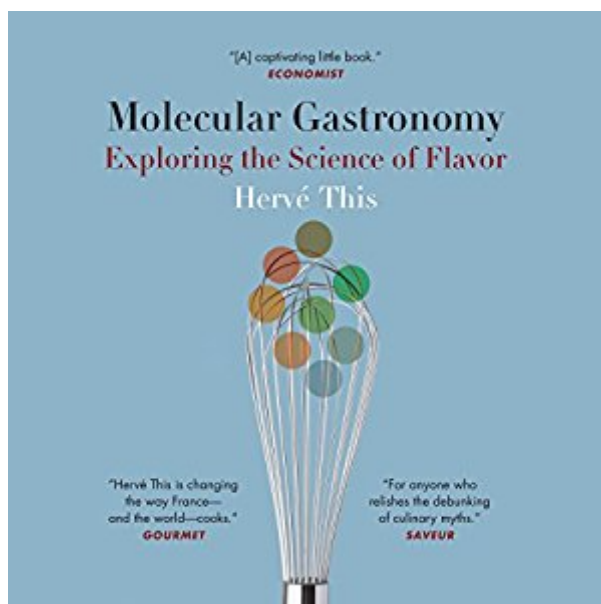


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Molecular Gastronomy: Exploring The Science Of Flavor



Synopsis

Hervé 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, gourmets, and scientists alike. *Molecular Gastronomy*, This's first work to appear in English, is filled with practical tips, provocative suggestions, and penetrating insights. This begins by reexamining and debunking a variety of time-honored rules and dictums about cooking and presents new and improved ways of preparing a variety of dishes from quiches and quenelles to steak and hard-boiled eggs. He goes on to discuss the physiology of flavor and explores how the brain perceives tastes, how chewing affects food, and how the tongue reacts to various stimuli. Examining the molecular properties of bread, ham, foie gras, and champagne, the book analyzes what happens as they are baked, cured, cooked, and chilled. Looking to the future, Hervé This imagines new cooking methods and proposes novel dishes. A chocolate mousse without eggs? A flourless chocolate cake baked in the microwave? *Molecular Gastronomy* explains how to make them. This also shows us how to cook perfect French fries, why a soufflé rises and falls, how long to cool champagne, when to season a steak, the right way to cook pasta, how the shape of a wine glass affects the taste of wine, why chocolate turns white, and how salt modifies tastes. --This text refers to the Hardcover edition.

Book Information

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Customer Reviews

I had very high hopes for this book. I thought it was going to be a great read for someone who is well versed in science and wants to learn more about cooking methods. I was wrong. I have a not insignificant number of problems with the book, which I'll go through rather quickly. First, I could tell as early as the introduction that something was off about the writing. I don't know how the book read in its original French, but this is one of the most awkward translations I've ever seen. Nothing screams out at you - there aren't typos, grammatical errors, or incomplete sentences. It's the style. This book completely lacks a writer's style. I suspect it may have been translated rather literally by a person who was not an established English writer, but by someone who could indeed write in English. There is absolutely no flow - not only from chapter to chapter (it is important to note that there are 100 chapters in this book, for an average of 3 pages per chapter), but also not from the beginning of one chapter to the end of it, nor even from the beginning of some paragraphs to their ends. All of the words are on the page and all of the thoughts are there, but they are not strung together well at all. While I wouldn't describe it as 'incoherent,' it is painful to follow. There is rarely, if ever, any coherence from one chapter to another for more than two or [if ever] three at a time. The progression is not at all natural and seems entirely arbitrary. Each chapter barely covers anything - as I said, they are only two to three pages each. How much can you say in so little space, especially when the chapter following it is on a different topic entirely? The other thing that bothers me is the science.

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