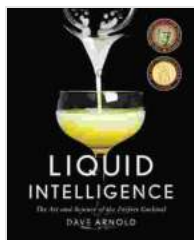


The Art and Science of the Perfect Cocktail



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

★★★★☆ 4.8 out of 5

Language : English
File size : 29424 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
Print length : 736 pages



A Comprehensive Guide to Mixing Drinks

By [Authors' Names]

The Art and Science of the Perfect Cocktail is a comprehensive guide to mixing drinks, written by two of the world's leading bartenders. The book covers everything from the basics of cocktail making to advanced techniques, and includes recipes for over 100 classic and contemporary cocktails.

What You'll Learn in The Art and Science of the Perfect Cocktail

- The basics of cocktail making, including the different types of ingredients, tools, and techniques

- Advanced techniques for mixing drinks, such as muddling, shaking, and stirring
- Recipes for over 100 classic and contemporary cocktails, from the Old Fashioned to the Mojito
- Tips on how to stock your home bar and entertain guests

Why You Need The Art and Science of the Perfect Cocktail

- If you're a beginner bartender, The Art and Science of the Perfect Cocktail will teach you everything you need to know to get started mixing drinks.
- If you're an experienced bartender, The Art and Science of the Perfect Cocktail will help you take your skills to the next level.
- If you're a cocktail enthusiast, The Art and Science of the Perfect Cocktail is a great way to learn more about your favorite drinks and how to make them at home.

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The Art and Science of the Perfect Cocktail is available now at all major bookstores. Free Download your copy today and start mixing the perfect cocktails!

You will prevent oxidation by using vitamin C (ascorbic acid). Remember from the ingredients section (page 000) that vitamin C and citric acid are not the same. Citric acid is the primary flavor acid in lemons. It does not directly prevent browning. Ascorbic acid doesn't change the tartness of lemons much but is responsible for nearly all of their anti-browning power. Filter less the red apples as ascorbic acid powder before you juice them or put some ascorbic acid in the container you are juicing into. Make sure to stir the ascorbic acid into the juice after you have finished juicing an apple or two. I use about 25 grams (2 teaspoon) of ascorbic acid per liter of juice, much more than is used commercially.

You will now have real, fresh apple juice that tastes just like the apples it came from. If you have never tasted this kind of apple juice before, you will be angry that you have had anything without it. The juice, however, is not cocktail perfect, it is cloudy. You can use decide whether to clarify.

Apple juice flavor is greatly affected by clarification. Think of the difference between commercial apple juice and sweet cider. It isn't just that the cider has more viscosity and body because of the suspended particles, those particles bring their own flavor, and that flavor is often good. So why clarify? If you plan to carbonate, you have no choice. If you plan to make a stirred drink, you should clarify—who wants a soupy looking stirred drink? Choose an apple that retains its aromatics once clarified. If you're working toward a shaken drink, forget clarifying, just strain the juice thoroughly to avoid anything pulp particles against the side of some glass and you're good to go.



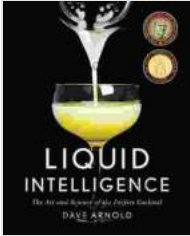
The same juice after being treated with pectinase enzyme and allowed to settle. The more time it takes to settle the more because I had a much higher proportion of solids.

The Art and Science of the Perfect Cocktail is a beautiful and informative book that is sure to become a classic. It's the perfect gift for any cocktail lover, and it's a must-have for any home bar.

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