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Note-by-Note Cooking: The Future of Food (Arts and Traditions of the Table: Perspectives on Culinary History)

Malcolm DeBevoise

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Malcolm DeBevoise : Note-by-Note Cooking: The Future of Food (Arts and Traditions of the Table: Perspectives on Culinary History) before purchasing it in order to gage whether or not it would be worth my time, and all praised Note-by-Note Cooking: The Future of Food (Arts and Traditions of the Table: Perspectives on Culinary History):

If anyone is going to change the way we cook, it will be him. (Heston Blumenthal, as quoted in the Observer)Taking

kitchen science to a whole new (molecular) level, Hervé; This is changing the way France and the world cooks. (Gourmet) Once again, Hervé; This makes a compelling case for the science of deliciousness with his latest book, breaking ingredients down into their constituent compounds. Sometimes controversial yet always thought-provoking, such 'note by note' deconstructing of dishes in the pursuit of flavor challenges culinary convention food for thought on the future of cooking, of interest to both professional chefs and home cooks alike. (Michael Laiskonis, creative director of the Institute of Culinary Education) No matter what level home cook or professional chef you are, Hervé; This's detailed, scientific approach to the kitchen provides a fascinating perspective on the chemistry of cooking. These notes are useful for chefs and cooks of all levels and an entertaining and practical guide that every chef would benefit from reading. (Chef Daniel Boulud) This... explores the science behind shape, consistency, odor and color, giving readers the knowledge to create their own magnum opus in the kitchen. (Discover) Keen cooks will devour the latest work by molecular gastronomist Hervé; This. (New Scientist) This writes the way he speaks — with subtle irony, whim and humour, and each of his books, apart from being scientifically revealing, is an almost taste-able and invariably delicious literary delight. (Engineering and Technology) Inspiring. (Chemistry World) Valuable for readers interested in how the food system may evolve in the future. (Choice) About the Author Hervé; This is a physical chemist on the staff of the Institut National de la Recherche Agronomique in Paris and scientific director of the Fondation Science Culture Alimentaire at the Académie des Sciences. His translated works include *The Science of the Oven*; *Building a Meal: From Molecular Gastronomy to Culinary Constructivism*; *Kitchen Mysteries: Revealing the Science of Cooking*; and *Molecular Gastronomy: Exploring the Science of Flavor*, all published by Columbia University Press. M. B. DeBevoise has translated more than thirty works from French and Italian in every branch of scholarship.