

The Kitchen as Laboratory: Reflections on the Science of Food and Cooking By Cesar Vega

The Kitchen as Laboratory: Reflections on the Science of Food and Cooking : Vega Cesar Van Der Linden Erik Ubbink Job: : Boeken The Kitchen as Laboratory: Reflections on the Science of Food and Cooking



What I liked is that this book is like new as stated and it came in a cardboard wrapper so it stayed like new. The Kitchen as Laboratory: Reflections on the Science of Food and Cooking A bit damaged on the corners The Kitchen as Laboratory: Reflections on the Science of Food and Cooking Molecular gastronomy books have a very tough task in balancing readability scientific detail accessibility and applicability of any results to the domestic kitchen. On the other hand are technical books like Harold McGee's excellent 'McGee on Food and Cooking' which aren't the kind of book you might want to sit down and read for an hour. Written as a collection of essays from many leading food scientists each of the thirty three chapters discusses a part of food science from the common topics like the Maillard reaction or meringues to less common topics like the effects of Xanthan gum or bloom in chocolate. Often experiments are carried out like trying to make a meringue out of nothing else than milk to illustrate the principles involved; so you can actually look at the results of some very strange creations. The Kitchen as Laboratory: Reflections on the Science of Food and Cooking Buen libro The Kitchen as Laboratory: Reflections on the Science of Food and Cooking This is an interesting look at the developing theme that starts with the science of cooking and ends in the new molecular gastronomy, One the one hand you have popular science books easy to read but often little than a collection of anecdotes. As molecular techniques begin to become readily reproducible at home there is a need for great books which hit all of the spots above: But don't let these experiments or some of the pictures from cakes put under microscopes make you think it is too sciency a book: The book is very readable and I am sure that somebody with a limited science background could still get a lot out of the read: I'd highly recommend this book for anybody interested in cooking and certainly for those interested in molecular gastronomy, I hugely enjoyed reading it and I wouldn't be surprised if it became a classic book in food science. Its a nice introduction but loses its depth about midway through. This said I am a serious scientist and amateur cook who has not quite made it up the ladder to amateur chef, The Kitchen as Laboratory: Reflections on the Science of Food and Cooking.

. And it was a nice price. Enter The Kitchen As Laboratory. It's not often you find a book of this quality. We'll see how it goes upon reflection and experimentation