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HAROLD McGEE

Author of *The Food and Cooking*

THE

CURIOUS



COOK

MORE KITCHEN SCIENCE
AND LORE

Curious Cook More Kitchen Science And Lore

Harold McGee



Curious Cook More Kitchen Science And Lore:

The Curious Cook Harold McGee,1992 In this book Harold McGee applies the scientific method to his activities with pots and pans examining many common foods and cooking methods *The Curious Cook* Harold McGee,1992 **On Food and Cooking** Harold McGee,2007-03-20 An award winning kitchen classic for over 35 years and hailed by Time magazine as a minor masterpiece when it first appeared in 1984 *On Food and Cooking* is the bible which food lovers and professional chefs worldwide turn to for an understanding of where our foods come from what exactly they re made of and how cooking transforms them into something new and delicious For its twentieth anniversary Harold McGee prepared a new fully revised and updated edition of *On Food and Cooking* He has rewritten the text almost completely expanded it by two thirds and commissioned more than 100 new illustrations As compulsively readable and engaging as ever the new *On Food and Cooking* provides countless eye opening insights into food its preparation and its enjoyment *On Food and Cooking* pioneered the translation of technical food science into cook friendly kitchen science and helped birth the inventive culinary movement known as molecular gastronomy Though other books have been written about kitchen science *On Food and Cooking* remains unmatched in the accuracy clarity and thoroughness of its explanations and the intriguing way in which it blends science with the historical evolution of foods and cooking techniques Among the major themes addressed throughout the new edition are Traditional and modern methods of food production and their influences on food quality The great diversity of methods by which people in different places and times have prepared the same ingredients Tips for selecting the best ingredients and preparing them successfully The particular substances that give foods their flavors and that give us pleasure Our evolving knowledge of the health benefits and risks of foods *On Food and Cooking* is an invaluable and monumental compendium of basic information about ingredients cooking methods and the pleasures of eating It will delight and fascinate anyone who has ever cooked savored or wondered about food **The Kitchen as Laboratory** Cesar Vega,Job Ubbink,Erik van der Linden,2013-08-13 In this global collaboration of essays chefs and scientists test various hypotheses and theories concerning 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 serving up an original encounter with gastronomic practice 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 culinary 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 strategies used to create a great diversity of foods and dishes Contributors end each essay with their personal thoughts on food cooking and science thus offering rare insight into a professional s passion for experimenting with food **BakeWise** Shirley O. Corriher,2008-10-28 The James Beard Award winning bestselling author of *CookWise* and *KitchenWise* delivers a lively and fascinating guide to better baking through food science Follow kitchen sleuth Shirley Corriher as she solves

everything about why the cookie crumbles With her years of experience from big pot cooking at a boarding school and her classic French culinary training to her work as a research biochemist at Vanderbilt University School of Medicine Shirley looks at all aspects of baking in a unique and exciting way She describes useful techniques such as brushing your puff pastry with ice water not just brushing off the flour to make the pastry higher lighter and flakier She can help you make moist cakes shrink proof perfect meringues big crisp cream puffs amazing pastries and crusty incredibly flavorful open textured French breads such as baguettes Restaurant chefs and culinary students know Shirley from their grease splattered copies of CookWise an encyclopedic work that has saved them from many a cooking disaster With numerous At a Glance charts BakeWise gives busy people information for quick problem solving BakeWise also includes Shirley s signature What This Recipe Shows in every recipe This scientific and culinary information can apply to hundreds of recipes not just the one in which it appears BakeWise does not have just a single source of knowledge Shirley loves reading the works of chefs and other good cooks and shares their tips with you too She applies not only her expertise but that of the many artisans she admires such as famous French pastry chefs Gaston Len tre and Chef Roland Mesnier the White House pastry chef for twenty five years and Bruce Healy author of Mastering the Art of French Pastry Shirley also retrieves lost arts from experts of the past such as Monroe Boston Strause the pie master of 1930s America For one dish she may give you techniques from three or four different chefs plus her own touch of science better baking through chemistry She adds facts such as the right temperature the right mixing speed and the right mixing time for the absolutely most stable egg foam so you can create a light as air g noise every time Beginners can cook from BakeWise to learn exactly what they are doing and why Experienced bakers find out why the techniques they use work and also uncover amazing pastries from the past such as Pont Neuf a creation of puff pastry p te choux and pastry cream and Religieuses adorable little nuns made of puff pastry filled with a satiny chocolate pastry cream and drizzled with mocha icing Some will want it simply for the recipes incredibly moist whipped cream pound cake made with heavy cream flourless fruit souffl s chocolate crinkle cookies with gooey fudgy centers huge popovers famed biscuits But this book belongs on every baker s shelf *Chemistry for Cooks* Sandra C.

Greer,2023-01-10 A fun approach to teaching science that uses cooking to demonstrate principles of chemistry for undergraduate students who are not science majors high school students culinary students and home cooks How does an armload of groceries turn into a culinary masterpiece In this highly accessible and informative text Sandra C Greer takes students into the kitchen to show how chemistry with a dash of biology and physics explains what happens when we cook Chemistry for Cooks provides all the background material necessary for nonscientists to understand essential chemical processes and to see cooking as an enjoyable application of science Greer uses a variety of practical examples including recipes to instruct readers on the molecular structure of food the chemical reactions used in cooking to change the nature of food and the essentials of nutrition and taste She also offers kitchen hints and exercises based on the material in each

chapter plus do it yourself projects to encourage exploration of the chemistry that takes place when we cook food Features Perfect for science courses aimed at non science majors does not require prior knowledge of chemistry physics or biology Equally useful for general readers home and professional cooks and culinary students Topics include what matter is made of how the structure of matter is altered by heat how we treat food in order to change its microscopic structure why particular procedures or methods are used in the kitchen and how to think critically about various cooking methods A reference section at the end of each chapter points readers to resources for further study Additional online resources include a solutions manual a sample syllabus and PowerPoint slides of all tables and figures

Liquid Intelligence Dave Arnold, 2014-10-27 Winner of the 2015 James Beard Award for Best Beverage Book and the 2015 IACP Jane Grigson Award A revolutionary approach to making better looking better tasting drinks In Dave Arnold's world the shape of an ice cube the sugars and acids in an apple and the bubbles in a bottle of champagne are all ingredients to be measured tested and tweaked With *Liquid Intelligence* the creative force at work in Booker Dax New York City's high tech bar brings readers behind the counter and into the lab There Arnold and his collaborators investigate temperature carbonation sugar concentration and acidity in search of ways to enhance classic cocktails and invent new ones that revolutionize your expectations about what a drink can look and taste like Years of rigorous experimentation and study botched attempts and inspired solutions have yielded the recipes and techniques found in these pages Featuring more than 120 recipes and nearly 450 color photographs *Liquid Intelligence* begins with the simple how ice forms and how to make crystal clear cubes in your own freezer and then progresses into advanced techniques like clarifying cloudy lime juice with enzymes nitro muddling fresh basil to prevent browning and infusing vodka with coffee orange or peppercorns Practical tips for preparing drinks by the pitcher making homemade sodas and building a specialized bar in your own home are exactly what drink enthusiasts need to know For devotees seeking the cutting edge chapters on liquid nitrogen chitosan gellan washing and the applications of a centrifuge expand the boundaries of traditional cocktail craft Arnold's book is the beginning of a new method of making drinks a problem solving approach grounded in attentive observation and creative techniques Readers will learn how to extract the sweet flavor of peppers without the spice why bottling certain drinks beforehand beats shaking them at the bar and why quinine powder and succinic acid lead to the perfect gin and tonic *Liquid Intelligence* is about satisfying your curiosity and refining your technique from red hot poker to the elegance of an old fashioned Whether you're in search of astounding drinks or a one of a kind journey into the next generation of cocktail making *Liquid Intelligence* is the ultimate standard one that no bartender or drink enthusiast should be without

What Einstein Told His Cook Robert L. Wolke, 2010-06-21 Finalist for the James Beard Foundation Book Award and the IACP Cookbook Award A good read on the science of cooking as there is Mark Bittman author of *How to Cook Everything* Wolke longtime professor of chemistry and author of the Washington Post column Food 101 turns his hand to a Cecil Adams style compendium of questions and answers on food

chemistry Is there really a difference between supermarket and sea salt How is sugar made Should cooks avoid aluminum pans Interspersed throughout Wolke s accessible and humorous answers to these and other mysteries are recipes demonstrating scientific principles There is gravy that avoids lumps and grease Portuguese Poached Meringue that demonstrates cream of tartar at work and juicy Salt Seared Burgers With its zest for the truth this book will help cooks learn how to make more intelligent choices Publishers Weekly **Harrowsmith Country Life** ,1993 Chef ,2000 *A History of Cooks and Cooking* Michael Symons,2000 Symons samples conceptions and perceptions of cooks and cooking from Plato and Descartes to Marx and Virginia Woolf asking why cooks despite their vital and central role in sustaining life have remained in the shadows unheralded unregarded and underappreciated *Choice* ,2004 **Food & Wine** ,1995-07 Garde Manger Culinary Institute of America,1999-10-11 Anyone can master the art of cold food preparation with this comprehensive guide which combines clear illustrated explanations of basic methods in full color with more than 400 recipes *PPC* ,1990 *Holt Physical Science* Mapi M. Cuevas,1994 **Technology Review** ,1996 **Encyclopedia of Science, Technology, and Ethics** Carl Mitcham,2005 This encyclopedia considers both the professional ethics of science and technology and the social ethical and political issues raised by science and technology *Recommended Reference Books in Paperback* Jovian Lang,Jack Gorman,2000-04-15 Rev ed of Recommended reference books in paperback Andrew L March editor 1992 **Publishers Weekly** ,1990

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