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Molecular Gastronomy at Home: Taking Culinary Physics Out of the Lab and into Your Kitchen (Hardback)

By Jozef Youssef

FIREFLY BOOKS LTD, Canada, 2016. Hardback. Book Condition: New. 221 x 208 mm. Language: English . Brand New Book. Molecular Gastronomy, Microgastronomy, Bistronomy, Avant Garde Cuisine, Multi-Sensory Dining all mean the same thing - using food science to bring flavour, texture, taste and aromas to recipes in new ways. This book teaches the experienced home cook how to practise dozens of the most common methods used in molecular gastronomy. Clear and easy-to-follow step-by-step photographs demonstrate each technique so cooks can practise the unique skills and presentation concepts. Techniques that require special equipment are shown with their closest domestic equivalents. In addition to a brief history of molecular gastronomy, how it works, ingredients used and important safety rules, the book includes techniques and recipes as follow: * Sous-Vide - Under vacuum cooking, e.g. Confit salmon with pomme puree and squid ink; * Transglutaminase - meat glue e.g. Salmon and lemon sole terrine; * Dehydration - e.g. Beet powder and black olive soil ; * Centrifugal Cooking - e.g. Clarified watermelon cocktail; * Evaporation - How to make mouth-watering syrups and beverages without artificial flavourings; * Rapid Infusion - How to infuse flavours into liquids, e.g. Celery ice cream; * Adding Smoke...



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Reviews

Complete guide! Its this kind of very good read through. I really could comprehend almost everything out of this written e publication. Your lifestyle span is going to be transform the instant you complete looking over this book.

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The best book i at any time read. I am quite late in start reading this one, but better then never. I realized this publication from my dad and i advised this book to understand.

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