

The Kitchen as Laboratory: Reflections on the Science of Food and Cooking (Arts and Traditions of the Table: Perspectives on Culinary History)

From Columbia University Press

Download now

Read Online

The Kitchen as Laboratory: Reflections on the Science of Food and Cooking (Arts and Traditions of the Table: Perspectives on Culinary History) From Columbia University Press

Eating is a multisensory experience, yet chefs and scientists have only recently begun to deconstruct food's components, setting the stage for *science-based cooking*. In this global collaboration of essays, chefs and scientists advance culinary knowledge by testing hypotheses rooted in the physical and chemical properties of food. Using traditional and cutting-edge tools, ingredients, and techniques, these pioneers create, and sometimes revamp, dishes that respond to specific desires and serve up an original encounter with gastronomic practice.

From the seemingly mundane to the food fantastic?from grilled cheese sandwiches, pizzas, and soft-boiled eggs to Turkish ice cream, sugar glasses, and jellified beads?the essays in *The Kitchen as Laboratory* cover a range of creations and their history and culture. They consider the significance of an eater's background and dining atmosphere and the importance of a chef's methods, as well as the strategies used to create a great diversity of foods and dishes. This collection will delight experts and amateurs alike, especially as restaurants rely more on science-based cooking and recreational cooks increasingly explore the physics and chemistry behind their art. Contributors end each essay with their personal thoughts on food, cooking, and science, offering rare insight into a professional's passion for playing with food.

Download The Kitchen as Laboratory: Reflections on the Scie ...pdf

Read Online The Kitchen as Laboratory: Reflections on the Sc ...pdf

The Kitchen as Laboratory: Reflections on the Science of Food and Cooking (Arts and Traditions of the Table: Perspectives on Culinary History)

From Columbia University Press

The Kitchen as Laboratory: Reflections on the Science of Food and Cooking (Arts and Traditions of the Table: Perspectives on Culinary History) From Columbia University Press

Eating is a multisensory experience, yet chefs and scientists have only recently begun to deconstruct food's components, setting the stage for *science-based cooking*. In this global collaboration of essays, chefs and scientists advance culinary knowledge by testing hypotheses rooted in the physical and chemical properties of food. Using traditional and cutting-edge tools, ingredients, and techniques, these pioneers create, and sometimes revamp, dishes that respond to specific desires and serve up an original encounter with gastronomic practice.

From the seemingly mundane to the food fantastic?from grilled cheese sandwiches, pizzas, and soft-boiled eggs to Turkish ice cream, sugar glasses, and jellified beads?the essays in *The Kitchen as Laboratory* cover a range of creations and their history and culture. They consider the significance of an eater's background and dining atmosphere and the importance of a chef's methods, as well as the strategies used to create a great diversity of foods and dishes. This collection will delight experts and amateurs alike, especially as restaurants rely more on science-based cooking and recreational cooks increasingly explore the physics and chemistry behind their art. Contributors end each essay with their personal thoughts on food, cooking, and science, offering rare insight into a professional's passion for playing with food.

The Kitchen as Laboratory: Reflections on the Science of Food and Cooking (Arts and Traditions of the Table: Perspectives on Culinary History) From Columbia University Press Bibliography

- Sales Rank: #232064 in Books
- Published on: 2012-01-31
- Original language: English
- Number of items: 1
- Dimensions: 9.30" h x 1.00" w x 6.10" l, 1.72 pounds
- Binding: Hardcover
- 336 pages

Download The Kitchen as Laboratory: Reflections on the Scie ...pdf

Read Online The Kitchen as Laboratory: Reflections on the Sc ...pdf

Download and Read Free Online The Kitchen as Laboratory: Reflections on the Science of Food and Cooking (Arts and Traditions of the Table: Perspectives on Culinary History) From Columbia University Press

Editorial Review

Review

Behind today's celebrity chefs and starred restaurants is a mostly unsung army of dedicated food and science lovers working to uncover the scientific principles that make our modern gastronomical marvels possible. In offering thirty-three highly readable and often amusing essays by warriors in this multinational kitchen army, the editors of this anthology have accomplished the great service of filling a much-needed gap in the public's understanding and appreciation of twenty-first-century culinary 'magic.' Where else can one have fun pondering the acoustics of crunchy foods or the texture of an ice cream that stretches like a rubber band?

(Robert Wolke, former *Washington Post* food columnist and author of *What Einstein Told His Cook: Kitchen Science Explained*)

The editors of *The Kitchen as Laboratory* provide not just intimate and fascinating anecdotal insights but also the scientific principles that inspired them. They have created a new altar for chefs and gourmands to worship: the poetry of science.

(Will Goldfarb, creator of Willpowder, Experimental Cuisine Collective)

The Kitchen as Laboratory provides good perspective on the scientific approach to cooking while reflecting the interests and passions of each essay's author. Readers are likely to come away with a lot of new ideas to use in the kitchen, as well as some recognition of the breadth of contemporary applications of science in the kitchen.

(Peter Barham, author of *The Science of Cooking*)

The Kitchen as Laboratory is not only an in-depth study of many areas of food science, but also an entertaining read. For someone like me, who relishes understanding more about cooking from the inside out, it's heartening to see this area of literature expanded.

(Chef Wylie Dufresne, wd~50)

Nothing is more difficult to master in the world than science itself. *The Kitchen as Laboratory* creates a beautiful synergy between food and science while amazingly representing difficult concepts in colloquial language. It is a powerful book.

(Chef José Andrés, James Beard Foundation's Outstanding Chef)

Cesar Vega, Job Ubbink, and Erik van der Linden have assembled a complete document that seamlessly bridges the inherent connection of the science of cooking and the art of cooking. They have created a

testament to the fact that precise understanding and open minded observation are invaluable tools for creative cooking. *Kitchen as Laboratory: Reflections on the Science of Food and Cooking* is a thought provoking, insightful and approachable resource for professional chefs and home cooks alike.

(Maxime Bilet, head chef for recipe research and development at The Cooking Lab, co-author of *Modernist Cuisine*)

serious and substantive anthology

(Harold McGee *Nature*)

Refreshingly, the Kitchen conveys simple and attainable advice...

(*Scientist*)

Engaging, thought-provoking and accessible

(*Yum.fi*)

Highly recommended.

(*Choice*)

About the Author

César Vega holds a Ph.D. in food science and a culinary degree from Le Cordon Bleu and is research manager at Mars Botanical, a division of Mars, Inc. He has consulted with several avant-garde restaurants on aspects relating to science-based cooking, and he regularly teaches seminars on the relation between science and cooking.

Job Ubbink is a senior consultant at Food Concept and Physical Design in Flüh, Switzerland. Trained as a physical chemist and biophysicist, he has more than twelve years of R&D experience in the food industry. Along with his research on food material science and food biophysics, he is a passionate cook devoted to developing sustainable food practices and culture.

Erik van der Linden is professor of physics and physical chemistry of foods at Wageningen University. From 1991 to 1997, he worked at the interface of science and industry at Unilever Research in the Netherlands and in the United States, leading innovation projects on structural and sensory aspects of detergents, cosmetics, and foods. He earned his M.Sc. degree in theoretical physics and his Ph.D. at Leiden University and was awarded a postdoctoral fellowship at Emory University, where he focused on the stability of oil in water emulsions.

Users Review

From reader reviews:

Lela Hird:

Here thing why this particular The Kitchen as Laboratory: Reflections on the Science of Food and Cooking (Arts and Traditions of the Table: Perspectives on Culinary History) are different and reputable to be yours. First of all reading through a book is good but it really depends in the content of it which is the content is as delightful as food or not. The Kitchen as Laboratory: Reflections on the Science of Food and Cooking (Arts and Traditions of the Table: Perspectives on Culinary History) giving you information deeper as different ways, you can find any book out there but there is no e-book that similar with The Kitchen as Laboratory: Reflections on the Science of Food and Cooking (Arts and Traditions of the Table: Perspectives on Culinary History). It gives you thrill reading through journey, its open up your own eyes about the thing this happened in the world which is maybe can be happened around you. You can actually bring everywhere like in area, café, or even in your technique home by train. When you are having difficulties in bringing the printed book maybe the form of The Kitchen as Laboratory: Reflections on the Science of Food and Cooking (Arts and Traditions of the Table: Perspectives on Culinary History) in e-book can be your substitute.

Jennifer Mendoza:

Information is provisions for those to get better life, information nowadays can get by anyone on everywhere. The information can be a know-how or any news even a huge concern. What people must be consider any time those information which is within the former life are difficult to be find than now is taking seriously which one is appropriate to believe or which one often the resource are convinced. If you have the unstable resource then you have it as your main information we will see huge disadvantage for you. All of those possibilities will not happen with you if you take The Kitchen as Laboratory: Reflections on the Science of Food and Cooking (Arts and Traditions of the Table: Perspectives on Culinary History) as your daily resource information.

Patricia Mattox:

Typically the book The Kitchen as Laboratory: Reflections on the Science of Food and Cooking (Arts and Traditions of the Table: Perspectives on Culinary History) has a lot of information on it. So when you check out this book you can get a lot of profit. The book was written by the very famous author. This articles author makes some research previous to write this book. This specific book very easy to read you may get the point easily after looking over this book.

Terrance Oneal:

You may get this The Kitchen as Laboratory: Reflections on the Science of Food and Cooking (Arts and Traditions of the Table: Perspectives on Culinary History) by check out the bookstore or Mall. Just viewing or reviewing it may to be your solve problem if you get difficulties for the knowledge. Kinds of this guide are various. Not only through written or printed but in addition can you enjoy this book by simply e-book. In the modern era including now, you just looking because of your mobile phone and searching what your problem. Right now, choose your own personal ways to get more information about your book. It is most important to arrange you to ultimately make your knowledge are still change. Let's try to choose appropriate ways for you.

Download and Read Online The Kitchen as Laboratory: Reflections on the Science of Food and Cooking (Arts and Traditions of the Table: Perspectives on Culinary History) From Columbia University Press #HW6JPAS1GBE

Read The Kitchen as Laboratory: Reflections on the Science of Food and Cooking (Arts and Traditions of the Table: Perspectives on Culinary History) From Columbia University Press for online ebook

The Kitchen as Laboratory: Reflections on the Science of Food and Cooking (Arts and Traditions of the Table: Perspectives on Culinary History) From Columbia University Press Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read The Kitchen as Laboratory: Reflections on the Science of Food and Cooking (Arts and Traditions of the Table: Perspectives on Culinary History) From Columbia University Press books to read online.

Online The Kitchen as Laboratory: Reflections on the Science of Food and Cooking (Arts and Traditions of the Table: Perspectives on Culinary History) From Columbia University Press ebook PDF download

The Kitchen as Laboratory: Reflections on the Science of Food and Cooking (Arts and Traditions of the Table: Perspectives on Culinary History) From Columbia University Press Doc

The Kitchen as Laboratory: Reflections on the Science of Food and Cooking (Arts and Traditions of the Table: Perspectives on Culinary History) From Columbia University Press Mobipocket

The Kitchen as Laboratory: Reflections on the Science of Food and Cooking (Arts and Traditions of the Table: Perspectives on Culinary History) From Columbia University Press EPub