=n9dSKusNqyY>





# RAPID AGING

## OAK AGED NEGRONI

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700 ml Negroni  
wood chips (burnt) 100 grams

*Charge:* 3 charger & shake

*Waiting time:* 2 hours

*Finish:* Release pressure and strain back into bottle

For a demonstration video, check this one:

<https://www.youtube.com/watch?v=n9h-dY4WnF8>

At 4:00 is the part for aging with wood chips.

# SMOKE INFUSION

## APPLEWOOD SMOKE SYLVIUS

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700 ml Gin or cocktail

Smoke

*Charge:* 1 charger & shake

*Waiting time:* Direct

*Finish:* Release pressure and strain back into bottle

For a demonstration video, check this one:

<https://www.youtube.com/watch?v=-WwOe0Qc8ew>





# CARBONIZATION

## BUBBLE GRAPES

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20 Grapes cut in half  
150ml grapejuice  
2 soda chargers (CO<sub>2</sub>)

*Charge:* 1 charger & shake  
*Waiting time:* 2 hours  
*Finish:* Release pressure

For a demonstation video, check this:  
<https://www.youtube.com/watch?v=cKALWg6UQP8>

# MOUSSE

## APPLE-CINNAMON MOUSSE

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750 ml apple juice  
100ml Cinnamon syrup  
100ml Vanilla Syrup  
7 gelatine leafs

How to make a jelly:

Soak gelatine leafs in cold water until mushy. Then squeeze them out.

Heat your juices up to 50 degrees, and take of stove. Add gelatine. Whisk everything thoroughly until the gelatine is completely dissolved. Put in fridge and wait for 24 hours.

Cut the jelly in small bits and place in whipper

*Charge:* 3 charger & shake

*Waiting time:* Direct

*Finish:* Use on top of drink





# WHIPPED CREAM

## VANILLA STRAWBERRY CREAM

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800 ml Heavy cream

50 ml Monin Vanilla

50 ml Boiron Strawberry puree

*Charge:* 2 charger & shake

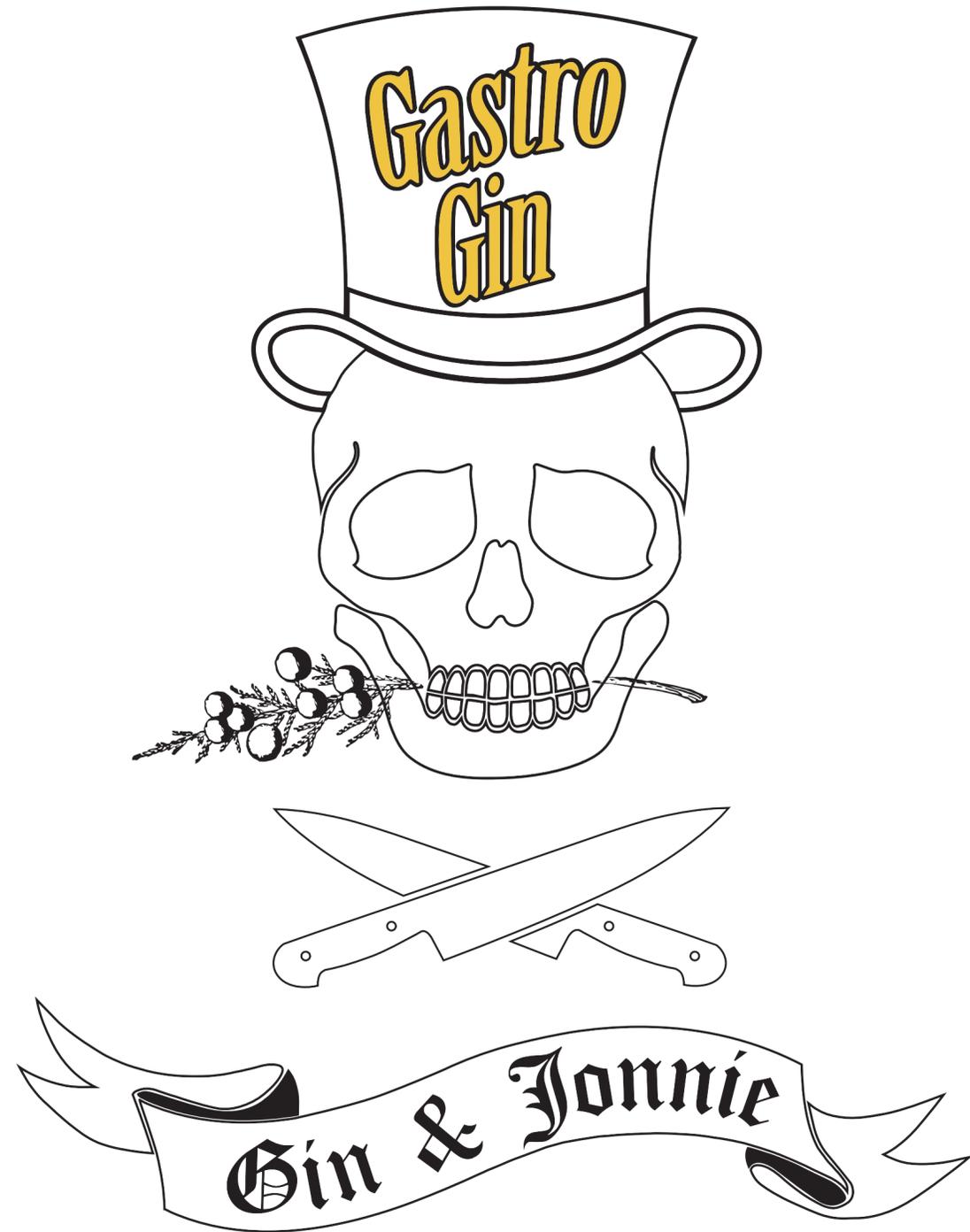
*Waiting time:* Direct

*Finish:* Use on top of drink

For a demonstration video of Vanilla Cream:

<https://www.youtube.com/watch?v=bkoBEpSaPLk>

There are some more techniques in this video shown too.



# LET US KNOW!

## SEND US YOUR RECIPE'S

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So you have been playing around with new gastro-techniques. We'd love to hear how it worked out for you!

Send us your recipes at [info@gastrogin.com](mailto:info@gastrogin.com) when you have a killer drink and we will post it on our Facebook and instagram page with a shout-out to your bar!

Also, if you are trying a recipe but it doesn't work out, send us an email and one of the chefs from De Librije will take a look and see how we can improve the recipe and make it work.

Have fun and keep playing!!

The team of GastroGin by Jonnie.