

1. Record Nr.	UNINA9910457290003321
Titolo	The kitchen as laboratory [[electronic resource]] : reflections on the science of food and cooking / / edited by Cesar Vega, Job Ubbink, and Erik van der Linden ; foreword by Jeffrey Steingarten
Pubbl/distr/stampa	New York, : Columbia University Press, 2012
ISBN	1-280-59969-3 9786613629531 0-231-52692-X
Descrizione fisica	1 online resource (337 p.)
Collana	Arts and traditions of the table : perspectives on culinary history
Classificazione	VB 2000
Altri autori (Persone)	VegaCesar UbbinkJob LindenErik van der
Disciplina	664/.07
Soggetti	Food - Analysis Food - Composition Cooking Electronic books.
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Frontmatter -- Contents -- Foreword / Steingarten, Jeffrey -- Acknowledgments -- Introduction. The Case for Science Inspired by the Kitchen / Vega, César / Ubbink, Job / Linden, Erik van der -- One. The Science of a Grilled Cheese Sandwich / Kimmel, Jennifer -- Two. Sound Appeal / Povey, Malcolm -- Three. Mediterranean Sponge Cake / Lorenzo, Cristina de / Laguarda, Sergio -- Four. Spherification. Faux Caviar and Skinless Ravioli / Vega, César / Castells, Pere -- Five. Konjac Dondurma. Designing a Sustainable and Stretchable "Fox Testicle" Ice Cream / Johnson, Arielle / Kirshenbaum, Kent / McBride, Anne E. -- Six. Stretchy Textures in the Kitchen. Insights from Salep Dondurma / Foster, Tim J. -- Seven. Moussaka as an Introduction to Food Chemistry / Ritzoulis, Christos -- Eight. The Sticky Science of Malaysian Dodol / Karim, Alias A. / Bhat, Rajeev -- Nine. The Perfect Cookie Dough / Kamozaawa, Aki / Talbot, H. Alexander -- Ten. To Bloom or Not to Bloom? / Frazier, Amelia / Hartel, Richard -- Eleven. Bacon. The Slice of

Life / Knight, Timothy -- Twelve. Scandinavian "Sushi". The Raw Story / Snitkjær, Pia / Mortensen, Louise M. -- Thirteen. Maximizing Food Flavor by Speeding Up the Maillard Reaction / Lersch, Martin -- Fourteen. Lighten Up! The Role of Gases in the Culinary Experience / Golding, Matt -- Fifteen. The Meringue Concept and Its Variations / Wierenga, Peter / Hofstede, Helen / Linden, Erik van der / Schutte, Sidney / Boer, Jonnie -- Sixteen. Why Does Cold Milk Foam Better? Into the Nature of Milk Foam / Maldonado-Valderrama, Julia / Wilde, Peter J. / Gálvez-Ruiz, María J. -- Seventeen. Ice Cream Unlimited. The Possibilities of Ingredient Pairing / Scholten, Elke / Peters, Miriam -- Eighteen. Egg Yolk. A Library of Textures / Vega, César -- Nineteen. Ketchup as Tasty Soft Matter. The Case of Xanthan Gum / Vilgis, Thomas -- Twenty. Taste and Mouthfeel of Soups and Sauces / Mitchell, John R. -- Twenty-one. Playing with Sound: Crispy Crusts / Varela, Paula / Fiszman, Susana -- Twenty-two. Baked Alaska and Frozen Florida. On the Physics of Heat Transfer / Burbidge, Adam -- Twenty-three. On Superb Crackling Duck Skin. An Homage to Nicholas Kurti / Young, Christopher / Myhrvold, Nathan -- Twenty-four. Sweet Physics. Sugar, Sugar Blends, and Sugar Glasses / Russ, Natalie / Vilgis, Thomas -- Twenty-five. Coffee, Please, but No Bitters / Groenewold, Jan / Mariën, Eke -- Twenty-six. Turning Waste into Wealth. On Bones, Stocks, and Sauce Reductions / Ubbink, Job -- Twenty-seven. Restructuring Pig Trotters. Fine Chemistry Supporting the Creative Culinary Process / Ruiz, Jorge / Calvarro, Julia -- Twenty-eight. Innovate. Old World Pizza Crust with New World Ingredients -- Twenty-nine. Eating Is Believing / Mielby, Line Holler / Frøst, Michael Bom -- Thirty. Molecular Gastronomy Is a Scientific Activity / This, Hervé -- Thirty-one. The Pleasure of Eating: The Integration of Multiple Senses / Arboleya, Juan-Carlos / Lasa, Daniel / Oliva, Oswaldo / Vergara, Javier / Luis-Aduriz, Andoni -- Thirty-two. On the Fallacy of Cooking from Scratch / Vega, César / McClements, David J. -- Thirty-three. Science and Cooking. Looking Beyond the Trends to Apply a Personal, Practical Approach -- Contributors -- Index

Sommario/riassunto

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.
