

big fat duck cookbook

Big Fat Duck Cookbook: A Culinary Journey into Molecular Gastronomy

big fat duck cookbook is more than just a collection of recipes; it's a fascinating window into the innovative world of molecular gastronomy and one of the most celebrated restaurants in the world, The Fat Duck. Authored by Heston Blumenthal, the cookbook invites home cooks and food enthusiasts alike to explore the extraordinary techniques and playful approach that have made The Fat Duck a culinary legend. Whether you're an adventurous foodie or a curious chef looking to elevate your cooking, the Big Fat Duck Cookbook offers a blend of science, creativity, and flavor that's as educational as it is delicious.

The Origins of the Big Fat Duck Cookbook

The Fat Duck, located in Bray, England, is renowned for pushing culinary boundaries, and the Big Fat Duck Cookbook captures this spirit perfectly. Heston Blumenthal, the mastermind behind the restaurant, has always been fascinated by how science intersects with cooking. The cookbook was published as a way to share his groundbreaking recipes and techniques with a wider audience. It showcases dishes that challenge conventional expectations, including flavor combinations and presentation styles that surprise and delight.

Unlike traditional cookbooks, the Big Fat Duck Cookbook doesn't just list ingredients and steps. It delves into the science behind each dish, explaining why certain methods create specific textures or tastes. This approach has made it a favorite among chefs, culinary students, and home cooks who want to understand the "why" as well as the "how" of cooking.

What Makes the Big Fat Duck Cookbook Unique?

Exploration of Molecular Gastronomy

At the heart of the Big Fat Duck Cookbook is molecular gastronomy, a field that combines chemistry and cooking to transform food in innovative ways. This cookbook introduces techniques such as spherification, gelification, and the use of liquid nitrogen. These methods allow cooks to alter textures, temperatures, and presentations in ways that were previously unimaginable.

For example, one of the most famous recipes in the book is the "Sound of the Sea," which pairs edible seaweed-infused elements with an audio experience to evoke the feeling of eating by the ocean. This multi-sensory approach is typical of Blumenthal's philosophy and sets the cookbook apart from more traditional culinary guides.

In-Depth Scientific Explanations

Rather than simply providing recipes, the Big Fat Duck Cookbook offers detailed explanations about the science behind each dish. This includes insights into how flavors interact, how cooking temperatures affect proteins, and why certain textures are achieved through specific techniques. For anyone interested in the scientific principles of cooking, this adds immense value and makes the process more accessible.

Visual and Conceptual Creativity

The cookbook is also visually stunning, filled with high-quality photographs that showcase the artistry of the dishes. It doesn't just teach you how to cook; it inspires you to think differently about food and dining experiences. The playful and imaginative nature of the recipes encourages experimentation and creativity in the kitchen.

Popular Recipes and Techniques in the Big Fat Duck Cookbook

The Big Fat Duck Cookbook is packed with recipes that range from surprisingly simple to highly complex. Some of the standout dishes and techniques include:

- **Snail Porridge:** A dish that combines the earthiness of snails with the comforting texture of porridge, elevated by unique flavor pairings.
- **Meat Fruit:** A visually deceptive recipe where chicken liver parfait is shaped and colored to look like a mandarin orange, playing with expectations.
- **Egg and Bacon Ice Cream:** A savory ice cream recipe that blends classic breakfast flavors with frozen dessert techniques.
- **Voice-to-Texture Jelly:** An innovative technique where sound waves are used to create unique textures in jellies.

These recipes not only taste incredible but also embody the experimental ethos of The Fat Duck. The cookbook encourages readers to try new tools and ingredients, like siphons and emulsifiers, to replicate these dishes at home.

Tips for Cooking with the Big Fat Duck Cookbook

Patience and Precision Are Key

Many of the recipes in the Big Fat Duck Cookbook require time, patience, and precise measurements. Molecular gastronomy often depends on exact

temperatures and timing to achieve the desired effect. Don't be discouraged if your first attempts don't come out perfectly; the learning process is part of the fun.

Invest in Essential Equipment

To fully embrace the techniques presented, some specialized kitchen tools might be necessary. This can include:

- Siphons for foams and espumas
- Liquid nitrogen (handled with caution)
- Vacuum sealers for sous-vide cooking
- Thermometers with high accuracy

You don't need to buy everything at once, but gradually building your toolkit will help you experiment more confidently.

Start with Simpler Recipes

If you're new to molecular gastronomy, begin with less complex recipes from the book. This will help you get comfortable with the techniques and ingredients before moving on to the more intricate dishes. Building a foundation with the basics will increase your chances of success and enjoyment.

Why the Big Fat Duck Cookbook Appeals to Home Cooks and Professionals Alike

The Big Fat Duck Cookbook bridges the gap between high-end restaurant cooking and home kitchens. Professional chefs appreciate its detailed scientific insights and advanced techniques, which can inspire menu innovation. Home cooks, on the other hand, find the book a thrilling challenge that encourages them to experiment beyond everyday cooking.

Blumenthal's writing style is accessible and engaging, making complex concepts understandable without being condescending. The cookbook's blend of education, creativity, and culinary art makes it a timeless resource that appeals to anyone passionate about food.

Enhancing Culinary Creativity

For those who love to innovate in the kitchen, the cookbook is a treasure trove. It pushes boundaries and invites cooks to rethink the traditional approaches to flavor, texture, and presentation. As Blumenthal himself

emphasizes, cooking can be both a science and an art, and the Big Fat Duck Cookbook is a testament to that philosophy.

Building Confidence Through Knowledge

Many aspiring chefs hesitate to try molecular gastronomy because it seems intimidating. However, the cookbook breaks down complex techniques into manageable steps, with clear explanations and troubleshooting tips. This helps build confidence and encourages experimentation, which is essential for growth in the culinary arts.

The Impact of the Big Fat Duck Cookbook on Modern Cuisine

Since its release, the Big Fat Duck Cookbook has influenced chefs and food enthusiasts worldwide. It has helped popularize molecular gastronomy beyond elite kitchens, making avant-garde cooking techniques more accessible. The book has inspired a new generation of chefs to incorporate scientific principles into their cooking, blending tradition with innovation.

Moreover, the cookbook has contributed to a broader appreciation of food as an experiential art form. By encouraging multi-sensory dining and playful presentation, it has reshaped expectations of what a meal can be. This influence can be seen in the growing number of restaurants worldwide experimenting with molecular gastronomy and creative culinary concepts.

Exploring the Big Fat Duck Cookbook is not just about mastering recipes; it's about embracing a mindset that values curiosity, experimentation, and the joy of discovery in the kitchen. Whether you're aiming to recreate famous dishes or simply want to understand the science behind cooking better, this cookbook offers a unique and inspiring culinary adventure.

Frequently Asked Questions

What is the Big Fat Duck Cookbook?

The Big Fat Duck Cookbook is a comprehensive cookbook by Heston Blumenthal that reveals the recipes and techniques behind the innovative dishes served at The Fat Duck, a renowned Michelin-starred restaurant.

Who is the author of the Big Fat Duck Cookbook?

The author of the Big Fat Duck Cookbook is Heston Blumenthal, a celebrated British chef known for his scientific approach to cooking.

What type of recipes are featured in the Big Fat Duck Cookbook?

The cookbook features avant-garde, multi-sensory, and experimental recipes that combine culinary science with creativity, including iconic dishes like

snail porridge and bacon and egg ice cream.

Is the Big Fat Duck Cookbook suitable for home cooks?

While the cookbook provides detailed instructions, some recipes require advanced techniques and specialized equipment, making it more suitable for experienced cooks or those willing to experiment.

When was the Big Fat Duck Cookbook first published?

The Big Fat Duck Cookbook was first published in 2008.

How does the Big Fat Duck Cookbook incorporate science into cooking?

The cookbook uses principles of molecular gastronomy, such as spherification and emulsification, to create unique textures and flavors, enhancing the dining experience.

Are there any special editions of the Big Fat Duck Cookbook?

Yes, there have been special and deluxe editions of the Big Fat Duck Cookbook featuring additional content, photographs, and behind-the-scenes insights.

Can the techniques in the Big Fat Duck Cookbook be applied to everyday cooking?

Some techniques can be adapted for everyday cooking to elevate dishes, but many require specific tools and ingredients not commonly found in home kitchens.

What makes the Big Fat Duck Cookbook unique compared to other cookbooks?

Its combination of detailed scientific explanations, storytelling, and innovative recipes that push the boundaries of traditional cooking makes it unique.

Where can I purchase the Big Fat Duck Cookbook?

The Big Fat Duck Cookbook is available for purchase online through retailers like Amazon, as well as in bookstores and specialty culinary shops.

Additional Resources

Big Fat Duck Cookbook: A Deep Dive into Heston Blumenthal's Culinary Masterpiece

big fat duck cookbook stands as a remarkable testament to the innovative culinary philosophy of Heston Blumenthal and his renowned restaurant, The Fat Duck. Since its publication, this cookbook has captured the imaginations of

chefs, food enthusiasts, and curious home cooks alike, offering a rare glimpse into the avant-garde techniques and playful gastronomic experiences that have defined one of the world's most celebrated dining establishments.

Understanding the Essence of The Big Fat Duck Cookbook

The Big Fat Duck Cookbook is far more than a mere collection of recipes; it is an exploration of scientific gastronomy, sensory experimentation, and narrative-driven dining. Heston Blumenthal, a pioneer of molecular gastronomy, uses this book to demystify his creative process, sharing detailed insights into the techniques and inspirations behind his iconic dishes. The cookbook is often described as a hybrid between a traditional recipe book and a culinary manifesto.

Designed for the serious cook, the book demands patience, precision, and a willingness to engage with unfamiliar cooking methods. Blumenthal's approach involves dissecting the chemistry of ingredients, manipulating textures, and creating immersive dining experiences that go beyond taste alone. As such, the Big Fat Duck Cookbook appeals to readers who seek to challenge conventional cooking norms and embrace innovation within their kitchens.

Content and Structure

The cookbook is organized into thematic chapters that mirror the experience of dining at The Fat Duck. It includes recipes for signature dishes such as the renowned "Sound of the Sea," "Snail Porridge," and the playful "Bacon and Egg Ice Cream." Each recipe is accompanied by detailed explanations of the techniques used, ingredient sourcing tips, and scientific background.

Beyond recipes, the book contains essays and reflections on food science, the psychology of taste, and the sensory elements that influence dining. This layered content enriches the reader's understanding of how flavor perception is shaped, making it a resource for those interested in both cooking and food science.

Key Features and Culinary Innovations

One of the standout features of the Big Fat Duck Cookbook is its commitment to transparency in experimental cooking. Blumenthal breaks down complex processes such as sous-vide cooking, emulsification, and flavor pairing with clarity and depth. The inclusion of step-by-step photographic guides and diagrams helps demystify techniques that might otherwise seem inaccessible.

The cookbook's innovative approach extends to the use of modernist ingredients and tools, such as liquid nitrogen, maltodextrin, and vacuum sealers. These elements are integrated to transform textures and enhance flavors, contributing to the multisensory experience that defines The Fat Duck's cuisine.

Emphasis on Sensory Experience

Blumenthal's philosophy emphasizes that eating is a multisensory event involving sight, sound, smell, and texture, in addition to taste. The Big Fat Duck Cookbook includes insights into how environmental factors and presentation affect flavor perception. For instance, the "Sound of the Sea" dish incorporates recorded seaside sounds to evoke the ocean, enhancing the dining experience.

This focus on sensory engagement challenges traditional cookbook formats, positioning the Big Fat Duck Cookbook as an educational tool for understanding the holistic nature of eating rather than just a manual for food preparation.

Comparisons with Other Culinary Publications

When compared to conventional cookbooks, the Big Fat Duck Cookbook distinguishes itself through its scientific rigor and conceptual depth. Unlike standard recipe books that prioritize ease and accessibility, this cookbook demands a high level of culinary skill and an openness to experimentation.

In contrast to other molecular gastronomy cookbooks, such as Grant Achatz's "Alinea" or Ferran Adrià's "El Bulli," Blumenthal's work is notable for its narrative storytelling and detailed contextual background. The integration of food science with personal anecdotes and philosophical musings provides a richer, more immersive reading experience.

Audience and Usability

While the Big Fat Duck Cookbook has been praised for its innovation, it is not necessarily suited for novice cooks. The intricate preparation steps and specialized equipment requirements can be daunting for beginners. However, for professional chefs, culinary students, and adventurous home cooks, the book serves as an invaluable resource and inspiration.

In terms of usability, the cookbook balances detailed instructions with ample explanation, making it possible for readers to adapt recipes to their own skill levels. The inclusion of troubleshooting tips and variations encourages experimentation and learning.

Pros and Cons of the Big Fat Duck Cookbook

- **Pros:**

- Comprehensive insight into cutting-edge culinary techniques
- Rich educational content on food science and sensory perception
- High-quality photography and step-by-step guides

- Unique fusion of storytelling and technical instruction

- **Cons:**

- Complex recipes requiring specialized equipment
- Not suitable for casual or quick cooking
- Some ingredients may be hard to source
- Length and depth can be overwhelming for some readers

Impact on Modern Gastronomy

The Big Fat Duck Cookbook has contributed significantly to the popularization and understanding of molecular gastronomy. Its influence extends beyond professional kitchens, inspiring a broader interest in experimental cooking techniques among food enthusiasts worldwide. The book's integration of science and art in cuisine has helped shift culinary conversations toward a more analytical and creative approach to food preparation.

Moreover, the cookbook has played a role in democratizing high-end cooking by providing detailed instructions that allow readers to recreate, or at least approximate, the complex dishes served at The Fat Duck. This accessibility, albeit limited by equipment and ingredient availability, marks an important step in culinary literature.

Final Reflections on the Big Fat Duck Cookbook

As a culinary publication, the Big Fat Duck Cookbook occupies a unique place at the intersection of art, science, and gastronomy. Its meticulous detail and inventive recipes challenge the boundaries of traditional cooking and invite readers to explore the multifaceted nature of taste and experience.

For those captivated by the idea of food as an experimental medium and eager to push their culinary boundaries, this cookbook offers both inspiration and instruction. While it may not cater to every home cook, its contribution to contemporary culinary discourse and its role in shaping modern gastronomy are undeniable.

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big fat duck cookbook: The Fat Duck Cookbook Heston Blumenthal, 2009-10-20 The cookbook hailed by the Los Angeles Times as a showstopper and by Jeffrey Steingarten of Vogue as the most glorious spectacle of the season...like no other book I have seen in the past twenty years is now available in a reduced-price edition. With a reduced trim size but an identical interior, this lavishly illustrated, stunningly designed, and gorgeously photographed masterpiece takes you inside the head of maverick restaurateur Heston Blumenthal. Separated into three sections (History; Recipes; Science), the book chronicles Blumenthal's improbable rise to fame and, for the first time, offers a mouth-watering and eye-popping selection of recipes from his award-winning restaurant. He also explains the science behind his culinary masterpieces, the technology and implements that make his alchemical dishes come to life. Designed by acclaimed artist Dave McKean-and filled with photographs by Dominic Davies-this artfully rendered celebration of one of the world's most innovative and renowned chefs is a foodie's dream.

big fat duck cookbook: The Big Fat Duck Cookbook Heston Blumenthal, 2008-11-16 In August 1995 self-taught chef Heston Blumenthal opened the Fat Duck restaurant, which gained three Michelin stars in January 2004 when Heston was only thirty-seven-years old. In April 2005 the Fat Duck received worldwide recognition for its unique approach to gastronomy and was proclaimed The Best Restaurant in the world by the 50 Best Academy of over 600 international food critics, journalists and chefs. This lavishly-illustrated, stunningly-designed, and gorgeously-photographed masterpiece will take you inside the head of the world's most maverick restaurateur. The Fat Duck Book will be carefully separated into the following three sections: Part I, History: Heston's improbable background and the unorthodox path he took to achieve his goal; his early ideas and early days running The Fat Duck, as well as his philosophy for what a food should be and what a chef's responsibility is in forwarding cuisine. Part II, Recipes: For the first time ever, a large selection of recipes from the award-winning restaurant. Some are broken down into their many component parts, but they will remain very cheffy. Part III, Science: The science of it all, the technology and implements that make the dishes work. Various food scientists and taste experts will contribute to this section. It will be a foodie's dream to open up The Fat Duck Book and discover just what goes on in the head of one of the world's most famous chefs. How did he come up with the idea to open The Fat Duck? What book made him fascinated with cooking and the idea of opening a restaurant? How does he make dishes involving cans of nitrous not just delicious, but even comforting? And just what are his plans for the future...

big fat duck cookbook: Heston Blumenthal - The Biography of the World's Most Brilliant Master Chef , 2012-04-19 Celebrity chef Heston Blumenthal is the man who turned the world of cuisine on its head and became a national hero with an OBE and three Michelin stars. This is the full inspirational story of the self taught genius, from a life-changing childhood holiday in France, through to his brief apprenticeship in Raymond Blanc's restaurant. Heston is a gastronomic alchemist who sees the kitchen as a laboratory where he loves to experiment for the new ways to tantalise the taste-buds of diners at his legendary Fat Duck restaurant and the newly opened Dinner at the Mandarin Oriental. Taking a look behind the scenes of Heston's hit television shows including In Search of Perfection and Big Chef Takes on Little Chef, this book shows what drives this remarkable man. With signature dishes including snail porridge and egg and bacon ice cream Heston Blumenthal is an intriguing and bizarre chef. Appearing in a number of TV shows his unique style of cooking is well known, however very little is known about the man himself.

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featuring original artwork by McKean, also including a satin ribbon marker in each volume, and a foreword by David Boyd Haycock.

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big fat duck cookbook: Food Media Signe Rousseau, 2013-05-09 There have been famous chefs for centuries. But it was not until the second half of the twentieth century that the modern celebrity chef business really began to flourish, thanks largely to advances in media such as television which allowed ever-greater numbers of people to tune in. Food Media charts the growth of this enormous entertainment industry, and also how, under the threat of the obesity epidemic, some of its stars have taken on new authority as social activists, while others continue to provide delicious distractions from a world of potentially unsafe food. The narrative that joins these chapters moves from private to public consumption, and from celebrating food fantasies to fueling anxieties about food realities, with the questionable role of interference in people's everyday food choices gaining ground along the way. Covering celebrity chefs such as Jamie Oliver and Rachael Ray, and popular trends like foodies, food porn and fetishism, Food Media describes how the intersections between celebrity culture and food media have come to influence how many people think about feeding themselves and their families - and how often that task is complicated when it need not be.

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big fat duck cookbook: Multisensory Flavor Perception Betina Piqueras-Fiszman, Charles Spence, 2016-04-14 Multisensory Flavor Perception: From Fundamental Neuroscience Through to the Marketplace provides state-of-the-art coverage of the latest insights from the rapidly-expanding world of multisensory flavor research. The book highlights the various types of crossmodal interactions, such as sound and taste, and vision and taste, showing their impact on sensory and hedonic perception, along with their consumption in the context of food and drink. The chapters in this edited volume review the existing literature, also explaining the underlying neural and psychological mechanisms which lead to crossmodal perception of flavor. The book brings together research which has not been presented before, making it the first book in the market to cover the literature of multisensory flavor perception by incorporating the latest in psychophysics and neuroscience. - Authored by top academics and world leaders in the field - Takes readers on a journey from the neurological underpinnings of multisensory flavor perception, then presenting insights that can be used by food companies to create better flavor sensations for consumers - Offers a wide perspective on multisensory flavor perception, an area of rapidly expanding knowledge

big fat duck cookbook: Eat, Cook, Grow Jaz Hee-jeong Choi, Marcus Foth, Greg Hearn, 2014-03-27 Tools, interfaces, methods, and practices that can help bring about a healthy, socially

inclusive, and sustainable food future. Our contemporary concerns about food range from food security to agricultural sustainability to getting dinner on the table for family and friends. This book investigates food issues as they intersect with participatory Internet culture—blogs, wikis, online photo- and video-sharing platforms, and social networks—in efforts to bring about a healthy, socially inclusive, and sustainable food future. Focusing on our urban environments provisioned with digital and network capacities, and drawing on such “bottom-up” sociotechnical trends as DIY and open source, the chapters describe engagements with food and technology that engender (re-)creative interactions. In the first section, “Eat,” contributors discuss technology-aided approaches to sustainable dining, including digital communication between farmers and urban consumers and a “telematic” dinner party at which guests are present electronically. The chapters in “Cook” describe, among other things, “smart” chopping boards that encourage mindful eating and a website that supports urban wild fruit foraging. Finally, “Grow” connects human-computer interaction with achieving a secure, safe, and ethical food supply, offering chapters on the use of interactive technologies in urban agriculture, efforts to trace the provenance of food with a “Fair Tracing” tool, and other projects. Contributors Joon Sang Baek, Pollie Barden, Eric P. S. Baumer, Eli Bleviss, Nick Bryan-Kinns, Robert Comber, Jean Duruz, Katharina Frosch, Anne Galloway, Geri Gay, Jordan Geiger, Gijs Geleijnse, Nina Gros, Penny Hagen, Megan Halpern, Greg Hearn, Tad Hirsch, Jettie Hoonhout, Denise Kera, Vera Khovanskaya, Ann Light, Bernt Meerbeek, William Odom, Kenton O'Hara, Charles Spence, Mirjam Struppek, Esther Toet, Marc Tuters, Katharine S. Willis, David L. Wright, Grant Young

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big fat duck cookbook: *Flavour* Elisabeth Guichard, Christian Salles, Martine Morzel, Anne-Marie Le Bon, 2016-10-26 This book will cover all aspects of flavour perception, including aroma, taste and the role of the trigeminal nerve, from the general composition of food to the

perception at the peri-receptor and central level. This book will answer to a growing need for multidisciplinary approaches to better understand the mechanisms involved in flavour perception. The book presents the bases of anatomy of sensory perception. It will provide the requisite basic knowledge on the molecules responsible for flavour perception, on their release from the food matrix during the eating process in order to reach the chemosensory receptors, and on their retention and release from and transformation by bodily fluids of the oral and nasal cavities. It will also bring current knowledge on the multimodal interactions. This book will also cover the recent evolution in flavour science: characterisation of molecules, interaction with food matrix and more recently, physico-chemical and physiological and events during oral processing increasingly considered.

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-Flavour and Fragrance Journal, 2011 ... this book deserves to be a well-used reference in the library of any laboratory specialising in VOC. -Chemistry World, 2011 Volatile compounds are molecules with a relatively low molecular weight allowing for an efficient evaporation into the air. They are found in many areas of our everyday-life: they are responsible for the communication between species such as plants, insects or mammals; they serve as flavours or fragrances in many food products or perfumed consumer articles; and they play an important role in atmospheric chemistry. This book takes an interdisciplinary approach to volatile molecules. Review-style introductions to the main topics in volatile chemistry and biology are provided by international experts, building into a broad overview of this fascinating field. Topics covered include: The structural variety of volatile compounds Biogenesis of volatiles Synthesis of natural and non-natural volatiles Analysis of volatiles Volatile compounds as semiochemicals in plant-plant or plant-insect interactions Volatiles in pest control Pheromones and the influence of volatiles on mammals Olfaction and human perception Volatiles as fragrances The generation of flavours and food aroma compounds Stabilisation and controlled release of volatiles The impact of volatiles on the environment and the atmosphere

big fat duck cookbook: A Taste of the Science of Eating Garnt Dijksterhuis, 2024-08-06 Why do you taste what you taste, and what about smelling? Many books address good food, but few go deeper, explaining the processes behind smelling and tasting. The book addresses the senses of smell and taste and the many more senses and their interactions during eating. It also stresses the importance of psychology when you smell, taste and eat. Some of the other topics include flavour, the working of the nose and olfactory (cross-)adaptation, the use of odorants, the relation between emotion and eating, and many more. The book helps you understand why you like and eat food, and shows the intriguing complexity of the area.

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big fat duck cookbook: Drinks Tony Conigliaro, 2014-12-18 Cocktails are back in a big way - but no more '2 for 1' Tequila Sunrises. Today's cocktails are a sensory experience, concocted by experts on taste and aroma - and none is more expert than Tony Conigliaro, expert alchemist and award-winning barman. Drinks is a stunning contemporary cocktail guide, which nods to the history

of the cocktail and updates 50 classic cocktail recipes in astonishing and original ways. Tony's spins on the classics include Vintage Manhattan (using aged bourbon), new classics of his own invention (the Twinkle, now on cocktail menus the world over), drinks based on their perfume (Lipstick Rose, inspired by perfumer Ralf Schwieger's creation for Frederic Malle), fruit-based culinary creations (Sweet Grilled Lemon Margarita and Nettle Gimlet) and groundbreaking savoury drinks (White Truffle Martini). Beautifully photographed with easy recipes and fascinating descriptions of their inspiration and creation, and with a guide to the equipment you will need to make your own libations at home, Drinks will revolutionise the art of the cocktail.

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