

MODERNIST CUISINE



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Modernist Cuisine Art Science Cooking

Maxime Bilet



Modernist Cuisine Art Science Cooking:

Modernist Cuisine Nathan Myhrvold,Chris Young,Maxime Bilet,2021-09-14 [Modernist Cuisine: the Art and Science of Cooking Spanish Edition](#) Nathan Myhrvold,2011-12 Experts and innovators from The Cooking Lab provide a comprehensive overview to the science and technology of the culinary arts in this enormous six volume guide to contemporary cuisine from history to equipment to practical preparation tips New photographic techniques bring the kitchen into incredible focus taking you on a journey through *Modernist Cuisine* Maxime Bilet,2021 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 *Modernist Cuisine* Nathan Myhrvold,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 *Modernist Cuisine* Chris Young (professeur de cuisine.),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 **Modernist Cuisine at Home Korean Edition** Nathan Myhrvold,Maxime Bilet,2022-03-29 Modernist Cuisine is an interdisciplinary team in Bellevue Washington founded and led by Nathan Myhrvold The group includes scientists research and development chefs and a full editorial team all dedicated to advancing the state of culinary art through the creative application of scientific knowledge and experimental techniques Change the way you think about food Modernist Cuisine at Home opens up a new world of culinary possibility and innovation for passionate and curious home cooks In this vibrantly illustrated 456 page volume you ll learn how to stock a modern kitchen to master Modernist techniques and to make hundreds of stunning new recipes including pressure cooked caramelized carrot soup silky smooth mac and cheese and sous vide braised short ribs You ll also learn about the science behind your favorite dishes what s really happening when you roast a chicken and why pressure cookers are perfect for making soup Nathan Myhrvold **Modernist Cuisine** ,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

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Myhrvold, Maxime Bilet, 2013 *Modernist Cuisine* is an interdisciplinary team in Bellevue Washington founded and led by Nathan Myhrvold. The group includes scientists, research and development chefs, and a full editorial team, all dedicated to advancing the state of culinary art through the creative application of scientific knowledge and experimental techniques. Change the way you think about food. *Modernist Cuisine at Home* opens up a new world of culinary possibility and innovation for passionate and curious home cooks. In this vibrantly illustrated 456 page volume, you will learn how to stock a modern kitchen, to master Modernist techniques, and to make hundreds of stunning new recipes, including pressure cooked caramelized carrot soup, silky smooth mac and cheese, and sous vide braised short ribs. You will also learn about the science behind your favorite dishes, what's really happening when you roast a chicken, and why pressure cookers are perfect for making soup.

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