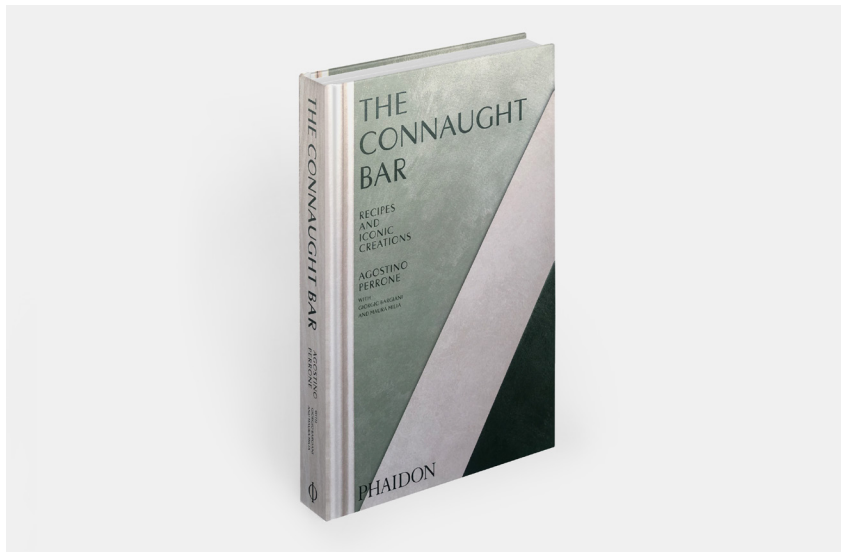


THE CONNAUGHT BAR: Recipes & Iconic Creations

Agostino Perrone, with Giorgio Bargiani and Maura Milia, and a foreword by Massimo Bottura



'I have been a chef for over 30 years. My life's passion and my profession revolve around flavour, ingredients, techniques, ideas and hospitality. When I think about the Connaught Bar, I return again and again to the hospitality, the methodology and the quality experiences that I have experienced there over the past decade.' – Massimo Bottura, from the foreword

Phaidon presents *The Connaught Bar: Recipes and Iconic Creations*, from The Connaught in Mayfair, London – a World's 50 Best Bar for 13 consecutive years.

Since opening in 2008, the Connaught Bar and its team have been celebrated the world over. At the creative heart of the bar is virtuoso mixologist Agostino Perrone, known as Ago. One of the most prominent figures on the global mixology scene, Perrone has led the bar for over twenty years, revolutionising the London bar scene with his unique approach to hospitality and mixology and earning numerous awards including World's Best Bartender and Hotel Bar from Tales of the Cocktail, and this year's Best International Bar Mentor.

The Connaught Bar takes readers behind the curtain at one of the world's most iconic watering holes, presenting 100 elegant cocktails – both contemporary and timeless classics – with clear instructions on how to recreate them at home. The book opens with The Connaught Martini, followed by simple and timeless cocktails like the rich and fruity Ristretto Manhattan or the champagne cocktail Fleurissimo, or complex creations such

Contact: Fiona Smith
Email: fiona@smithandbaxter.co.uk
Telephone: 07831 193250

Title: The Connaught Bar
Author: Agostino Perrone, Maura Milia, Giorgio Bargiani
Pub Date: 10 April 2024
Price: £29.95
Binding: Hardback
Extent: 256 pages
Illustrations: 110 col illus
Size: 270 x 180 mm
ISBN: 978 1 83866 810 5

Pre-order: phaidon.com

The Connaught's master mixologist invites you to step inside London's legendary cocktail bar

ABOUT THE AUTHORS

Agostino Perrone is Director of Mixology at the Connaught and Connaught Bar in Mayfair, London. After moving from Italy to London in 2003, he worked at a variety of esteemed establishments before moving to The Connaught in 2008, where he has revolutionized the hotel bar scene. His unique approach to hospitality and mixology has garnered international acclaim and accolades. **Maura Milia** is Bar Manager and **Giorgio Bargiani** is Assistant Director of Mixology at the Connaught Bar, London. **Anistatia Miller** is an award-winning drinks historian and cocktail specialist.



THE CONNAUGHT BAR: Recipes & Iconic Creations

Agostino Perrone, with Giorgio Bargiani and Maura Milia, and a foreword by Massimo Bottura



as the dry and aromatic Number 11. The book also includes 12 non-alcoholic cocktails.

Perrone created the book with co-authors Maura Milia (Connaught Bar Manager) and Giorgio Bargiani (Assistant Director of Mixology, who received this year's International Bartender of the Year award at Tales of the Cocktail). Each drink is influenced by the team's travels around the globe – featuring ingredients such as corn-based chicha morada from Peru, amaro liqueur from Italy, and plum wine from Japan.

Alongside expert guidance for essential bar tools, glassware, and spirits, there are 120 additional recipes for homemade syrups, infused spirits, and garnishes that Perrone and his team use to make their signature celebrated drinks. Each cocktail recipe is introduced with a narrative from Perrone about the inspiration and ingredients, plus icons to indicate difficulty and alcohol levels.

The Connaught Bar distills the meticulous elegance behind one of the world's finest bars into one exceptional book. With Perrone and his team as guides, readers will be able to elevate their cocktail making at home, for every occasion, to a fine art.

ABOUT PHAIDON

Phaidon is the premier global publisher of the creative arts with over 1,500 titles in print. They work with the world's most influential artists, chefs, writers, and thinkers to produce innovative books on art, photography, design, architecture, fashion, food and travel, and illustrated books for children. Phaidon is headquartered in London and New York City.

HOW TO WORK WITH PHAIDON ON SOCIAL MEDIA

The Phaidon team can equip you with stunning interior photographs, book shots, editorial content, and interviews to engage your platform's audience.

Please contact us for review copies or to arrange a giveaway.

GUIDELINES FOR POSTING

Please tag:

Hashtag: #theconnaughtbarbook

The Connaught & authors

Instagram: @agodragos @giorgio_bar_giani @maura_lawrencemilia @theconnaught

Phaidon

Instagram: @Phaidonpress

Twitter: @Phaidon

Facebook: @Phaidoncom

