

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 ...

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: The Art and Science of the Perfect Cocktail by *

(PDF) \$ Liquid Intelligence: The Art and Science of the ...

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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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 ...

Liquid Intelligence - The Art and Science of the Perfect ...

Buy Liquid Intelligence - The Art and Science of the Perfect Cocktail 1st ed. by Dave Arnold (ISBN: 9780393089035) from Amazon's Book Store. Everyday low prices and free delivery on eligible orders.

Liquid Intelligence - The Art and Science of the Perfect ...

liquid intelligence the art and science of the perfect cocktail. dave arnold photography by travis huggett. for my wife, jennifer, and my sons, booker and dax.

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Liquid Intelligence: The Art and Science of the Perfect Cocktail Hardcover - 31 October 2014 by Dave Arnold (Author)

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

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

Liquid Intelligence : The Art and Science of the Perfect Cocktail (Hardcover) by Dave Arnold

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