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An illustrated history, exploration, and celebration of the Italian liqueur everyone loves. This gorgeous guide teaches you everything you need to know about amaro, the delightfully complex and bittersweet Italian liqueur. Traditionally a digestif, it's also a popular ingredient in modern cocktails. The first part of the book is dedicated to the drink's creation and extraction processes, both traditional and contemporary. The second is a complete history of the beverage, from its origins in medieval alchemy to today's popular renaissance. Further chapters explore the liqueur's botanical profiles and natural properties, followed by a thorough buying guide with descriptions of bottles from Italy, Europe, and beyond. Finally, Zed showcases how best to use amaro behind the bar and in the kitchen, with recipes such as The Golden Mai Tai and Bitter Goat Cheese Risotto. A lovingly crafted tribute to a celebrated drink, The Big Book of Amaro is an eye-catching triumph that will delight anyone with a passion for amaro, mixology, food science, or all things Italian.

Il percorso professionale di Barman non può non essere considerato anche in funzione delle singole peculiarità innate, o sviluppate, dell'essere umano. Attraverso l'analisi dei temi cosiddetti impliciti, in questa raccolta di libri, verranno affrontati e trattati gli argomenti relativi in maniera approfondita che esulano dall'iter formativo canonico nell'ambito "bartending" senza escluderlo. L'implementazione di alcuni pattern ricavati dallo studio della psicologia, della sociologia, della filosofia, della fisica, della geometria, dell'algebra, dell'analisi statistica e dell'economia d'azienda consentiranno al professionista, o all'aspirante tale, di riuscire ad indentificare e a pianificare i propri obiettivi e successivamente a prevedere e ad analizzare i risultati ottenuti in modo da poterli qualificare e quantificare. Tale circuito integrativo è suddiviso secondo la natura degli argomenti trattati che vanno

dall'impostazione delle basi concettuali all'apprendimento e l'elaborazione degli elementi imprescindibili per la professione di Barman e, nello specifico, per la miscelazione analitica.

How bourbon came to be, and why it's experiencing such a revival today Unraveling the many myths and misconceptions surrounding America's most iconic spirit, Bourbon Empire traces a history that spans frontier rebellion, Gilded Age corruption, and the magic of Madison Avenue. Whiskey has profoundly influenced America's political, economic, and cultural destiny, just as those same factors have inspired the evolution and unique flavor of the whiskey itself. Taking readers behind the curtain of an enchanting—and sometimes exasperating—industry, the work of writer Reid Mitenbuler crackles with attitude and commentary about taste, choice, and history. Few products better embody the United States, or American business, than bourbon. A tale of innovation, success, downfall, and resurrection, Bourbon Empire is an exploration of the spirit in all its unique forms, creating an indelible portrait of both bourbon and the people who make it.

The definitive guide to the extraordinary world of coffee from growing and roasting to brewing and serving the perfect cup. This is the ultimate guide to the history, science and cultural influence of coffee according to coffee aficionado and master storyteller Tristan Stephenson. You'll explore the origins of coffee, the rise of the coffee house and the evolution of the café before discovering the varieties of coffee, and the alchemy responsible for transforming a humble bean into the world's most popular drink. You'll learn how to roast coffee at home in the fascinating Roasting section before delving into the Science and Flavour of Coffee and finding out how sweetness, bitterness, acidity and aroma all come together. You'll then get to grips with grinding before learning about the history of the espresso machine and how to make the perfect espresso in the Espresso chapter. Discover how espresso and milk are a match made in heaven, yielding such treasures as the Latte, Cappuccino, Flat white and Macchiato; you'll also find out how to pour your own Latte art. Other Brewing Methods features step-by-step guides to classic brewing techniques to bring the coffee to your table, from a Moka pot and a French press to Aeropress and Siphon brewing. Finally, why not treat yourself to one of Tristan's expertly concocted recipes. From an Espresso Martini to a Pumpkin Spice Latte and Coffee Liqueur to Butter Coffee, this really is the essential anthology for the coffee enthusiast.

This updated edition features recipes from the world's greatest mixologists, including 107 classic gin and vodka Martinis, more than 110 Modern Martinis, and a directory of the world's best Martini lounges Shaken Not Stirred® celebrates the Martini—the quintessential cocktail, the crowning jewel of civilized decadence. Historians and mixologists Anistatia Miller and Jared Brown revise their lists of classic Martini recipes and update their roster of modern Martinis— from the Espresso Martini to the Fresh Fruit Martini, from Cosmos to MarTEAnis—to suit current taste. They also provide eye-opening, never-before-published discoveries in their history of the cocktail in both America and Europe. Over the past fifteen years the way people think about and drink cocktails, especially Martinis, has been radically transformed. In this new edition, readers can hone their bar skills with tips from some of the world's finest mixologists. They can learn how to stock a topshelf home bar as well as make infusions and special garnishes. Partyplanning advice, fun bits of trivia, a few jokes and anecdotes, plus a directory of the world's best cocktail bars, are the finishing garnish on this modern cocktail classic!

Preparing a first-class cocktail relies upon a deep understanding of its ingredients, the delicate alchemy of how they work together. In The Curious Bartender, Tristan Stephenson explores and experiments with the art of mixing the perfect cocktail, explaining the fascinating modern turns mixology has taken. Showcasing a selection of classic cocktails, he explains their intriguing origins, introducing the colourful historical characters who inspired or created them. Moving on, he reinvents each drink from his laboratory, adding contemporary twists to breathe fresh life into these vintage classics. Stay true to the originals with a Sazerac or a Rob Roy, or experiment with some of his modern variations to create a Green Fairy Sazerac topped with an absinthe 'air' or an Insta-age Rob Roy with the 'age' on the side. Also included is a reference section detailing all the techniques you will need, making this an essential anthology for the cocktail enthusiast.

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