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The Cocktail Garnish Manual: The Complete Guide to Cocktail Garnishes, from Simple to Extraordinary: Author: Philippe Tulula: Publisher: World Cocktails Publishing, 2016: ISBN: 0692507000,...

The Cocktail Garnish Manual: The Complete Guide to ...

The cocktail world has been experiencing a renaissance in the last few years. Creativity, techniques and ingredient quality have steadily been improving. But the visual part of the drink is still lagging behind, and garnishes are the next frontier in this renaissance. This book is the first fully dedicated to cocktail garnishes.

The Cocktail Garnish Manual by Philippe Tulula

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A cocktail without a garnish just isn't complete. Our drink garnishes are the perfect accompaniment to your craft cocktail, whether it's a whiskey sour, old-fashioned, mojito, gimlet, moscow mule, daiquiri, margarita, tequila sunrise, paloma or gin and tonic.

The Cocktail Garnish: Premium Handcrafted Cocktail Garnishes

This category of cocktail garnish includes everything from an orange slice in an Aperol Spritz to cocktail cherries in a Manhattan to a wedge of pineapple in a Pina Colada. Fruit garnishes are great for adding a subtle fresh fruit flavor and aroma to the finished drink, and they often give us a visual cue about what flavors are in the glass.

The Art of the Cocktail Garnish - Moody Mixologist

This item: The Cocktail Garnish Manual: The complete guide to cocktail garnishes, from simple to extraordinary by Philippe Tulula Paperback \$24.99. Ships from and sold by Amazon.com. The Art of the Garnish by Leann Lavin Hardcover \$16.39. Only 6 left in stock (more on the way). Ships from and sold by Amazon.com.

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Method: Place simple syrup, mint leaves, and limes in mixing glass and muddle well. Stir in the rum before gently stirring in the Rosé to combine. Pour over ice in a highball glass and garnish with...

3 Rosé Cocktails You Absolutely Need to Try ... - The Manual

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Cocktail garnishes are decorative ornaments that add character or style to a mixed drink, most notably to cocktails. They are used to complement and enhance the flavors in a drink by stimulating the special nerve cells in the nose and mouth. A large variety of cocktail garnishes are used. Many rum-based cocktails, especially those with fruit flavors, tend to be decorated with tropical-themed garnishes or slices of fruit. Tequila-based drinks favor limes and other citrus fruits. Gin- and vodka-based

Cocktail garnish - Wikipedia

Coming this winter, a new cocktail book and journal *Spirit, Mixer, Glass & Garnish* may be your new best friend. Created by Ben Putano and Brett Vance of *Cocktail Gear*, this 5x7-inch book will be...

The New Must-Have Cocktail Book: *Spirit ... - The Manual*

Internationally, cocktail bars are putting more emphasis than ever on the garnish. Whether simple or ornate, bartenders, managers, owners, and imbibers agree that a garnish ought to be aromatically and aesthetically appealing.

How to Take Your Garnishes to the ... - *Tales of the Cocktail*

A cocktail topped with a floral garnish is the best kind of drink – low effort, but with huge results! Jenny's Garnishing Tip 'If you can't find fresh edible flowers, try dried varieties like rose and chamomile found in the tea and baking aisles.

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The Cocktail Garnish Manual: The complete guide to cocktail garnishes, from simple to extraordinary. by Philippe Tulula | 25 Feb 2016. 3.8 out of 5 stars 3. Paperback £15.95 ...

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