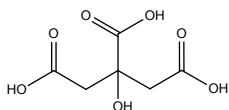


AMARETTO SOUR

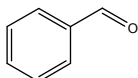
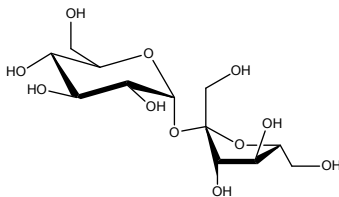
| | |
|--------|----------------------|
| 1,5 cl | Ethanol |
| 25 cl | Demineralized water |
| 1,5 ml | Benzaldehyde |
| 4 g | Sucrose |
| 2 ml | Citric acid solution |



CITRIC ACID

Also known as E330, citric acid is the most used pH-stabilizer for food products, but far more important, plays a central role in making food into energy for all aerobic organisms through a complicated mechanism called the citric acid cycle.

SUCROSE



BENZALDEHYDE

Benzaldehyde is the main aroma compound in almonds and is widely used in baking and for production of amphetamine. It also brings about a slight anaesthetic effect.

CAIPIRINHA

| | |
|------|--------------------------|
| 5 cl | Cachaça |
| 4 g | Sugar |
| Half | Lime |
| | Frozen red cabbage juice |

Cut the lime in 4 and muddle with sugar.

Fill the glass with crushed ice.

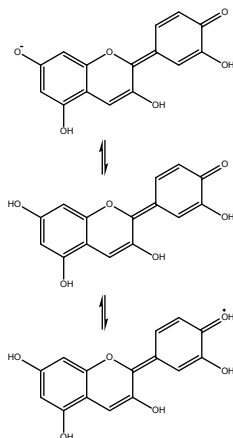
Add the cachaça.

Place the frozen cabbage in the center.

When melting, the cabbage will get in contact with the lime and turn red.

CYANIDIN

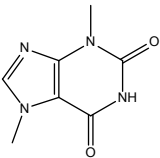
Cyanidin gives red cabbage its characteristic color. When placed in an acidic solution, the molecule takes up more and more protons, transforming it to new compounds with different colours. This makes cyanidin a great pH-indicator.



GRASSHOPPER

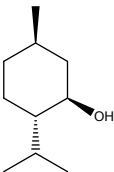
| | |
|------|----------------|
| 3 cl | Creme de mente |
| 3 cl | Creme de cacao |
| 3 cl | Cream |
| 8 g | Nitrous oxide |

Place liquids in a cream whipper and place in freezer.
When cooled, ad the nitrous oxide and dispense onto a plate.
Springle with chocolate shavings for garnish.



THEOBROMINE

Chocolate, cola and tea contain this charming and slightly addictive molecule very similar to caffeine, but more stimulating for the heart and libido and less for the nervous system. It decreases the blood pressure, lowers the symptoms of asthma and is a effective cough reducer.



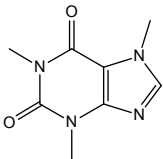
MENTHOL

The reason why mint gives you a sensation of fresh coldness is because of the menthol. We all have a protein receptor in our mouths called TRPM8. When beeing exposed to low degrees, the receptor activates, and fires an action potential, informing our brains about the coldness. Menthol also activates this receptor, but the brain cant decipher between the different stimuli and therefore interprets the signal as coldness.

ESPRESSO MARTINI

3 cl Coffee infused vodka
3 cl Halva
3 cl Espresso

Mix the ingredients and cool down to -15 degrees.
Do not fill the container completely.
When ready, shake violently and serve in a coupe.



CAFFEINE

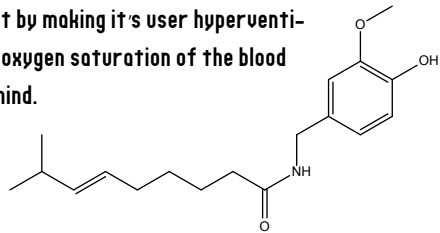
Caffeine blocks the neurotransmitter adenosine, which inhibits arousal and induces sleep.

BLOODY MARY

| | |
|------|-------------------------|
| 4 cl | Vodka |
| 8 cl | Tomato juice |
| 1 cl | Lemon juice |
| | Horseradish |
| | Cholulu + Tabasco |
| | Salt + pepper + cayenne |
| | + monosodium glutamate |
| | sellery |

CAPSAICIN

The active ingredient in chili, pepperspray and modern pain management. It's mechanism is very similar to that of menthol, by activating a receptor that misleads the brain compute a sensation of temperature. One of it's most charming qualities is it's indirect psychoactive effect by making it's user hyperventilate and thereby increasing the oxygen saturation of the blood resulting in an elated state of mind.



MONOSODIUM GLUTAMATE

The chemical behind the umami flavour, also goes under the name E 621 or MSG. It interacts with your TAS1R1+ taste receptor. The glutamate can only instigate a stimuli in the receptor in combination with other chemicals, therefore its more considered to be a flavour enhancer, rather than a flavour itself.

