

## Liquid Intelligence The Art And Science Of The Perfect Cocktail

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### Liquid Intelligence The Art And

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.

### Liquid Intelligence: The Art and Science of the Perfect ...

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.

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### Liquid Intelligence: The Art and Science of the Perfect ...

In Dave Arnold's "Liquid Intelligence: The Art and Science of the Perfect Cocktail" years of precision research and experimentation combined with comprehensive explanation of basic chemistry and material science topics come together in a book that takes the reader into the complex world of mixology, as well as the search for the perfect mixed drink.

### Liquid Intelligence: The Art and Science of the Perfect ...

Liquid Intelligence takes readers behind the bar and into the lab, where Arnold tinkers with temperature, carbonation, sugar concentration and acidity in search of new ways to enhance classic cocktails, from bubble formation to the ideal sugar compound for a daiquiri.

### Liquid Intelligence: The Art and Science of the Perfect ...

Praise For Liquid Intelligence: The Art and Science of the Perfect Cocktail... A manual to the most deliciously potent science kit ever. If you want to know exactly how much ethanol is in your vermouth, how to work with liquid nitrogen and why a red-hot poker is useful behind a bar (it's got nothing to do with unruly patrons), [Dave] Arnold is your best guide.

### Liquid Intelligence: The Art and Science of the Perfect ...

Liquid Intelligence: The Art and Science of the Perfect Cocktail. Dave Arnold. W. W. Norton & Company, Nov 10, 2014 - Cooking - 416 pages. 0 Reviews. Winner of the 2015 James Beard Award for Best...

### Liquid Intelligence: The Art and Science of the Perfect ...

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., Liquid Intelligence, The Art and Science of the Perfect Cocktail, Dave Arnold, 9780393089035

### Liquid Intelligence | Dave Arnold | W. W. Norton & Company

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

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### Liquid Intelligence : The Art and Science of the Perfect ...

Liquid Intelligence : The Art and Science of the Perfect Cocktailby Dave Arnold. 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.

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Liquid Intelligence begins you with over 30 pages on measurements, units and equipment. He then has 25 pages on Ice. Part 3: New Techniques and Ideas involves things like nitro-muddling, pokers, ISI Whipper, and fat washing. This is not a beginners cocktail book. This is not a home-bar cocktail book.

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