

1. Record Nr.	UNINA9910462313103321
Autore	This Herve
Titolo	Molecular Gastronomy [[electronic resource]] : Exploring the Science of Flavor
Pubbl/distr/stampa	New York, : Columbia University Press, 2006
Descrizione fisica	1 online resource (392 p.)
Collana	Arts and Traditions of the Table: Perspectives on Culinary History
Altri autori (Persone)	DeBevoiseMalcolm
Disciplina	641.5 664.072
Soggetti	Flavor Food -- Sensory evaluation Molecular gastronomy Electronic books.
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di contenuto	Contents; Series Editor's Preface; Introduction to the English-Language Edition; Part One: Secrets of the Kitchen; 1. Making Stock; 2. Clarifying Stock; 3. Hard-Boiled Eggs; 4. Quiches, Quenelles, and Puff Pastries; 5. Echaudes and Gnocchi; 6. The Well-Leavened Souffle; 7. Quenelles and Their Cousins; 8. Fondue; 9. Roasting Beef; 10. Seasoning Steak; 11. Wine and Marinades; 12. Color and Freshness; 13. Softening Lentils; 14. Souffleed Potatoes; 15. Preserves and Preserving Pans; 16. Saving a Creme Anglaise; 17. Grains of Salt; 18. Of Champagne and Teaspoons; 19. Coffee, Tea, and Milk Part Two: The Physiology of Flavor 20. Food as Medicine; 21. Taste and Digestion; 22. Taste in the Brain; 23. Papillary Cells; 24. How Salt Affects Taste; 25. Detecting Tastes; 26. Bitter Tastes; 27. Hot Up Front; 28. The Taste of Cold; 29. Mastication; 30. Tenderness and Juiciness; 31. Measuring Aromas; 32. At Table in the Nursery; 33. Food Allergies; 34. Public Health Alerts; Part Three: Investigations & Models; 35. The Secret of Bread; 36. Yeast and Bread; 37. Curious Yellow; 38. Gustatory Paradoxes; 39. The Taste of Food; 40. Lumps and Strings; 41. Foams; 42. Hard Sausage; 43. Spanish Hams 44. Foie Gras 45. Antioxidant Agents; 46. Trout; 47. Cooking Times; 48.

The Flavor of Roasted Meats; 49. Tenderizing Meats; 50. Al Dente; 51. Forgotten Vegetables; 52. Preserving Mushrooms; 53. Truffles; 54. More Flavor; 55. French Fries; 56. Mashed Potatoes; 57. Algal Fibers; 58. Cheeses; 59. From Grass to Cheese; 60. The Tastes of Cheese; 61. Yogurt; 62. Milk Solids; 63. Sabayons; 64. Fruits in Syrup; 65. Fibers and Jams; 66. The Whitening of Chocolate; 67. Caramel; 68. Bread and Crackers; 69. The Terroirs of Alsace; 70. Length in the Mouth; 71. Tannins; 72. Yellow Wine
73. Wine Without Dregs
74. Sulfur and Wine; 75. Wine Glasses; 76. Wine and Temperature; 77. Champagne and Its Foam; 78. Champagne in a Flute; 79. Demi Versus Magnum; 80. The Terroirs of Whiskey; 81. Cartagenes; 82. Tea; Part Four: A Cuisine for Tomorrow; 83. Cooking in a Vacuum; 84. Aromas or Reactions?; 85. Butter: A False Solid; 86. Liver Mousse; 87. In Praise of Fats; 88. Mayonnaises; 89. Aioli Generalized; 90. Orders of Magnitude; 91. Hundred-Year-Old Eggs; 92. Smoking Salmon; 93. Methods and Principles; 94. Pure Beef; 95. Fortified Cheeses; 96. Chantilly Chocolate
97. Everything Chocolate
98. Playing with Texture; 99. Christmas Recipes; 100. The Hidden Taste of Wine; 101. Teleolfaction; Glossary; Further Reading; Index

Sommario/riassunto

Herve This (pronounced "Teess") is an internationally renowned chemist, a popular French television personality, a bestselling cookbook author, a longtime collaborator with the famed French chef Pierre Gagnaire, and the only person to hold a doctorate in molecular gastronomy, a cutting-edge field he pioneered. Bringing the instruments and experimental techniques of the laboratory into the kitchen, This uses recent research in the chemistry, physics, and biology of food to challenge traditional ideas about cooking and eating. What he discovers will entertain, instruct, and intrigue cooks
