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| Altri autori (Persone) | DeBevoiseMalcolm |
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| Nota di contenuto | Contents; Series Editor's Preface; Introduction to theEnglish-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 Flavor20. 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 Gras45. 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. |

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73. Wine Without Dregs74. 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
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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
