

## The Modern Cocktail Innovation Flavour

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Matt Whiley, AKA The Talented Mr Fox, traces the evolution of the modern bartender against the backdrop of cocktail history. Accompaniments and how they work in cocktails are fully explored, including fruit and aromatic bases such as pomegranate, kaffir, lime, sesame and star anise.

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The Modern Cocktail : Innovation + Flavour Hardcover by Matt Whiley. In Stock - usually despatched within 24 hours. Share. Description. From describing the evolution of the modern bartender against the backdrop of cocktail history, Matt goes on to explore the alchemy of flavour and how he builds layers of flavour into each and every cocktail he ...

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on The Modern Cocktail: Innovation + Flavour by Matt Whiley. Matt Whiley's Talented Mr Fox drinks consultancy has sorted out the drinks list for several well-known restaurants and bars in London and Manchester. This book has more than 70 recipes for those who want to recreate his genius at home. The book is so clearly laid out and the design is so clean, it is almost reminiscent of a periodic table.

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Cut off the artichoke stalk, then peel the leaves. Cut the heart in half and remove the hairy choke, then discard, along with the stalk. Blitz the leaves and heart in a heavy-duty blender, then slowly add the tequila in batches, continuing to blend. Transfer to a vac bag and leave to infuse for 4 days in the

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fridge.

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The Modern Cocktail: Innovation + Flavour. ISBN: 1911127233. Category: Cooking, Diets. Date: October 19, 2017. Number of pages: 224 pages. Language: English. Format: EPUB. Add favorites 0 0. Matt Whiley, AKA The Talented Mr Fox, traces the evolution of the modern bartender against the backdrop of cocktail history with this stylish cocktail ...

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Descargar the modern cocktail: innovation + flavour ebook gratis. Gran libro escrito por Mr. Matt Whiley que debes leer es the modern cocktail: innovation + flavour. Estoy seguro de que te encantará la historia dentro de the modern cocktail: innovation + flavour que publicó October 19, 2017.

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Matt Whiley, AKA The Talented Mr Fox, traces the evolution of the modern bartender against the backdrop of cocktail history with this stylish cocktail recipe book. With more than 60 recipes made from spirit bases including gin, vodka, whiskey, bourbon and cognac, alongside expert advice on equipment and glassware, this is the complete kit to modern cocktail making at home! Learn to make delicious and original cocktails such as the Bangkok Penicillin or the Marmite Martini, Pea Wine or the Rok House Bellini Fermented Cucumber Syrup. From highly acclaimed mixologist and drinks consultant Matt Whiley, this unique cocktail recipe book is the perfect inspiration for creating your own modern drinks cabinet and the perfect how to guide to making delicious and highly creative cocktails from scratch.

"Master Mixologist" - The Daily Telegraph "Imaginative, daring and flying the flag for the savoury-beverage trend"- Harper's Bazaar "The drink industry's answer to Heston Blumenthal" - Square Meal "Pioneering Bartender" - City A.M. Meet Rich Woods, a.k.a The Cocktail Guy. At the forefront of the mixology revolution, Rich has been garnering fans and accolades through his creative reinventions of classic cocktails and exciting new drinks, all served with his signature innovative flair. In this, his first book, Rich unlocks the secrets of making creative cocktails at home, from mastering classic techniques, to flavouring alcohol through simple infusions and more complex distillations and making your own home-made bitters from herbs, spices, fruits and roots. At the centre of Rich's creative process is an understanding and exploration of flavour; from the way it unravels on the palate to new

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and unique combinations that are designed to surprise and delight. The 70 drinks recipes are divided into chapters - 'Inspired by the Garden' and 'From the Kitchen', all achievable for the home bartender, while the third chapter, 'Iconoclastic', covers 13 of Rich's most creative recipes with challenging ingredients and exciting combinations for the confident enthusiast who wants to impress a crowd. For the more adventurous reader, the final chapter, 'Distillations and Infusions', unlocks the alchemy of making your own distillations and liqueurs at home, from creating your own Beetroot & Chocolate Liqueur to transforming a leftover bottle of vodka with a few simple aromatics. Including key information on tools and techniques as well as infusing and distilling to imbue your drinks with maximum flavour, this is the ultimate guide to modern cocktailing for the home bartender.

Gone with the Gin is the go-to gift for film buffs, a terrific twist on movie nights, and the perfect cocktail book for silver screen aficionados everywhere. Featuring fifty delicious drinks like A Sidecar Named Desire, Whiskey Business, A Clockwork Orange Julius, and No Country for Old Fashioneds, recipes are paired with Federle's winking commentary on history's most quotable films. Also included is information on equipment, glassware, and spirits, a handful of drinking games, movie-themed snacks, and whimsical illustrations.

Romantic Cocktails is a bewitching collection of over 100 classic and craft cocktail recipes, perfect for winning hearts—and mending broken ones, too! Inside the plush red foil cover of Romantic Cocktails you will find the secret to mixing up more than 100 cocktails for couples, crushes, and star-crossed lovers. Chapters include Vintage Romance (classic cocktails from the good old days); Pretty Drinks (visually stunning, gem-colored concoctions); Love Potions (cocktails packed with aphrodisiacs); Zero-Proof Cocktails (booze-free elixirs); Drinks for Two (what's more romantic than sharing a glass); Modern Craft Cocktails (exclusive drink recipes contributed by craft bartenders from San Francisco to Hong Kong); and a bonus chapter on Irresistible Bar Snacks, From-Scratch Ingredients, & Garnishes (cheese boards, chocolate-dipped everything, spirit infusions, and more). The drinks are as fun and charming as they are intoxicating, with names including: The Afternoon Delight, a little sweet, a little naughty Boozy Milkshake for Two, two straws please Between the Sheets, a romantic variation on the classic Sidecar cocktail The Vesper Martini, synonymous with sophistication The Goodnight Kiss, the perfect nightcap for a night you don't want to end Simple step-by-step instructions and gorgeous full-color photographs make every drink recipe easy and truly swoon-worthy. Author and bartender Clair McLafferty offers insider tips and tricks for everything from sizing up recipes for a party to fixing a drink that didn't turn out quite right. Sidebars show how to master details like floating flowers, muddling herbs, and garnishing drinks with amazing bitters art. And throughout the book, readers will find drinks-related romantic quotations and toasts from the likes of Shakespeare, Louisa May Alcott, and James Baldwin. Whether you are looking for a romantic gift or a reliably excellent cocktail book for your home bar, Romantic Cocktails will knock your socks off!

The ultimate guide to choosing ingredients, developing your palate, mixing drinks, and leveling up your home cocktail game—with more than 600 recipes—from the bestselling team behind Death & Co: Modern Classic Cocktails and James Beard Book of the Year Cocktail Codex: Fundamentals, Formulas, Evolutions JAMES BEARD AWARD NOMINEE • ONE OF THE BEST COCKTAIL BOOKS OF THE YEAR: Minneapolis Star Tribune, Slate • "The mad geniuses behind Death & Co have elevated cocktail creation to punk-rock artistry. This dazzling book brings their brilliance home."—Aisha Tyler Imagine you're a rookie bartender and this is your handbook. Your training begins with a boot camp of sorts, where you follow the same path a Death & Co bartender would to discover your own palate and preferences, learn how to select ingredients, understand what makes a great cocktail work, and mix drinks like an old pro. Then it's time to invite your friends over to show off the batched and ready-to-pour mixtures you stored in the freezer so you could enjoy your guests instead of making drinks all night. More than 600 recipes anchor the book, including classics, low-ABV and nonalcoholic cocktails, and hundreds of signature creations developed by the Death & Co teams in New York, Los Angeles, and Denver. With hundreds of evocative photographs and illustrations, this comprehensive, visually arresting manual is destined to break new ground in home bars across the world—and make your next get-together the invite of the year.

Renowned chef and food justice activist Bryant Terry reworks and remixes the favorite staples, ingredients, and classic dishes of the African Diaspora to present more than 100 wholly new, creative culinary combinations that will amaze vegans, vegetarians, and omnivores alike. NAMED ONE OF THE BEST VEGETARIAN COOKBOOKS OF ALL TIME BY BON APPÉTIT Blending African, Caribbean, and southern cuisines results in delicious recipes like Smashed Potatoes, Peas, and Corn with Chile-Garlic Oil, a recipe inspired by the Kenyan dish irio, and Cinnamon-Soaked Wheat Berry Salad with dried apricots, carrots, and almonds, which is based on a Moroccan tagine. Creamy Coconut-Cashew Soup with Okra, Corn, and Tomatoes pays homage to a popular Brazilian dish while incorporating classic Southern ingredients, and Crispy Teff and Grit Cakes with Eggplant, Tomatoes, and Peanuts combines the Ethiopian grain teff with stone-ground corn grits from the Deep South and North African zalook dip. There's perfect potluck fare, such as the simple, warming, and intensely flavored Collard Greens and Cabbage with Lots of Garlic, and the Caribbean-inspired Cocoa Spice Cake with Crystallized Ginger and Coconut-Chocolate Ganache, plus a refreshing Roselle-Rooibos Drink that will satisfy any sweet tooth. With more than 100 modern and delicious dishes that draw on Terry's personal memories as well as the history of food that has traveled from the African continent, Afro-Vegan takes you on an international food journey. Accompanying the recipes are Terry's insights about building community around food, along with suggested music tracks from around the world and book recommendations. For anyone interested in improving their well-being, Afro-Vegan's groundbreaking recipes offer innovative, plant-based global cuisine that is fresh, healthy, and forges a new direction in vegan cooking.

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Long, long ago, in the foothills of the Chartreuse Mountains of France, a group of monks set out to lead lives of contemplation and solitude. Far removed from contact with the outside world, they built a monastery and established the Order of the Carthusians. The monks mastered the formula for a medicinal brew of herbs, spices and flowers, promised as "an elixir for long life," selling bottles in nearby villages to support the Order. Over the years, the fame of the venerable liqueur spread far and wide, recognized in the modern era as eminently mixable, versatile, and indispensable in cocktails. This book offers a fascinating collection of 88 recipes built on a foundation of Chartreuse, from faithfully re-created pre-Prohibition drinks to inventive, artisan cocktail-inspired notions. Prepare your mind - and your palate - for enlightenment.

A James Beard Award-nominated bartender explores the history and culture of Latin American spirits in this stunningly photographed travelogue—with 100+ irresistible cocktails featuring tequila, rum, pisco, and more. TALES OF THE COCKTAIL SPIRITED AWARD® WINNER • IACP AWARD WINNER • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY POPMATTERS "Ivy's unique combination of taste, talent, and tenacity make her the ideal 'spirit' guide."—Steven Soderbergh, filmmaker, professional drinker, and owner of Singani 63 Through its in-depth look at drinking culture throughout Latin America, this gorgeous book offers a rich cultural and historical context for understanding Latin spirits. Ivy Mix has dedicated years to traveling south, getting to know Latin culture, in part through what the locals drink. What she details in this book is the discovery that Latin spirits echo the Latin palate, which echoes Latin life, emphasizing spiciness, vivaciousness, strength, and variation. After digging into tequila and Mexico's other traditional spirits, Ivy Mix follows the sugar trail through the Caribbean and beyond, winding up in Chile, Peru, and Bolivia, where grape-based spirits like pisco and singani have been made for generations. With more than 100 recipes that have garnered acclaim at her Brooklyn bar, Leyenda, including fun spins on traditional cocktails such as the Pisco Sour, Margarita, and Mojito, plus drinks inspired by Ivy's travels, like the Tia Mia (which combines mezcal, rum, and orange curacao, with a splash of lime and almond orgeat) or the Sonambula (which features jalapeño-infused tequila, lemon juice, chamomile syrup, and a dash of Peychaud's bitters), along with mouthwatering photos and gorgeous travel images, this is the ultimate book on Latin American spirits.

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.

The new art of the cocktail has arrived in bars and lounges. In this exquisitely produced book, world-class bartenders Shawn Soole and Nate Caudle compile cutting-edge recipes for the experienced bartender and beginner mixologist alike. The ultimate cocktail book, Cocktail Culture boasts over 110 original recipes, from Classic-inspired Drinks and Tikis to Weird, Experimental & Mainstays and Flips. Add a variety of fun and delicious cocktails to your drink menu, such as the Kilt in the Monastery, Cannibal's Campfire, Blume Sauer, Jamaican Sazerac, High Tea in Milan, Krak Nog, My Homie's Negroni, Morel Disposition, Iced Mayan Mocha, and Sarsaparilla Julep. The book also covers the burgeoning cocktail scene in Victoria, BC, which is on par with the world's trendiest hot spots, and gives a human face to it all, with favourite and unique drink recipes from the city's best bartenders, restaurants, and watering holes. With gorgeous colour photos and a glossary of glassware, garnishes, and techniques as well as definitions of the various spirits, Cocktail Culture showcases a young, interesting, new cocktail culture waiting to be enjoyed.

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