

The World of Whisky

with Matt Don Griot



Contents

The World of Whisky

Matt Don Griot

Whisky: Water of Life

Maturation

Malt Whisky and Blended Whisky

Whisk(e)y Around the World

Choosing Whisky

Time for a Dram: The Art of Tasting

Whisky Cocktails

The Caribbean Highball

The Old Fashioned

Whisky Sour With Aquafaba Instead of Egg White

Whisky Pairing

Whisky Cocktail Sauce

Whisky Orange Marmalade



The World of Whisky

Matt Don Griot takes you into the fascinating world of whisky: from the craft of its production to the perfection of its consumption.

Dive into the world of whisky, from its history and production to an introduction to the art of tasting. Learn the basic steps of whisky production, the different types of whisky made around the world, and the interesting history of the whisky brand The Glenlivet.

Whisky ambassador Matt Don Griot explains the art of whisky tasting and gives you some tips on how to pair whisky with food. In addition, some easy and delicious recipes that use whisky as an ingredient are presented.

In this workbook you will find all the recipes and information for the course. Have fun tasting, mixing, and savoring!

Matt Don Griot

As a bartender, Matt Don Griot discovered his love for whisky. Today he is a brand ambassador for a whisky brand and explains the complexity of this drink with passion.

Matt Don Griot is a whisky brand ambassador. He was born in the Netherlands to a Dutch father and an English mother. He had his first glass of whiskey with his father. He immediately felt that something was starting to unfold in him.

Matt Don Griot worked in the hospitality industry for most of his life. He discovered his affinity for spirits during his years as a bartender; he especially liked the subtle complexities of whisky. He participated in a variety of tastings and visited distilleries in different countries. From passion to hobby, from hobby to a career. As a whisky brand ambassador, he wants to inspire people to explore whisky and enjoy it in their own personal way.



Matt Don Griot

The most important message I would like to give you: Drink whisky the way you enjoy it most.

The Caribbean Highball



Ingredients & Infos



Preparation
2 min



Total time
2 min



Portions
1

2/3 fl_oz grapefruit juice

1 slice grapefruit

3 1/3 fl oz soda water, Fever Tree

1 3/4 fl oz the glenlivet caribbean reserve

Recipe Steps

Step 1

Preparing

Fill the highball glass with ice. Add the whisky and grapefruit juice and top the mixture up with soda water (add a little more ice if needed).

1 3/4 fl oz the glenlivet caribbean reserve

2/3 fl_oz grapefruit juice

3 1/3 fl oz soda water (Fever Tree)

Step 2

Finishing Touch

Stir the drink briefly to combine the flavors. Garnish the drink with a grapefruit slice.

Advice

Never stir carbonated drinks for too long, as this destroys the bubbles.

1 slice grapefruit

Workbook

with recipes and information
for the online cooking course
with Matt Don Griot

Course

The World of Whisky

Bartender

Matt Don Griot