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The Aperitif As a Spirit. The word aperitif also refers to a class of alcoholic beverages that are designed to stimulate appetites on their own. It is a very broad category that includes a great variety of styles. The only common ground is that they typically involve herbs or other ingredients that aid in the stomach's digestion of food.

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Aperitif: A Spirited Guide to the Drinks, History, and Culture of the Aperitif By Kate Hawkins Quadrille, 2018 . The aperitif has a history dating back centuries to when alcohol was safer to drink than water and has become increasingly relevant, especially with lower-alcohol tipples trending.

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Forget the crass cocktail – the chic aperitif is the choice of the discerning drinker. From Campari to Champagne via vermouth, pastis, sherry and much more, shrewd boozehounds are falling for the particular charms of the aperitif. Call them sharpeners, snifters, ap é ros or noggins, made light and gentle or strong and stiff, these are drinks to refresh the palate, gladden the heart and kick-start the appetite before lunch or dinner. In Aperitif drinks writer Kate Hawkins romps through the history of how these drinks came into being across the great nations of Europe and beyond. Covering the key wines and spirits that are drunk as aperitifs – what each one is, what to look for and how best to serve it – Kate looks at all manner of booze, explaining the role that each has played in the development of aperitif culture. With over 30 recipes plus many other easy-serve suggestions, Aperitif guides you through the wonderful world of this most civilised of drinking habits.

For the French, the fleeting interlude between a long workday and the evening meal to come is not meant to be hectic or crazed. Instead, that time is a much needed chance to pause, take a breath, and reset with light drinks and snacks. Whether it's a quick affair before dashing out the door to your favorite Parisian bistro or a lead-up to a more lavish party, Aperitifs about kicking off the night, rousing the appetite, and doing so with the carefree spirit of connection and conviviality. Aperitifcelebrates that easygoing lifestyle with simple yet stylish recipes for both classic and modern French aperitif-style cocktails, along with French-inspired bites and hors d'oeuvres. Keeping true to the aperitif tradition, you'll find cocktail recipes that use lighter, low-alcohol spirits, fortified wines, and bitter liqueurs. The impressive drinks have influences from both Old World and New, but are always low fuss and served barely embellished—an easy feat to pull off for the relaxed host at home. Aperitif also offers recipes for equally breezy bites, such as Radishes with Poppy Butter, Goug ros, Ratatouille Dip, and Buckwheat-Sel Gris Crackers. For evenings that are all about ease and approachability without sacrificing style or flavor, Aperitif makes drinking and entertaining at home as effortless, fun, and effervescent as the offerings themselves.

The Book of Vermouth is a celebration of the greatest cocktail staple – a mixer that is riding a growing wave of popularity around the world. It includes up to 100 modern and classical cocktail recipes – but is more than a cocktail book too, offering history and insight to botanicals, and the perspective of key chefs who like to cook with vermouth as much as they like to drink it. The authors – one a winemaker, the other a bartender – bring personality to the book via their distinct takes on what makes vermouth so special. The book includes two main sections: Vermouth Basics and How to Drink. Vermouth Basics will give a comprehensive guide to the essentials of vermouth – grape varieties, production, varieties, botanicals, spirit and sugar, and go into great detail about the history of Australian vermouth in particular. It will include botanical profiles of both indigenous and traditional plants from Tim Entwistle, botanist at the Royal Botanical Gardens in Melbourne. It will cover all aspects of wormwood: the key ingredient in making vermouth, including medicinal and historical uses, where it is found and its botanical significance. How to Drink will cover the many different ways to serve, drink and store vermouth. Chapters will cover Vermouth Neat, Vermouth in Spring, Vermouth in Summer, Vermouth in Autumn and Vermouth in Winter, as well as Bitter Edge of Vermouth, Stirred & Up, Vermouth Party and After Dinner. These chapters will be more recipe-focused, and include 10 – 15 recipes per chapter, drawing from each season's specific botanicals and how these work with different vermouths. Each season will also include a related food recipe.

'An essential addition to your library' Russell Norman 'A genuine ode, written with style and substance in equal measure' Gill Meller 'A joy filled double whammy. Great drinks require as much artistry as food and this book proves the case mightily.' Jeremy Lee Vermouth is currently experiencing a revival, and we can't seem to get enough of it. In A Spirited Guide to Vermouth, Jack Adair Bevan celebrates this versatile drink and its botanicals, drawing out vermouth's history and its delicate herbal flavours with recipes for cocktails, and some food to accompany them. As an award-winning food and drink writer, and one of the first restaurateurs to make his own vermouth, Jack Adair Bevan is the perfect guide through vermouth's rich history and recent resurgence. As well as Jack's original recipes, A Spirited Guide to Vermouth also contains recipes contributed from the likes of Russell Norman, Ollia Hercules, Gill Meller and Jeremy Lee. With cocktails ranging from a Toasted Nut Boulevardier to a Perfect Manhattan, and from a Blood Orange Vermouth and Tonic to a Rosemary Bijou, the book also has dedicated sections exploring classics such as the Martini and the Negroni. This book will take you on a botanical journey of discovery and teach you not only how to make your own vermouth, but also how to use it in your cooking, from vermouth-braised red cabbage to Negroni Bara Brith, along with plenty of food and drink recipes to accompany the aperitivo hour.

The ultimate listening party guide, Booze and Vinyl shows you how to set the mood for 70 great records from the 1950s through the 2000s. From modern craft cocktails to old standbys, prepare to shake, stir, and just plain pour your way through some of the best wax ever pressed. Wickedly designed and featuring photography throughout, Booze & Vinyl is organized by mood, from Rock to Chill, Dance, and Seduce. Each entry has liner notes that underscore the album's musical highlights and accompanying "Side A" and "Side B" cocktail recipes that complement the music's mood, imagery in the lyrics, or connect the drink to the artist. This is your guide to a rich listening session for one, two, or more. Among the 70 featured albums are: Sgt. Pepper's Lonely Hearts Club, Purple Rain, Sticky Fingers, Born To Run, License to Ill, Appetite for Destruction, Thriller, Like a Virgin, Low End Theory, The Rise and Fall of Ziggy Stardust, Hotel California, Buena Vista Social Club, Back to Black, Pet Sounds, Vampire Weekend, and many more

A timely celebration of British design legend Sir Paul Smith and his one-of-a-kind creativity This new monograph captures the unique spirit of British fashion icon Sir Paul Smith through 50 objects chosen by Sir Paul himself for the inspiration they have provided him over the years -- from a wax plate of spaghetti and a Dieter Rams radio to a Mario Bellini Cab chair and a bicycle seat. Each object has impacted his worldview, his creative process, and his adherence to a design approach that's always imbued with distinctly British wit and eccentricity.

An indispensable atlas of the best cocktail recipes—each fully photographed—for classic and modern drinks, whether shaken, stirred, up, or on the rocks. How do you create the perfect daiquiri? In what type of glass should you serve a whiskey sour? What exactly is an aperitif cocktail? A compendium for both home and professional bartenders, The Essential Cocktail Book answers all of these questions and more—through recipes, lore and techniques for 150 drinks, both modern and classic.

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A narrative-driven book on the surprising history and current revival of spritz cocktails (a wine-based drink served as an aperitif), with 50 recipes, including both historical classics and modern updates. From Milan to Los Angeles, Venice to New York, the spritz—Italy 's bitter and bubbly aperitivo cocktail—has become synonymous with a leisurely, convivial golden hour. But the spritz is more than just an early evening cocktail—it 's a style of drinking. In Spritz, Talia Baiocchi and Leslie Pariseau trace the drink 's origins to ancient Rome, uncover its unlikely history and culture, explore the evolution of aperitivo throughout Northern Italy, and document the spritz 's revival around the world. From regional classics to modern variations, Spritz includes dozens of recipes from some of America 's most lauded bartenders, a guide to building a spritz bar, and a collection of food recipes for classic Italian snacks to pair alongside.

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