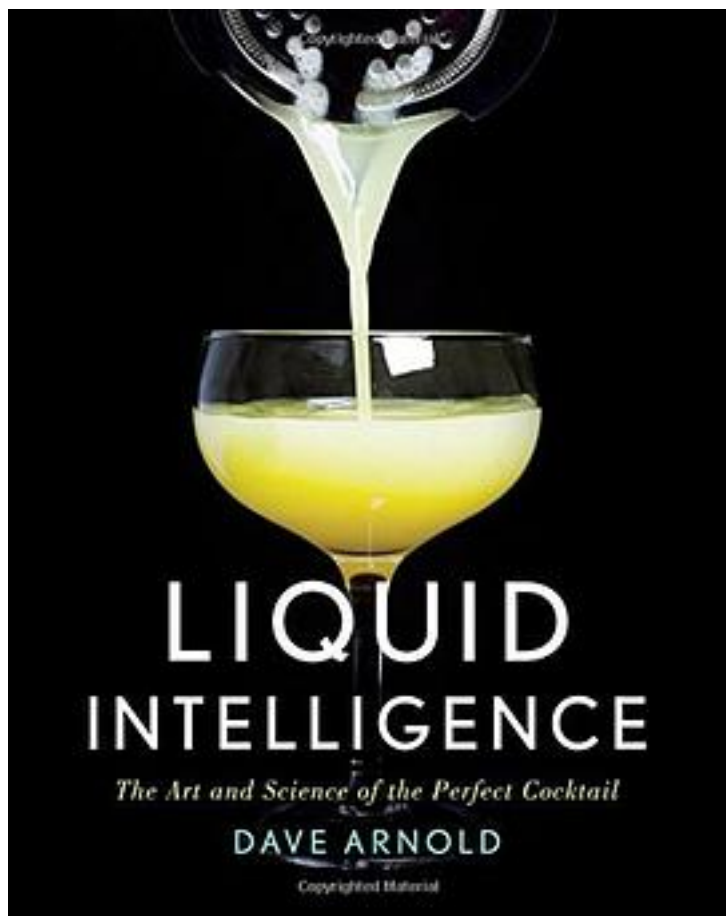


Liquid Intelligence



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著者:Dave Arnold

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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

作者介绍:

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.

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标签

鸡尾酒

酒

饮食

cocktail

评论

可以算得上是鸡尾酒版本的Modernist Crusine。行文语言跟MC的博士论文风格比起来，这个更口语化，更生动，很好读。虽然不喝酒，但是这书还是看得挺有意思的。作者的podcast也一直在听。

做酒的书里看到现在最好看的一本

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书评

即便不爱饮酒的人，也能找到一款钟爱的鸡尾酒，这便是鸡尾酒的魅力。鸡尾酒（cocktail）一词的来源有众多说法，一说是来自于最早可以追溯到1795年在新奥尔良举办共济会聚会的药剂师Antoine Amédée Peychaud，他用正在法国等欧洲大陆国家流行的蛋形杯子盛上自己特调白兰地酒...

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