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# The Cocktail Lab: Unraveling the Mysteries of Flavor and Aroma in Drink, with Recipes

By Tony Conigliaro



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**From the U.K.'s preeminent bartender and one of the leading authorities on "modernist mixology" comes this collection of 60 revolutionary cocktails, all grounded in the classics but utilizing technologies and techniques from the molecular gastronomy movement.**

The right cocktail is more than just a drink. It's the perfect combination of scent, color, sound, and taste. Utilizing a broad spectrum of influences—including gastronomy, perfumery, music, art, and design—Tony Conigliaro has established himself as one of the most innovative and thought-provoking mixologists in the world. In *The Cocktail Lab*, Tony presents his best and boldest creations: drinks like the Vintage Manhattan, Dirty Martini by the Sea, and Cosmo Popcorn.

These recipes will not only redefine your understanding of what a cocktail can be; they will also inspire you to become a more confident and creative drink maker.



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### Editorial Review

#### Review

“Tony Conigliaro is a revolutionary...He pushes the rules of classic cocktail-making beyond expectation.”  
—Heston Blumenthal

“The Cocktail Lab is years ahead of its time. Tony uses flavors and aromas that engage all of the senses—and as a result, drinks like the Chamomile Cooler (a Scotch Sour with chamomile foam) are both revelatory and charmingly familiar.”  
—Dale DeGroff, author of *The Craft of the Cocktail*

“Tony Conigliaro has elevated the respected craft of mixing drink to an art form . . . It’s an absolute honor to take a peek inside this artist’s head.”  
—Gary Regan, author of *The Joy of Mixology*

“Tony has made some of the best, most elegant drinks I’ve ever had, and now he’s gone and written one of the best, most elegant books on the subject.”  
—David Wondrich, author of *Imbibe!*

#### About the Author

TONY CONIGLIARO is the award-winning bartender behind London’s 69 Colebrooke Row, one of the top-rated bars in the world, and the co-founder of The Drink Factory, a London-based experimental drink collective.

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#### “The Cocktail Lab”

The recipes in this book demonstrate the different styles that I have worked in: the simple, the difficult, and the stuff in between. The first five chapters naturally developed their own characters, and it wasn’t until I started to revisit old recipes that they began to evolve into quite distinct areas of interest. I found that the drinks shared a genealogy—an idea was born, then pushed, then pushed further, changing slightly and then being changed again. I would look at the ingredients of a cocktail one way and then this would open up a new line of thinking—a chain reaction—just like my initial involvement in the cocktail industry.

New cocktails are usually born from experimenting with flavor connections and listening to a gut instinct. The recipes in this book are often quite romantic in nature. Yes, they have historical references, but they go beyond that. Inspiration can come from many places, not always obviously related to cocktails, and they straddle diverse terrains—from perfume to films, from poetry to an image of a landscape. Others were inspired by well-loved regulars at my bars—characters worthy of a book in themselves! These stories imbue a hint of fantasy to otherwise quite technical products. I have to be very thankful for my distractions!

When I said earlier that cocktails occupy a nebulous place, so too does this book. It is not a classic cocktail book, nor is it a bar manual. There are recipes here for the home enthusiast but also for the technician. Some of the recipes are known or have solid references, but here my aim is to demonstrate there can be a new point

of interest or perspective—what inspired them, how they came together, how they’ve changed, and why they work. Consider it a guide to liquid flavor...

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## Rhubarb Gimlet

### Ingredients

- 40 ml (1 1/3 oz) gin
- 20 ml (2/3 oz) homemade rhubarb cordial (page 168)
- Grapefruit twist, to finish (page 221)

The natural progression of my interest in the Gimlet remained British in nature and continued to work in accordance with the seasons. I love rhubarb for its complex set of flavors that loans itself to a broad spectrum of cocktails, and in particular rhubarb and gin are a perfect match. The Rhubarb Gimlet is a cocktail with a neat circle of flavors; simple, pared down, and minimal, with a seasonal twist.

1. Combine the gin and cordial in a cocktail tin and stir over cubed ice.
2. Strain into a small, chilled coupette.
3. Finish with a grapefruit twist.

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#### **Danielle Rhodes:**

Nowadays reading books be than want or need but also work as a life style. This reading practice give you lot of advantages. Advantages you got of course the knowledge the rest of the information inside the book which improve your knowledge and information. The knowledge you get based on what kind of reserve you read, if you want send more knowledge just go with knowledge books but if you want really feel happy read one along with theme for entertaining for example comic or novel. The actual The Cocktail Lab: Unraveling the Mysteries of Flavor and Aroma in Drink, with Recipes is kind of e-book which is giving the reader unstable experience.

#### **Charlene Rodriquez:**

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#### **Terry Smith:**

The reason? Because this The Cocktail Lab: Unraveling the Mysteries of Flavor and Aroma in Drink, with

Recipes is an unordinary book that the inside of the book waiting for you to snap the item but latter it will jolt you with the secret the idea inside. Reading this book alongside it was fantastic author who also write the book in such wonderful way makes the content interior easier to understand, entertaining method but still convey the meaning completely. So , it is good for you for not hesitating having this any longer or you going to regret it. This excellent book will give you a lot of gains than the other book include such as help improving your expertise and your critical thinking means. So , still want to postpone having that book? If I were you I will go to the publication store hurriedly.

**Laura Enriquez:**

In this age globalization it is important to someone to obtain information. The information will make professionals understand the condition of the world. The health of the world makes the information easier to share. You can find a lot of references to get information example: internet, newspaper, book, and soon. You can observe that now, a lot of publisher that will print many kinds of book. The book that recommended to you personally is The Cocktail Lab: Unraveling the Mysteries of Flavor and Aroma in Drink, with Recipes this guide consist a lot of the information from the condition of this world now. This book was represented how does the world has grown up. The language styles that writer use to explain it is easy to understand. Typically the writer made some exploration when he makes this book. This is why this book ideal all of you.

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