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Clio Cocktail Wizard Todd Maul's Must Have Tool: a Blowtorch



Todd Maul knows how to make a drink. [Over 80 of them in fact](#), which is roughly the amount you'll find on any given day on his cocktail menu at Ken Oringer's flagship [Clio](#), where he's the bar manager. Maul tells us that he thinks it's important to work with a restaurant's kitchen to create a cocktail program, and simply snipping a few herbs into a drink isn't enough of an effort.

"As a bartender, my greatest resource is the pastry chef [Renae Herzog]," he says. "Especially with pastry itself, you are looking for that perfect balance between tart and sweet. In alcohol you are looking for the same effect—you can use a lot of [pastry] techniques that translate to the bar, like making sugars and smoking ice." Yes, that was smoking ice. With a blowtorch. Hit play to watch Maul create this ice, part of a drink dubbed "The Franco" that's now making an appearance on Clio's new winter cocktail menu. [The Feast]