

Nitrogen Cavitation

This really works, or at least usually! I can't explain why sometimes it does not work. I made a really good raspberry liqueur with vodka and simple syrup, but then tried to make a raspberry infused tequila which failed completely. I have found that, just as infusions require different times for different agents, nitrogen cavitation will bring out some flavors better than others. When it works, you have instant gratification. When it doesn't, nothing is lost. Just dump the ingredients into a mason jar and let it infuse for a few days.



iSi Whipper
on Amazon

You are going to put your ingredients in an iSi Whipper, charge it with nitrous oxide and then release the pressure. The concept is based on physical chemistry. In the lab, reactants are combined in a chamber filled with nitrogen. A vacuum is drawn in the chamber which causes the nitrogen to cavitate or bubble. This speeds up the reaction. With this technique, nitrogen in the form of nitrous oxide is pumped under pressure into the chamber, (the iSi Whipper). When the pressure is released, the liquid cavitates.

Your concoction will get better, and stronger, the longer you wait after bottling. If you don't have an iSi Whipper or some other brand of nitrous powered whip cream maker, see note below.

- 0.6 oz. (18 gm. or 1 1/2 Tbls) Dry spice or 1/3 cup fruit
- 8 oz. liquid

1. Add all ingredients to iSi Whipper.
2. Seal the whipper, as you would if making whipped cream.
3. Charge the whipper with one N₂O cartridge.
4. Gently swirl the contents of the iSi whipper for 1 minute.
5. Let the whipper stand for 30 seconds.
6. Hold the whipper upright and gently vent the gas. You want to release the gas as quickly as possible to create cavitation. If you get some liquid spewed out at this point, you are releasing the pressure too quickly. You might want to hold your hand over the whipper to avoid spraying the ceiling. Warning – the hissing noise will scare your cat!
7. Open the iSi whipper and allow the mixture to stand until it stops fizzing – about 5 minutes
8. Strain the contents through a cheese cloth or paper towel lining a mesh strainer.
9. Decant into an attractive bottle.

Note: You can obtain similar results by combining your ingredients in a lidded glass jar, such as a mason jar, and letting it set for a day or two. Shake the jar daily and taste the liquid. When it is as strong as you want, strain off the solids and bottle your concoction.