

The Modern Cocktail Innovation Flavour

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Whether enhanced with gourmet jams or fat-washed spirits (where meat fat is used to flavour spirits, then frozen and removed), the creative juices are still flowing. Blended, cocktail-friendly whiskies are emerging, too, such as The Woodsman, which, says Jack Wakelin, head bartender at Sheffield's Public, make whisky 'fun and accessible'.

20 food trends for 2020 - BBC Good Food

And there's a reason for that. Portofino Dry Gin is not only inspired by and infused with ingredients from the Ligurian Coast — it's also produced by an antique Italian distillery, and drenched in European history. The spirit is distilled using a crafty combination of traditional and modern methods, and the whole Ligurian innovation was prompted by the story of Klaus Pudel; the ...

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Michael Zeece, in Introduction to the Chemistry of Food, 2020. Molecular gastronomy and hydrocolloids. Molecular gastronomy represents a new field combining technical, artistic, and social components in the creation of novel foods. The phrase molecular gastronomy was coined by two scientists, Nicholas Kurti, a physicist, and Herve' This, a physical chemist.

Molecular Gastronomy - an overview | ScienceDirect Topics

Old Jamaica has overhauled its soda range: revealing a complete brand redesign, new tropical fruit flavour, and new two litre PET bottle format. The new look is modern and vibrant with a strong colour palette to create stand-out on shelf.

New beverage launches: October 2021

Colonial American beverages Hot, non-alcoholic Coffee, tea and chocolate were popular non-alcoholic hot beverages during American Colonial times. These imports were expensive, but not beyond the reach of the average person. Folks too poor to afford the real thing brewed hot beverages from herbs, flowers, bark, roots, and woody stems.

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