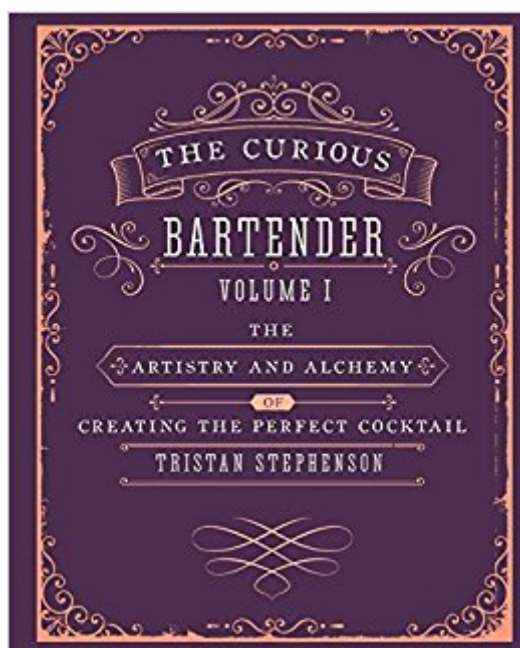


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The Curious Bartender: The Artistry And Alchemy Of Creating The Perfect Cocktail



Synopsis

Preparing a first-class cocktail relies upon a deep understanding of its ingredients, the delicate alchemy of how they work together – their flavor, aroma and color. Most of all, mixing a sublime cocktail is an art. In *The Curious Bartender*, the mastermind behind three of London's most avant-garde cocktail bars Tristan Stephenson explores and experiments with the art of preparing the perfect cocktail, explaining the fascinating modern turns mixology has taken. Showcasing a selection of classic cocktails, Tristan explains their intriguing origins, introducing the colorful characters who inspired or created them and how they were intertwined within their historical context. 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 and equipment you will need, making this an essential and exciting anthology for the cocktail enthusiast.

Book Information

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Customer Reviews

Tristan Stephenson is a rising star in the cocktail world. He has worked with Jamie Oliver, and was a brand ambassador, training bartenders at The Ritz, among other top hotels. In 2009 he set up a consultancy company for the drinks industry Fluid Movement. From there he went on to open critically acclaimed London bars, Purl, The Worship Street Whistling Shop (decorated in Victoriana

style) and Dachs & Sons. This is his first book.

The book is just ok. Half the cocktails are the standard ones you would expect the other half are odd and require tons on ingredients that aren't all that easy to find. The history section is good as well as the intro about balancing cocktails

This book is great! I was looking for something to teach me how to make the traditional cocktails and give me a place to start with crafting my own. This book has some great standard recipes and some really weird elaborate ones. It encourages you to experiment with different things and a lot of the recipes can be used as a foundation for making your own recipes. The pictures look great and the book itself is well made and beautiful. Each type of liquor has its own section and introduction which gives a story and information about the liquor/drinks associated with it. Glad I got this over a simple cocktails recipe book that I almost bought. My favorite drink I learned to make from the book so far: Ramos Gin Fizz - Tastes like a lemon sorbet smoothie!

I really loved this book because it explains all the high tech procedures on how to be able to do them yourself, like how to make your own bitters. The author also gives background as to where the original cocktails might have originated and throws in his two cents on how he prefers his cocktails. The cocktails in this book mainly consist of the original cocktails from previous generations. The book cover and art are amazing and it looks great on my bar shelf. Great read too.

A gift for my husband who is curious about everything and a straight up recipe book would not have done at all! This book is perfect - not only do you get the cocktail recipe, you get the history and the story behind the drink, and the reason why the ingredients and flavors work together. The cover feels beautiful and the pictures are well styled. Highly recommend this book for those looking for a bit more from their cocktail recipe book.

I adore this book. For bartenders, mixologists or just those interested in spirits, it is a great reference book. From dry freezing and dry ice to infusing liqueurs and syrups, this book is a great go-to and has beautifully printed photos on a lot of the pages. I am kind of a 'nerd' when it comes to bartending so I got a kick out of this. A good friend of mine who is a well-known mixologist also uses it as a reference frequently and has mentioned to me time and time again how useful it has been. Highly recommend.

Feels like less of a text book and is less overwhelming compared to Liquid Intelligence. If you are serious about making better cocktails either as a hobby or professionally, buy this book! Best strategy is to start simple, learn flavor profiles, and then experiment slightly from there.

Really cool recipes and a very scientific breakdown of every ingredient. Only problem is that there aren't that many recipes and his "fancy" versions are almost impossible to make for a home bartender as the tools needed are pretty intense. Great read though

Nice hard cover book, would look cool on a coffee table. I also like the way the book breaks down techniques like shaking vs stirring, and different kinds of ice. Bought it as a gift for some one else. I would love one too.

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