Mayonnaise takes when a series of liquids form a semisolid consistency. Eggs, a liquid, become solid as they are heated, whereas, under the same conditions, solids melt. When meat is roasted, its surface browns and it acquires taste and texture. What accounts for these extraordinary transformations?

The answer: chemistry and physics. With trademark clarity and wit, Herve This launches a wry investigation into the chemical art of cooking. Unraveling the science behind common culinary technique and practice, Hervé This breaks food down to its molecular components and matches them to cookings chemical reactions. He translates the complex processes of the oven into everyday knowledge for professional chefs and casual cooks; demystifies the meaning of taste and the making of flavor; describes the properties of liquids, salts, sugars, oils, and fats; and defines the principles of culinary practice, which endow food with sensual as well as nutritional value.

For fans of Hervé Thiss popular volumes and for newcomers to his celebrated approach, The Science of the Oven fuses the physiology of taste to the molecular structure of bodies and food, expertly expanding the possibilities of the kitchen.

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My Personal Review:
This book is focused on the oven, baking and roasting mostly. It's probably not the best introduction to molecular gastronomy (try Building a Meal: From Molecular Gastronomy to Culinary Constructivism (Arts and Traditions of the Table: Perspectives on Culinary History) or Kitchen Mysteries: Revealing the Science of Cooking (Arts and Traditions of the Table: Perspectives on Culinary History), both by Herve This as well), but is excellent at covering what happens, in time and temperature with foods.
It's the physics and chemistry of food, for those without a lot of science background.

As an amateur chef and professional scientist, this book is a revelation of the facts behind the recipes. Of the reasons for the kitchen rules. What is a sponge of eggs? What's happening inside chemically? What is the cooking of meat all about?

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The Science of the Oven (Arts and Traditions of the Table: Perspectives on Culinary History) by Hervé This - 5 Star Customer Reviews and Lowest Price!