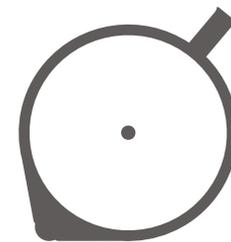




the porthole
recipes and tips



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The Porthole infuser is your window into a world of flavor.

This simple, beautiful design is perfect for creating an endless number of delicious infusions from cocktails and teas, to syrups, oils, tinctures, dressings, broths, and more.

Start with our custom recipes in this booklet or experiment by creating your own infusions and see where they take you.

Enjoy!

ABOUT INFUSION

Infusion is the simple process of extracting flavor from solid ingredients into a liquid such as water, oil, or alcohol. Solids are steeped or soaked to extract desired flavor compounds and then strained.

Flavors from a broad array of ingredients can be infused; herbs and spices into oil or vinegar for cooking or fruit into syrups or teas for drinks. Infusions add seasoning, flavor, and aroma to almost any recipe. Try them in sauces, broths, cocktails, and even herbal remedies.



THE PORTHOLE STORY

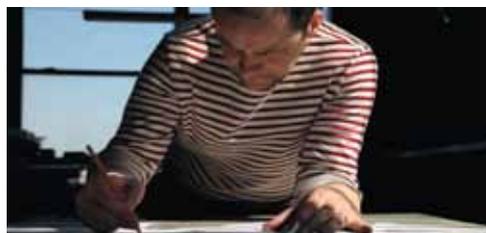
The Porthole is an elegant vessel inspired by submarine windows, allowing users to witness the transformation of an infusion. It was born out of a conversation between designer Martin Kastner and the chefs at Grant Achatz's bar, The Aviary.

The original two dozen pieces were handcrafted in Crucial Detail's Chicago studio. Within weeks of its debut, the Porthole gained the attention of dozens of blogs and magazines in the culinary and design communities, eventually appearing on the cover of Food Arts Magazine.

In response to the Porthole's overwhelming, positive reception, Crucial Detail launched a crowdfunding campaign on Kickstarter to bring the design to an even broader audience. The campaign shattered its initial goal of \$28,500 and raised nearly \$750,000 in less than a month.

Since then, the Porthole has continued to inspire chefs, mixologists, and home cooks alike with its simplicity, beauty, and ease of use. It can be found in the world's most acclaimed restaurants, bars, and hotels, as well as in the most intimate, private settings.

ABOUT CRUCIAL DETAIL



Crucial Detail is an award-winning design studio founded by Martin Kastner. For more than a decade, Crucial Detail has explored the synergy of food and design, working at the forefront of fine dining in collaborations with the world's best chefs.

In addition to being named by The Future Laboratory as one of the world's 100 most influential designers, Kastner and Crucial Detail received a Global Innovation Award for Best Product Design for the Porthole, and Book Design of the Year Award for the Alinea book. In 2015, Crucial Detail was instrumental in Team USA's historic silver finish at the world's most prestigious culinary competition, Bocuse d'Or.

The Porthole is one of many Crucial Detail designs now available to the public. Explore more of the studio's work and shop the collection at crucialdetail.com.

GETTING STARTED

Prior to making your first infusion in the Porthole, please read its instruction manual. Familiarize yourself with the Porthole components by taking it apart and testing it with water.

After placing ingredients in the Porthole and inserting the top glass pane, firmly squeeze it with one hand near the center while tightening the screw to create an even seal between the glass, gasket, and frame. Once snug, squeeze the Porthole around the perimeter (as if holding a steering wheel) and give the screw a final tighten to secure. Check the contact between the gasket and glass before adding liquid — the gasket should be visibly compressed around the entire perimeter and free of debris on both sides.

For ease of pouring, use the coarsest filter screen that will work with given ingredients. Larger infusion ingredients may not require a filter at all.





blueberry, cucumber, lemon, orange, strawberry, and rose

INFUSED SYRUPS

Simple syrup, a solution of sugar dissolved in water, can be used in a variety of drinks in place of sugar, which in its crystalline form takes longer to dissolve at room temperature.

In the kitchen, simple syrup infused with tea, herbs, fruit, or spices has many applications from a delicious breakfast topping to a dessert's finishing touch. It adds sweetness, flavor, and mutes acidity. Bakers use simple syrup as a glaze, brushing it on cakes to keep them fresh and moist.

Heavy Syrup for infusing fruit

2 parts sugar (by weight)
1 part water (by weight)

Light Syrup for infusing herbs and spices

1 part sugar (by weight)
1 part water (by weight)

- Bring water to a boil.
- Dissolve sugar into the boiling water, stirring constantly.
- Once sugar is dissolved completely, remove pan from heat immediately. (Note: Boiling syrup for an extended period of time will thicken it.)
- Allow syrup to cool.
- Load the Porthole with desired ingredients and check for a good seal before adding syrup.
- Infuse for at least 24 hours in a refrigerator. Infusion times will vary with ingredients.

tips:

- To make a light, simple syrup that does not require a stove, combine equal parts (1:1) sugar and water in a bottle and shake until the sugar is completely dissolved.
- In place of the recipe provided, you can also infuse honey, maple, or agave syrups.
- To extend the life of your syrup, add a tablespoon of vodka to your infusion.

GINGER RYE MIKADO

Inside the porthole

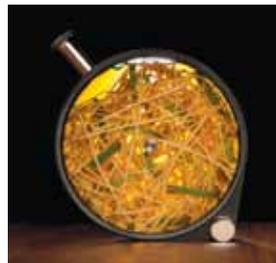
- 1 medium sized ginger root
- 1 lime

Cocktail to be added (makes two Portholes)

- 35g (1 ¼ oz) maple syrup
- 285g (10 oz) rye whiskey



-
- Wash lime and peel it with a vegetable peeler. Remove pith if necessary. Reserve peel.
 - Juice the peeled lime. Strain the juice.
 - Stir lime juice, maple syrup and whiskey together.
 - Julienne ginger.
 - Cut reserved lime zest into ¼" wide strips.
 - Arrange ginger and lime in the Porthole into a random pattern, lightly packing the Porthole cavity.
 - Close Porthole and check for a good seal.
 - Fill Porthole with cocktail base.
 - Infuse for a minimum of 30 minutes before sampling, enjoy for up to 6 hours straight up, over ice or with a dash of soda.
-



MARÍA FÉLIX

Inside the porthole

- 3 large strawberries
- ½ medium sized Navel or Valencia orange
- 60g (2 oz) roasted cacao nibs

Cocktail to be added (makes two Portholes)

- 200g (7 oz) tequila blanco
- 80g (2 ¾ oz) Grand Marnier



-
- Wash fruit. Quarter strawberries lengthwise, stem on, and fan-slice them. Cut orange cross-grain into ¼" thick slices.
 - Arrange 6 strawberry fans in Porthole, alternating skin and pulp facing the glass pane. Sprinkle half of cacao nibs on strawberries. Arrange a layer of orange slices. Sprinkle rest of cacao nibs on oranges. Arrange remaining strawberries, lightly packing the Porthole cavity.
 - Close Porthole, tighten screw, squeeze, snug screws, and check for good seal.
 - Combine tequila and Grand Marnier.
 - Fill Porthole with combined liquids.
 - Infuse for a minimum of 30 minutes before sampling, consume within 4 hours (extended infusion of orange rind will turn the infusion bitter).
-

tips:

- We highly recommend using Herencia Mexicana Tequila Blanco for this particular cocktail but any quality white tequila with pronounced agave notes should work nicely.
 - Sifting the cacao nibs will reduce chocolate dust clouding the infusion.
 - To transform María Félix into a spicy La Valentina, add one medium dried chipotle pepper to ingredients.
-



CIDER

Inside the porthole

- 7.5g (.26 oz) Rare Tea Cellar cider spice noir
- 1g (.04 oz) allspice, roasted at 350°F (176.6°C) for 10 minutes
- 1g (.04 oz) clove, roasted at 350°F (176.6°C) for 10 minutes
- ½ cinnamon stick, roasted at 350°F (176.6°C) for 10 minutes
- 2g (.07 oz) nutmeg
- 3g (.1 oz) hibiscus
- 8g (.3 oz) dried cranberries
- 8g (.3 oz) dried currants
- 1 sugar cube
- 16 apple slices, ⅛ inch thick
- 1 ginger slice, ⅛ inch thick
- 2 sage sprigs, rolled in hands to release oil
- 2 thyme sprigs
- 1 orange zest, removed with peeler, all pith removed

Cocktail to be added (*makes two Portholes*)

- 67g (2 ¼ fl oz) Laird's apple brandy, 100 proof
- 59g (2 fl oz) white verjus
- 30g (1 fl oz) simple syrup
- 1g (½ fl oz) Fee's orange bitters
- 223g (7 ½ fl oz) water

-
- Assemble the Porthole, checking the seal for good contact.
 - Using a bottle pourer or a funnel, transfer liquid ingredient mix into the assembled Porthole through the spout.
 - Best if poured and sampled in 5-10 minute increments and consumed within 25 minutes of preparation.
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Text appears courtesy of The Aviary and the image appears courtesy of Lara Kastner Photography.

RECIPE BY: 

www.theaviary.com

DASHI

Dashi is a simple, elegant broth prepared through infusion. It originated in Japanese cuisine and is now widely used around the world for its versatility and depth of flavor. Dashi can be used to impart rich umami flavor in a range of dishes like soups, stews, rice or custards. Depending on the length of infusion, the broth can be either delicate and aromatic or strong and robust.

The most common form of dashi is made with kombu (dried seaweed) and bonito (dried fish) flakes. These traditional Japanese ingredients complement each other perfectly, evoking both the deep, briny, and lighter, fresher flavors of the ocean.



various stages of a Wild Mushroom Dashi infusion

SHRIMP DASHI

Inside the porthole

175g (6.2 oz) dried baby shrimp
120g (4.2 oz) seasoned kombu envelopes
7g (0.3 oz) bonito flakes

Liquid to be added

water to fill, room temperature

WILD MUSHROOM DASHI

Inside the porthole

0.3 oz (9g) dried shiitake mushrooms
0.6 (18g) dried morel mushrooms
0.3 oz (7g) dried oyster mushrooms
0.6oz (17g) dried Chinese enoki
0.1g (4g) dried black fungus

Liquid to be added

water to fill, room temperature

Applicable to both recipes

- Fill Porthole with dry ingredients.
- Close the Porthole, and check for a good seal.
- Fill Porthole with water.
- Allow dashi to infuse at least 1 hour at room temperature, or refrigerate infusion overnight before use.

*Text appears courtesy of The Cooking Lab and the images appear courtesy of Chris Hoover/The Cooking Lab, LLC.
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RECIPE BY: MODERNIST CUISINE

www.modernistcuisine.com

CLEANING AND CARE

Please wash Porthole before first use.

All components are dishwasher-safe if placed away from heating elements (e.g. in the top rack) but we strongly recommend hand-washing the Porthole frame.

During washing, liquids can seep between the Porthole frame and the gasket. Ensure thorough cleaning by removing gaskets for washing.

When reinserting the gaskets, be careful to avoid unnecessary stretching. Gaskets are designed to fit when laid on top of the groove in a relaxed state and only require light pressure to be properly seated.



USEFUL TIPS

Allow your infusion to rest at least 30 minutes prior to inserting the Porthole stopper. Ingredients will absorb liquid, expand, and settle during this time.

Take extra care when filling with warm or hot liquids; the glass will heat up. Do not use with boiling liquids, and do not freeze with liquids inside.

For refrigerated infusions, remove the stopper when the Porthole is taken out of the refrigerator because contents will expand as they come to room temperature.

To avoid pressure build-up, please refrain from using a stopper with carbonated or fermenting liquids.

Take special precautions when it comes to oil infusions. Due to a risk of dangerous bacterial growth, infusing raw garlic in oil is not recommended.

When preparing and serving food, always follow guidelines for food safety, available at [foodsafety.gov](https://www.foodsafety.gov).

For additional recipes, tips, and replacement parts visit theportholeinfuser.com





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