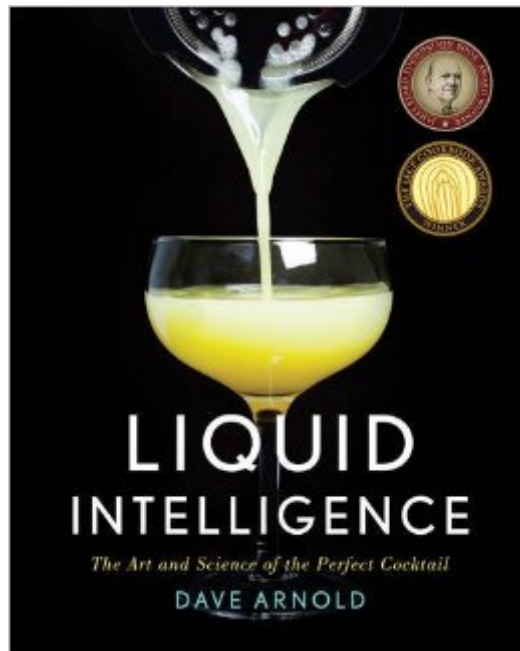


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# Liquid Intelligence: The Art And Science Of The Perfect Cocktail



## 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—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. 450 color photographs

## Book Information

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## Customer Reviews

Last week I picked up *Liquid Intelligence*. I wanted to wait to write a review of it until I had a little time to digest the whole thing. First off, I should say that I have a hetero-man-crush on Dave Arnold. I've been listening to *Cooking Issues* for well over a year now. He's answered numerous questions of mine, some cocktail related. I've experimented with many of the concepts in the book before it came out. I bought some Pectinex Ultra-SPL, for instance, and agar, and did a few different juice clarifications. I built my own carbonation rig. I've read his work on chilling and dilution and watched all the YouTube videos. There isn't much he's done that I haven't heard about. So I was afraid going in that there'd be nothing I haven't heard before. Turns out, there's quite a bit in there I didn't know, and there's a lot more depth on some of the things I did know. Dave (he's answered enough of my questions that I feel like we're on a first name basis) goes into depth on the science of cocktails. Want to know which sugars are sweeter upfront but fade faster? (Hint, things containing fructose, like agave nectar.) Or which acids to use when? The ingredients section has you covered. Every bartender, whether professional or enthusiastic amateur, needs to read the section on ice. It clears up many misconceptions in the bar industry. There are 25 pages devoted to it, and they're worth the read possibly more than anything else in the book. His section on Cocktail Calculus has a balance chart that shows, at a glance, the sugar, acid, and alcohol levels of a cocktail. His formula lets you develop cocktails almost mathematically. That's really interesting to me, and something I hope to play around with more. The section on carbonation will help even those of us who've been doing it at home a bit. It had never occurred to me to mix nitrous with CO<sub>2</sub>. His clarification flowchart will help you figure out how to clarify any juice for bubbles. He'll help you troubleshoot problems common. (I think everyone who carbonates has had a drink foam out, only to turn the PSI up and have it foam out even more.) To do most of the

stuff in this book you're probably going to have to get out of your comfort zone if you haven't done any modernist cooking or mixology. The good news is, Arnold includes a ton of ways to do recipes at home that require little to no equipment. Armed with basic bar tools, an ISI Whip and a Modernist Pantry account, you can do most of the recipes. It won't be cheap. And it won't be easy. Most of these drinks take preparation. There's a list of classic cocktails, but if that's what you're looking for (something to stir up and drink right now) PDT or Death and Co. are better books. This isn't meant to be a list of classic recipes. However if you want to push the limits of what a cocktail can be, and don't mind some prep work (hell, the bottled cocktails save you work at the party) this is THE book right now.

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.<sup>4</sup>) 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.

If you're looking for a simple book of drink recipes, "Liquid Intelligence" is not the book for you... but if you're looking for a book that explores the science, than this is exactly what the bartender ordered!! I was looking for a way to take my dinner parties to the next level, and found that Dave Arnold's experimental approach to creating cocktails to be a huge help! His encouragement to think like a scientist results in better drink making - especially in creating the right bubbly texture. This book is filled with practical tips and covers all the basics (ice, equipment, foundation ingredients) as well as more advanced techniques (rapid infusions, fat washing, nitro-muddling). The pictures are great too!

Amazing information is contained within this book. I've been an amateur cocktail enthusiast for years and some of my friends might agree that I make good drinks, but I've truly stepped it up a notch. Who would of thought adding a few drops of saline to a cocktail would make the flavor pop so much! It makes perfect sense now that I think about it. Maybe it was all those cheap margaritas in college that made me repulsed by the idea of salt in my cocktails, but now that I've tasted the difference I will never look back.

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