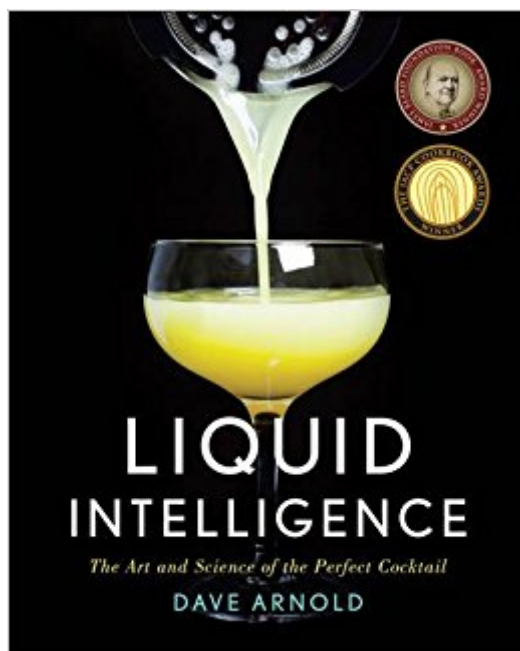


The book was found

Liquid Intelligence: The Art And Science Of The Perfect Cocktail



Synopsis

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 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

Book Information

Hardcover: 416 pages

Publisher: W. W. Norton & Company; 1 edition (November 10, 2014)

Language: English

ISBN-10: 0393089037

ISBN-13: 978-0393089035

Product Dimensions: 8.3 x 1.2 x 10.3 inches

Shipping Weight: 3.2 pounds (View shipping rates and policies)

Average Customer Review: 4.7 out of 5 stars 175 customer reviews

Best Sellers Rank: #10,994 in Books (See Top 100 in Books) #9 in [Books > Cookbooks, Food & Wine > Beverages & Wine > Cocktails & Mixed Drinks](#) #11 in [Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Spirits](#) #176 in [Books > Cookbooks, Food & Wine > Cooking Methods](#)

Customer Reviews

“A manual to the most deliciously potent science kit ever.” - Publishers

Weekly “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. Serious, sure. But there’s also a great spirit of play and experimentation here.” - Rosie Schaap, New York Times

Magazine “Examines cocktails on the nanoscale | extremely fascinating.” - Wayne Curtis, Wall Street Journal “His observations offer insight to anyone with a cocktail shaker and a few basic ingredients | for amateurs looking to get creative with boutique spirits, Mr. Arnold’s data is a blessing.” - Rachel Wharton, Wall Street

Journal “Dave Arnold is the smartest person I know in the world of food and drink.

He’s relentless in his pursuit of understanding, of improved and new techniques, and above all, of deliciousness. Cocktail enthusiasts and professionals alike will find insights and inspiration galore in Liquid Intelligence.” - Harold McGee, author of On Food and

Cooking “Like modern cocktails, most books about them are rejiggered rifts on the classics that came before. And then there’s Dave Arnold’s book: an entertaining treatise of more than ten years’ worth of pioneering research he’s used to create the game-changing cocktails at his bar, Booker and Dax. Required reading for all of us from now

on.” - Jim Meehan, author of The PDT Cocktail Book “Dave Arnold has always been ahead of the curve in the cocktail world, and in this book he brings the rest of us up to

speed.” - Wylie Dufresne, chef/owner of wd~50 “Probably the most important cocktail book that’s been written ever.” - Julian Cox

Dave Arnold is a food science writer, educator, and innovator. He hosts the radio show Cooking

Issues and runs the high-tech cocktail bar Booker & Dax in New York's East Village, part of the Momofuku restaurant group. He has taught at the French Culinary Institute and at Harvard University and has appeared on Late Night with Jimmy Fallon and the Today show. In 2004 he founded the Museum of Food and Drink. He lives in New York City with his wife and two sons.

I'm going to sum up this book as succinctly as possible: I'm a professional bartender that has remodeled his kitchen to be as much a chemistry lab as it is a place of cooking. I have a HUGE library dedicated to bartending books... in addition to cooking, gastro, flavor-profiling, pairing, etc. I love the food and beverage industry, and I believe that a bartender is as responsible for creating an enjoyable meal as a chef. My personality is front-of-house while my mentality and drive (and sometimes my personality, too) is back-of-house. This book is perfect for people like me that are always on the look-out for ways to bring new techniques to their libations, not to mention a thorough explanation for why things work the way they do... which is wonderful for inspiration. However, this book is also perfect for someone that simply wants to know how to make the magic happen at home.

1) Dave Arnold is a genius. Certifiably, not hyperbole. It takes a unique and gifted soul to bring this level of thoughtfulness to his trade, and a generous spirit to pass along just enough of that information to make someone incredibly dangerous if they're on a first-name basis with their welding shop (like me: former iron-worker). What he has to say about everything is worth paying attention to... especially the giant chapter on ice. It's funny to say it, but embracing 25 pages on solid water has made me a much better bartender than the hundred of other pages detailing elevated techniques.

2) Outside of understanding how ice and dilution actually work to make or break a cocktail, there is very little in this book that pertains to bringing an extra bit of flair and wonder to your bar. Tossing bottles is for kids that work at TGI Fridays. Real flair is about making the creation of something that's liquid unforgettable look effortless. This book is all about preparation. The first part is education. The second part is experimentation. The third part is learning how to set everything up in advance so that the actual mixing, building and shaking is as smooth and consistent as possible.

3) This book will force you to be a better bartender. I don't care if you're a professional or home-based booze-hound: this book will force you to elevate your knowledge and ability just from the kind of humble enthusiasm Arnold communicates for the bartending trade. Not only am I a better, more educated bartender capable of applying the various techniques and technologies discussed in *Liquid Intelligence* to the recipes bound within it, I've also gained the confidence to seek out my own individuality using these lessons. I have a ten-pound bottle of liquid nitrogen in my kitchen, now... and I'm sourcing a carbonator. And then there's the red-hot poker I

know just enough about electrical engineering and fabrication to injure myself perfecting.4) This book has made such an impact on me that I've begun carrying my own tools to my job. I refuse to use pint glasses for shaking cocktails, I refuse to use their muddlers, I refuse to use their strainers. Just like when I worked on steel fifteen years ago, I pack in my own tools every day I go to work, and when I take over a new bar in three months, all of the bartenders that work for me will do the same. Chefs pack their knives. Carpenters pack their saws. Real bartenders pack their shakers, clarify their juices, and analyze every bottle with a Brix meter to make sure each cocktail they craft is consistently delicious. THAT'S how good Liquid Intelligence is.

Great book I love how it goes into the science of everything, really interesting. The only thing I will say that's negative is most people will never use the last half. It gets into super advanced techniques. Things like using centrifuges and nitrogen something 99% of bartenders will never do. If you are interested in the science behind mixing it's cool but if you just want a good cocktail book I would look elsewhere.

Very few "cook books" have wanted a cover to cover read; let alone multiple cover to cover reads. This book is by far my favorite cook book and in the top 10 of my favorite books, all together. If you plan on thumbing through a cocktail book to find recipes you put together I would suggest you look elsewhere. That's not to say that you can't do that; but it is to say you'll be missing the point of the book and also wasting your money. Like a visit to Dave Arnold's bar; you'll find yourself leaving with a higher appreciation for cocktails and a good feeling as to what makes a cocktail great. Simply put - this book is a must have for anyone with even a passing interest into the "why" of constructing a cocktail and or bartending.

If you're interested in the science of bartending, this is your book. Dave Arnold talks about simple things like proper measuring and making crystal clear ice to practical uses of liquid nitrogen and roto-vaps. Important (to me anyway) is that he makes a distinction between what he talks about in his book and "molecular mixology". As an avid home bartender, this book gave me a greater appreciation of the craft of bartending and I was able to put much of this to immediate use. One thing I'm particularly appreciative of is that the author understands that home bartenders and even most professional bartenders won't ever need or even want to use such devices as roto-vaps but he gives you an appreciation of what they can do and how they can be used. Dave Arnold's writing style is very approachable. He offers fun and drinkable experiments to solidify the concepts in the book

and offers interesting and often funny examples of his own journey into craft bartending. I highly recommended this book. Even if you're simply interested in gaining an appreciation of the bartending craft and have no intention of bartending yourself, this book is both informative and highly amusing.

Really cool book. Informative on areas that I had often wondered about, but never researched/experimented with. As an industry professional, I highly recommend this to anyone looking to step up their cocktail game/knowledge, and gain a deeper understand of cocktail science. Very cool!

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