

MODERNIST CUISINE



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Modernist Cuisine The Art And Science Of Cooking 6 Volumes

**Nathan Myhrvold,Chris Young,Maxime
Bilet**



Modernist Cuisine The Art And Science Of Cooking 6 Volumes:

Modernist Cuisine Nathan Myhrvold (żywność), 2011 **Modernist Cuisine** Nathan Myhrvold, Chris Young, Maxime Bilet, 2021-09-14 *Modernist Cuisine: History and fundamentals; Vol. 2 : Techniques and equipment; Vol. 3 : Animals and plants; Vol. 4 : Ingredients and preparations; Vol. 5 : Plated-dish recipes; Vol. 6 : Kitchen manual*, 2011 Scope and content An overview of the techniques of modern gastronomy Nathan Myhrvold Chris Young and Maxime Bilet scientists inventors and accomplished cooks in their own right have created a six volume 2 400 page set that reveals science inspired techniques for preparing food The authors and their 20 person team at The Cooking Lab have achieved new flavors and textures by using tools such as water baths homogenizers centrifuges and ingredients such as hydrocolloids emulsifiers and enzymes

Smart Casual Alison Pearlman, 2013-04-15 A delicious romp through America's rapidly changing and diverging restaurant scene an informative witty and delightful book Andrew F Smith editor of The Oxford Encyclopedia of Food and Drink in America Haute has blurred with homey cuisine in the last few decades but how did this radical change happen and what does it say about current attitudes toward taste Here with the answers is food writer Alison Pearlman In Smart Casual The Transformation of Gourmet Restaurant Style in America Pearlman investigates what she identifies as the increasing informality in the design of contemporary American restaurants By design Pearlman does not just mean architecture Her argument is more expansive she is as interested in the style and presentation of food the business plan and the marketing of chefs as she is in the restaurant's floor plan or menu design Pearlman takes us hungrily inside the kitchens and dining rooms of restaurants coast to coast from David Chang's Momofuku noodle bar in New York to the seasonal French inspired cuisine of Alice Waters and Thomas Keller in California to the deconstructed comfort food of Homaro Cantu's Moto in Chicago to explore the different forms and flavors this casualization is taking Through lively on the scene observation and interviews with major players and chefs Smart Casual will transport readers to restaurants around the country to learn the secrets to their success and popularity It is certain to give foodies and restaurant goers something delectable to chew on This study is erudite and hip written with both verve and a keen analytical eye Ken Albala author of Beans A History *Food in the Internet Age* William Aspray, George Royer, Melissa G. Ocepek, 2013-09-06 This book examines food in the United States in the age of the Internet One major theme running through the book is business opportunities and failures as well as the harms to consumers and traditional brick and mortar companies that occurred as entrepreneurs tried to take advantage of the Internet to create online companies related to food The other major theme is the concept of trust online and different models used by different companies to make their web presence seem trustworthy The book describes a number of major food companies including AllRecipes Betty Crocker Cook's Illustrated Epicurious Groupon OpenTable and Yelp The book draws on business history food studies and information studies for its approach **The Story Behind the Dish** Mark McWilliams, 2012-04-06 Profiling 48 classic American foods ranging from junk and fast food to main dishes to desserts this

book reveals what made these dishes iconic in American pop culture Americans have increasingly embraced food culture a fact proven by the rising popularity of celebrity chefs and the prominence of television shows celebrating food themes This fascinating overview reveals the surprising story behind the foods America loves The Story Behind the Dish Classic American Foods is an engaging pop culture resource which helps tell the story of American food Each chapter is devoted to one of 48 distinctive American dishes and features the story of where the food developed what inspired its creation and how it has evolved The book not only covers each food as a single entry but also analyzes the themes and events that connect them making the text useful as both a reference and a narrative on the history of food

Modernist Cuisine, 2011 Revealing the techniques used for preparing food which ranges from the otherworldly to the sublime Modern Cuisine is a six volume guide for anyone who is passionate about the art and science of cooking

Handbook of Molecular Gastronomy Christophe Lavelle, Herve This, Alan L. Kelly, Roisin Burke, 2021-06-08 Handbook of Molecular Gastronomy Scientific Foundations and Culinary Applications presents a unique overview of molecular gastronomy the scientific discipline dedicated to the study of phenomena that occur during the preparation and consumption of dishes It deals with the chemistry biology and physics of food preparation along with the physiology of food consumption As such it represents the first attempt at a comprehensive reference in molecular gastronomy along with a practical guide through selected examples to molecular cuisine and the more recent applications named note by note cuisine While several books already exist for a general audience either addressing food science in general in a light way and or dealing with modern cooking techniques and recipes no book exists so far that encompasses the whole molecular gastronomy field providing a strong interdisciplinary background in the physics biology and chemistry of food and food preparation along with good discussions on creativity and the art of cooking Features Gives A Z coverage to the underlying science physics chemistry and biology and technology as well as all the key cooking issues ingredients tools and methods Encompasses the science and practice of molecular gastronomy in the most accessible and up to date reference available Contains a final section with unique recipes by famous chefs The book is organized in three parts The first and main part is about the scientific discipline of molecular and physical gastronomy it is organized as an encyclopedia with entries in alphabetical order gathering the contributions of more than 100 authors all leading scientists in food sciences providing a broad overview of the most recent research in molecular gastronomy The second part addresses educational applications of molecular gastronomy from primary schools to universities The third part provides some innovative recipes by chefs from various parts of the world The authors have made a particular pedagogical effort in proposing several educational levels from elementary introduction to deep scientific formalism in order to satisfy the broadest possible audience scientists and non scientists This new resource should be very useful to food scientists and chefs as well as food and culinary science students and all lay people interested in gastronomy

Reference Sources for Small and Medium-sized Libraries, Eighth Edition Jack O'Gorman, 2014-02-25 Focusing on new reference sources published

since 2008 and reference titles that have retained their relevance this new edition brings O Gorman's complete and authoritative guide to the best reference sources for small and medium sized academic and public libraries fully up to date About 40 percent of the content is new to this edition Containing sources selected and annotated by a team of public and academic librarians the works included have been chosen for value and expertise in specific subject areas Equally useful for both library patrons and staff this resource Covers more than a dozen key subject areas including General Reference Philosophy Religion and Ethics Psychology and Psychiatry Social Sciences and Sociology Business and Careers Political Science and Law Education Words and Languages Science and Technology History and Performing Arts Encompasses database products CD ROMs websites and other electronic resources in addition to print materials Includes thorough annotations for each source with information on author editor publisher cost format Dewey and LC classification numbers and more Library patrons will find this an invaluable resource for current everyday topics Librarians will appreciate it as both a reference and collection development tool knowing it's backed by ALA's long tradition of excellence in reference selection

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Modernist Cuisine : the Art and Science of Cooking : Volume 3 : Animals and Plants Maxime Bilet, 2011 An overview of the techniques of modern gastronomy Nathan Myhrvold Chris Young and Maxime Bilet scientists inventors and accomplished cooks in their own right have created a six volume 2 400 page set that reveals science inspired techniques for preparing food The authors and their 20 person team at The Cooking Lab have achieved new flavors and textures by using tools such as water baths homogenizers centrifuges and ingredients such as hydrocolloids emulsifiers and enzymes Get to know the science behind cooking all of your favorite plants and animals Volume 3 explores the structure of meat the science of the Maillard reaction the nuances of pressure cooking and the hidden complexity of cooking vegetables

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