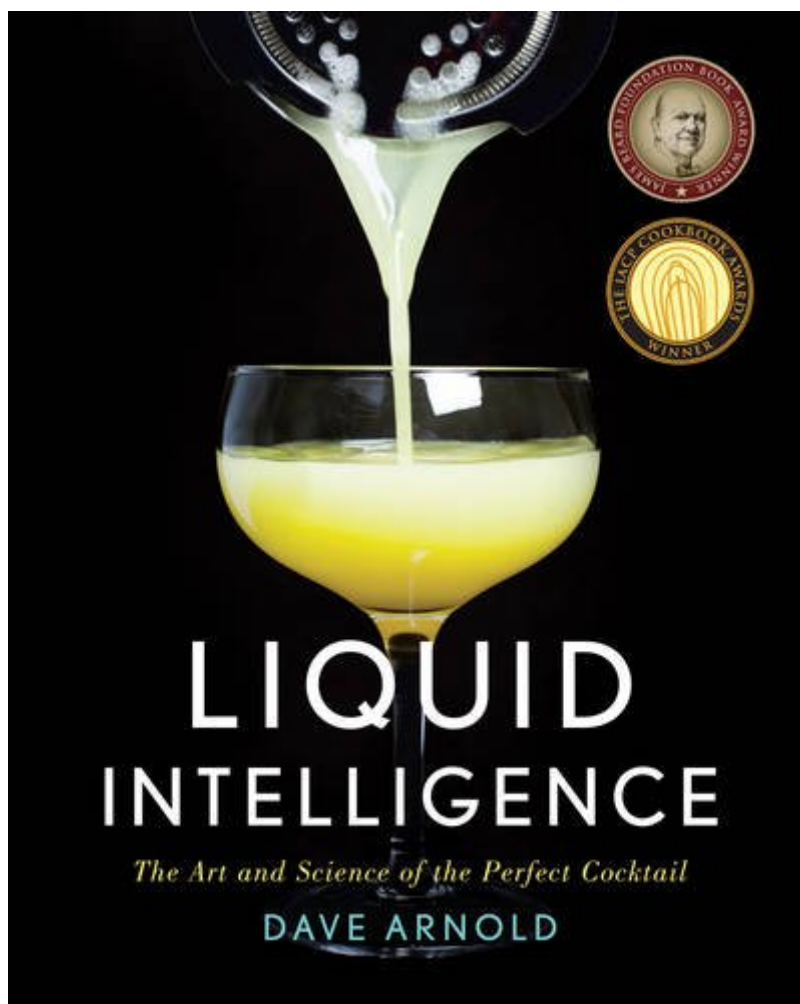


Liquid Intelligence: The Art and Science of the Perfect Cocktail PDF



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Liquid Intelligence: The Art and Science of the Perfect Cocktail by Dave Arnold ISBN 0393089037

Winner of the 2015 James Beard Award for Best Beverage Book and the 2015 IACP Jane Grigson Award.

A revolutionary approach to making better-looking, better-tasting drinks.

In Dave Arnold's world, the shape of an ice cube, the sugars and acids in an apple, and the bubbles in a bottle of champagne are all ingredients to be measured, tested, and tweaked.

With *Liquid Intelligence*, the creative force at work in Booker & Dax, New York City's high-tech bar, brings readers behind the counter and into the lab. There, Arnold and his collaborators investigate

temperature, carbonation, sugar concentration, and acidity in search of ways to enhance classic cocktails and invent new ones that revolutionize your expectations about what a drink can look and taste like.

Years of rigorous experimentation and study?botched attempts and inspired solutions?have yielded the recipes and techniques found in these pages. Featuring more than 120 recipes and nearly 450 color photographs, *Liquid Intelligence* begins with the simple?how ice forms and how to make crystal-clear cubes in your own freezer?and then progresses into advanced techniques like clarifying cloudy lime juice with enzymes, nitro-muddling fresh basil to prevent browning, and infusing vodka with coffee, orange, or peppercorns.

Practical tips for preparing drinks by the pitcher, making homemade sodas, and building a specialized bar in your own home are exactly what drink enthusiasts need to know. For devotees seeking the cutting edge, chapters on liquid nitrogen, chitosan/gellan washing, and the applications of a centrifuge expand the boundaries of traditional cocktail craft.

Arnold's book is the beginning of a new method of making drinks, a problem-solving approach grounded in attentive observation and creative techniques. Readers will learn how to extract the sweet flavor of peppers without the spice, why bottling certain drinks beforehand beats shaking them at the bar, and why quinine powder and succinic acid lead to the perfect gin and tonic.

Liquid Intelligence is about satisfying your curiosity and refining your technique, from red-hot pokers to the elegance of an old-fashioned. Whether you're in search of astounding drinks or a one-of-a-kind journey into the next generation of cocktail making, *Liquid Intelligence* is the ultimate standard?one that no bartender or drink enthusiast should be without.

450 color photographs

Liquid Intelligence: The Art and Science of the Perfect Cocktail Review

This Liquid Intelligence: The Art and Science of the Perfect Cocktail book is not really ordinary book, you have it then the world is in your hands. The benefit you get by reading this book is actually information inside this reserve incredible fresh, you will get information which is getting deeper an individual read a lot of information you will get. This kind of Liquid Intelligence: The Art and Science of the Perfect Cocktail without we recognize teach the one who looking at it become critical in imagining and analyzing. Don't be worry Liquid Intelligence: The Art and Science of the Perfect Cocktail can bring any time you are and not make your tote space or bookshelves' grow to be full because you can have it inside your lovely laptop even cell phone. This Liquid Intelligence: The Art and Science of the Perfect Cocktail having great arrangement in word and layout, so you will not really feel uninterested in reading.