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the Science of Flavor (Arts & Traditions of the Table: Perspectives on Culinary History): Exploring the Science of ... the Table: Perspectives on Culinary History) Illustrated by Herve This (ISBN: 8601300163437) from Amazon's Book Store. Everyday low prices and free delivery on

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## On Culinary History

[Molecular Gastronomy: Exploring the Science of Flavor on JSTOR](#)

An international sensation, Molecular



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Gastronomy debunks a variety of time-honored rules and dictums about cooking, but also presents new knowledge from which readers can improve the preparation of a variety of dishes. Hervé This, a physical chemist, discusses the physiology of flavor and explores the brain's

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perception of tastes, the effect of  
chewing on food, and the reaction of  
the tongue ...

Molecular Gastronomy – Exploring  
the Science of Flavor ...

Molecular gastronomy, or progressive  
cuisine, is a movement that

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incorporates science and new techniques in the preparation, transformation and artistic presentation of food. It is the study of molecules as they relate to the chemical and physical processes of cooking.

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[Molecular Gastronomy - an overview | ScienceDirect Topics](#)

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Molecular Gastronomy. Exploring the  
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Molecular Gastronomy: Exploring the Science of Flavor is food book written by Hervé This. He is a French physical chemist on the staff of the Institut

National de la Recherche Agronomique in Paris. M. B.

DeBevosie translated this book from French to English and published it in

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2006. The book has 377 pages, four chapters total.

[Molecular Gastronomy: Exploring the Science of Flavor by ...](#)

Molecular Gastronomy: Exploring the Science of Flavor (Audio Download):

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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

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technical. Molecular cuisine is a modern style of cooking, and takes advantage of many technical innovations from the scientific disciplines. The term "Molecular and Physical Gastronomy" was coined in 1988 by late Oxford physicist

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[Molecular gastronomy - Wikipedia](#)

Molecular gastronomy is basically the intersection of food and science. Your mother may have told you to never play with your food, but we disagree! Molecular gastronomy uses techniques, tools, and additives to help you present your food in a new

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documents the sensory phenomena of eating and uses basic...

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## On Culinary History

Molecular Gastronomy | Columbia University Press

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Molecular Gastronomy: Exploring the Science of Flavor ...

Molecular Gastronomy: Exploring the Science of Flavour The book is a translation of Casseroles et

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Éprouvettes and, after an introduction to the English-language edition, the essays are grouped into four loose sections: Secrets of the Kitchen; The Physiology of Flavour; Investigations and Models; and A Cuisine for Tomorrow.

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A science in the making? - PubMed  
Central (PMC)

His main area of scientific research is molecular gastronomy, that is the science of culinary phenomena (more precisely, looking for the mechanisms of phenomena occurring during culinary transformations).

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Bringing the instruments and experimental techniques of the laboratory into the kitchen, Herve This uses recent research in the chemistry, physics, and biology of



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food to challenge traditional ideas about cooking and eating. What he discovers will entertain, instruct, and intrigue cooks, gourmets, and scientists alike. Molecular Gastronomy, This's first work to appear in English, is filled with practical tips, provocative suggestions,

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and penetrating insights. This begins by reexamining and debunking a variety of time-honored rules and dictums about cooking and presents new and improved ways of preparing a variety of dishes from quiches and quenelles to steak and hard-boiled eggs. He goes on to discuss the

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physiology of flavor and explores how the brain perceives tastes, how chewing affects food, and how the tongue reacts to various stimuli.

Examining the molecular properties of bread, ham, foie gras, and champagne, the book analyzes what happens as they are baked, cured, cooked, and

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“ Taking kitchen science to a whole new (molecular) level, Hervé This is changing the way France—and the world—cooks. ” —Gourmet Bringing the instruments and experimental techniques of the laboratory into the

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kitchen, Hervé This—international celebrity and founder of molecular gastronomy—uses recent research in the chemistry, physics, and biology of food to challenge traditional ideas about cooking and eating. What he discovers will entertain, instruct, and intrigue cooks, gourmets, and

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scientists alike. Molecular Gastronomy is filled with practical tips, provocative suggestions, and penetrating insights. This begins by reexamining and debunking a variety of time-honored rules and dictums about cooking and presents new and improved ways of preparing a variety of dishes from

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quiches and quenelles to steak and hard-boiled eggs. Looking to the future, This imagines new cooking methods and proposes novel dishes. A chocolate mousse without eggs? A flourless chocolate cake baked in the microwave? Molecular Gastronomy explains how to make them. This also

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shows us how to cook perfect French fries, why a soufflé rises and falls, how long to cool champagne, when to season a steak, the right way to cook pasta, how the shape of a wine glass affects the taste of wine, why chocolate turns white, and how salt modifies tastes. “ A captivating little



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book.” —Economist “This book, praiseworthy for its scientific rigor, will hold a special appeal for anyone who relishes the debunking of culinary myths.” —Saveur “ Will broaden the way you think about food. ” —The New York Sun “ A wonderful book . . . it will appeal to

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Uncover the science of cooking with

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this International Association of  
Culinary Professionals Cookbook  
Award finalist - Molecular  
Gastronomy: Scientific Cuisine  
Demystified Molecular Gastronomy:  
Scientific Cuisine Demystified aims to  
demystify the intriguing and often  
mysterious world of cooking that we

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call molecular gastronomy, or  
“Avangard Nueva Cocina”, as  
Ferran Adrià 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

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Molecular Gastronomy area. 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

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foods. 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

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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.

Considering six bistro favorites,

*Page 55/75*

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Hervê This isolates the exact chemical properties that tickle our senses and stimulate our appetites. More important, he identifies methods of culinary construction that appeal to our memories, intelligence, and creativity.



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Mayonnaise "takes" when a series of liquids form a semisolid consistency. Eggs, a liquid, become solid as they are heated, whereas, under the same conditions, solids melt. When meat is roasted, its surface browns and it acquires taste and texture. What accounts for these extraordinary

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transformations? The answer:  
chemistry and physics. With his  
trademark eloquence and wit, Hervé  
This launches a wry investigation into  
the chemical art of cooking.

Unraveling the science behind  
common culinary technique and  
practice, Hervé This breaks food down

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to its molecular components and matches them to cooking's chemical reactions. He translates the complex processes of the oven into everyday knowledge for professional chefs and casual cooks, and he demystifies the meaning of taste and the making of flavor. He describes the properties of

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liquids, salts, sugars, oils, and fats and defines the principles of culinary practice, which endow food with sensual as well as nutritional value.

For fans of Hervé This's popular volumes and for those new to his celebrated approach, *The Science of the Oven* expertly expands the

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possibilities of the kitchen, fusing the physiology of taste with the molecular structure of bodies and food.

"This book embodies the ultimate crash course for the amateur chef and home cook in preparing food using modern scientific principles... For a

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reader seeking new and broader  
culinary horizons just come armed  
with a dash of patience and a pinch of  
scientific interest -- the results ought  
to be astounding." -- Publishers  
Weekly At one time revolutionary and  
the sole purview of dedicated expert  
chefs, molecular gastronomy is well

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Established as a cuisine choice. Food aficionados who want to create it at home can now find equipment and locate the catalyst ingredients, but it's neither a bargain method of cooking nor a quick study. This book shows the most common methods used in molecular gastronomy adapted for the

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home. Clear and easy-to-follow step-by-step photographs demonstrate each technique so that cooks can practice the unique skills, handle the unusual ingredients and plate the dishes. Most beneficial to home cooks, however, is that should special equipment be unavailable, the author



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recommends the closest domestic equivalents. Molecular Gastronomy at Home is an outstanding practical introduction to a fascinating and delicious cooking method. It demonstrates how with clear technical guidance, numerous illustrations, achievable recipes and a generous

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dose of patience, home cooks can take culinary physics out of the lab and into their home kitchen. With the first edition of Molecular Gastronomy at Home sold out, this second edition will be available for a wider audience of cooks who like to explore and learn new skills.

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Exploring The Science Of  
Looks at the science behind everyday  
cooking with information on  
molecular gastronomy, the physiology  
of taste, basic components of meals,  
the use of tenderizing enzymes and  
gelatins, and covers the effects of  
boiling, steaming, braising, roasting,

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grilling, and microwaving.  
Exploring The Science Of  
Flavor Arts And Traditions

A renowned chemist and cooking  
pioneer breaks down the properties  
and benefits of cooking with  
molecular gastronomy. 1-Octen-3-ol,  
which has a scent of wild mushrooms;  
limonene, a colorless liquid

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Hydrocarbon that has the smell of citrus; sotolon, whose fragrance at high concentrations resembles curry and at low concentrations, maple syrup or sugar; tyrosine, an odorless but flavorful amino acid present in cheese—these and many other substances, some occurring in nature,

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some synthesized in the laboratory, make it possible to create novel tastes and flavors in the same way that elementary sound waves can be combined to create new sounds. Note-by-note cooking promises to add unadulterated nutritional value to dishes of all kinds, actually improving

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Exploring the health benefits of so-called natural foods. Cooking with molecular compounds will be far more energy efficient and environmentally sustainable than traditional techniques of cooking. This new way of thinking about food heralds a phase of culinary evolution on which the

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long-term survival of a growing Of  
human population depends. Hervé  
This clearly explains the properties of  
naturally occurring and synthesized  
compounds, dispels a host of  
misconceptions about the place of  
chemistry in cooking, and shows why  
note-by-note cooking is an



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obvious—and inevitable—extension of his earlier pioneering work in molecular gastronomy. Includes an appendix with representative selection of recipes, vividly illustrated in color.

“ Taking kitchen science to a whole new (molecular) level, Hervé This is changing the way France and the

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world cooks. ” —Gourmet “ [This] explores the science behind shape, consistency, odor, and color, giving readers the knowledge to create their own magnum opus in the kitchen. ” —Discover

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