

Molecular Gastronomy Scientific Cuisine Demystified

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Molecular Gastronomy: Scientific Cuisine Demystified explores and decodes the intriguing and often mysterious world of cooking known as molecular gastronomy. Written in practical style by Jose Sanchez, a chef who spent years cultivating his craft, this is a book from a cook's point of view, providing the reader with the crucial knowledge of the ingredients used to execute the fundamental step-by-step techniques provided.

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Molecular Gastronomy: Scientific Cuisine Demystified. 1st Edition, Kindle Edition. by Jose Sanchez (Author) Format: Kindle Edition. 4.5 out of 5 stars 38 ratings. Flip to back Flip to front. Audible Sample Playing... Paused You are listening to a sample of the Audible narration for this Kindle book. Learn more. ISBN-13: 978-1118073865.

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Molecular Gastronomy: Scientific Cuisine Demystified aims to demystify the intriguing and often mysterious world of cooking that we call molecular gastronomy, or “Avangard Nueva Cocina”, as Ferran Adriá has called it. This book provides readers with crucial knowledge of the ingredients used to execute the fundamental step-by-step techniques provided and is written to help readers expand their skills in the Molecular Gastronomy area.

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Molecular Gastronomy: Scientific Cuisine Demystified aims to clarify and explain the fascinating world of molecular gastronomy. It offers the reader crucial knowledge of key ingredients and provides fundamental step-by-step techniques for application. It provides a foundation for experimenting with and, most importantly, understanding new and exciting ingredients and cooking techniques.

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Written by a chef who has spent years cultivating his craft, Molecular Gastronomy: Scientific Cuisine Demystified focuses on introducing the subject to readers and future chefs who have minimal or no experience in the molecular gastronomy of various foods.

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Molecular gastronomy is a subdiscipline of food science that seeks to investigate the physical and chemical transformations of ingredients that occur in cooking. Its program includes three areas, as cooking was recognized to have three components: social, artistic, and technical. Molecular cuisine is a modern style of cooking, and takes advantage of many technical innovations from the ...

~~Molecular gastronomy—Wikipedia~~

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With its scientific approach, Molecular Gastronomy: Scientific Cuisine Demystified provides a foundation and platform for experimentation, while delving into new and exciting cooking techniques. Stunningly illustrated with hundreds of full-color photos of finished dishes and the process along the way, this unique culinary offering breaks down the science of food while introducing future chefs to some of the most innovative techniques used in today's competitive kitchens.

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One of the two founders of the science called molecular gastronomy, he is the author of Columbia's Kitchen Mysteries: Revealing the Science of Cooking and of several other books on food and cooking. He is a monthly contributor to Pour la Science , the French-language edition of Scientific American .

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