

[Download pdf ebook] Craft Cocktails (Connoisseur)

Craft Cocktails (Connoisseur)

Brian Van Flandern

*audiobook / *ebooks / Download PDF / ePub / DOC*



DOWNLOAD



+

READ ONLINE

#284559 in Books Assouline 2013-06-04Original language:EnglishPDF # 1 11.00 x 1.00 x 9.251, 2.35 #File Name: 1614281033140 pages | File size: 66.Mb

Brian Van Flandern : Craft Cocktails (Connoisseur) before purchasing it in order to gage whether or not it would be worth my time, and all praised Craft Cocktails (Connoisseur):

7 of 7 people found the following review helpful. Great Recipes, Annoying TypographyBy Chriss K.Book definitely has some interesting and inventive cocktail recipes. Its been a while since any cocktail book really challenged my existing selection of liquors and this definitely does. I like the spiral binding for leaving it open as you build a drink, however I can't stand the crazy typography used which makes some of the recipes very difficult to read -- even more so if it isn't the first of the night you're following.0 of 0 people found the following review helpful. Worth the priceBy Ex-teacherSaw this for sale in a boutique for a \$100 and was close to buying it before I checked with . Wanted to get it for a gift for my son. Then I saw it on for a third of the price and it was a no brainer. He loved the gift and has since made me a cocktail for it.10 of 11 people found the following review helpful. Great BookBy Tyler McPheetersI bought this to supplement the Vintage Cocktails book from the same publisher, it is newer and has a lot of really creative recipes with great photos to go along with each drink.The only caveat, nearly all of these cocktails include somewhat exotic ingredients, so be aware these drinks are not going to be something you can make without a

significant amount of purchases/preparation. It's great for ideas though, you just have to be aware when your friends come over that most of the cocktails are not easily producible... :)

The long awaited companion book to Assoulines award-winning Vintage Cocktails, Craft Cocktails explores the new golden age of the cocktail as culinary art form. World-renowned mixologist Brian Van Flandern shares some of his famous recipes conceived while working as the head mixologist for Michelin three-star chef Thomas Keller at Per Se in New York. Additionally, Van Flandern has collected recipes from some of the best craft cocktail lounges in the city. From garnishes and glassware to temperature and balance, Van Flandern provides informative tips for consistently making beautiful and delectable cocktails at home. With easy-to-follow recipes, tricks of the trade, and gorgeous photography, this book is a must-have for every swank host and aspiring mixologist. Michelin three-star mixologist Brian Van Flandern is world renowned for innovative cocktails using fresh and exotic ingredients. In addition to the Carlyle hotel, he has created cocktails for famed chefs Thomas Keller, Mario Batali, and Michel Richard. His original recipes can be found in New York, London, Paris, Hong Kong, Sydney, Amsterdam, Singapore, and dozens of other major cities all around the world.

About the Author Michelin three-star mixologist Brian Van Flandern is world renowned for innovative cocktails using fresh and exotic ingredients. In addition to The Carlyle hotel, he has created cocktails for famed chefs Thomas Keller, Mario Batali, and Michel Richard. His original recipes can be found in New York, London, Paris, Hong Kong, Sydney, Amsterdam, Singapore, and dozens of other major cities all around the world. After finishing school, Harald Gottschalk became assistant to the renowned Robert Doisneau and began fulfilling his childhood dream to become a photographer. Gottschalk has had more than 60 solo and collective exhibitions in France and abroad. Parallel to his personal work, Gottschalk collaborates on many prestigious projects and publications with international brands.