



Modernist Cuisine At Home Kitchen Manual

Nathan Myhrvold (żywność)



Modernist Cuisine At Home Kitchen Manual:

Modernist Cuisine at Home Nathan Myhrvold, Maxime Bilet, 2013 Modernist Cuisine is an interdisciplinary team in Bellevue Washington founded and led by Nathan Myhrvold. The group includes scientists, research and development chefs, and a full editorial team, all dedicated to advancing the state of culinary art through the creative application of scientific knowledge and experimental techniques. Change the way you think about food. Modernist Cuisine at Home opens up a new world of culinary possibility and innovation for passionate and curious home cooks. In this vibrantly illustrated 456 page volume, you'll learn how to stock a modern kitchen, to master Modernist techniques, and to make hundreds of stunning new recipes, including pressure-cooked caramelized carrot soup, silky smooth mac and cheese, and sous vide braised short ribs. You'll also learn about the science behind your favorite dishes: what's really happening when you roast a chicken, and why pressure cookers are perfect for making soup.

Modernist Cuisine at Home Nathan Myhrvold, Maxime Bilet, 2012-10-08 The French edition. The culinary revolution that has transformed restaurant menus around the world is also making its way into home kitchens. The Cooking Lab, publisher of the encyclopedic six-volume set *Modernist Cuisine*, which immediately became the definitive reference for this revolution, has now produced a lavishly illustrated guide for home cooks, complete with all new recipes tailored for cooking enthusiasts of all skill levels. *Modernist Cuisine at Home* by Nathan Myhrvold with Maxime Bilet is destined to set a new standard for home cookbooks. The authors have collected in this 456 page volume all the essential information that any cook needs to stock a modern kitchen, to master Modernist techniques, and to make hundreds of stunning recipes. The book includes a spiral-bound Kitchen Manual that reprints all of the recipes and reference tables on waterproof, tear-resistant paper. Drawing on the same commitment to perfection that produced *Modernist Cuisine*, *Modernist Cuisine at Home* applies innovations pioneered by The Cooking Lab to refine classic home dishes, from hamburgers and wings to macaroni and cheese. More than 400 new recipes are included, most with step-by-step photos that make it easy to bring dining of the highest quality to your own dinner table. Among the amazing techniques you'll find are how to cook fish and steak perfectly every time, whether you're in the kitchen, the backyard, or tailgating in a parking lot; how to use a pressure cooker to make stocks in a fraction of the usual time while capturing more of the flavor; the secret to making quick, sumptuous caramelized vegetable soups and purees; how to outfit your home oven to make pizzas as crispy as you would get from a wood-fired brick oven; along with recipes for perfect eggs and breathtaking omelets that remove the guesswork for stress-free breakfasts, even for a crowd; gravies and a hollandaise sauce that are wonderfully rich, perfectly smooth, and never separate; a flawless cheeseburger and an ultrafrothy milkshake; chicken wings made better with Modernist techniques; plus seven great sauces and coatings for them; macaroni and cheese, including stove-top baked and fat-free versions that can be made with any cheese blend you like, from gouda and cheddar to jack and Stilton. Cooking like a Modernist chef at home requires the right set of tools, but they're less expensive and easier to find than you might think. You'll also learn how to get the best out of the

kitchen appliances you already own Learn how to use your microwave oven to steam fish and vegetables to perfection make exceptional beef jerky and fry delicate herbs The first 100 pages of the book are a trove of useful information such as how to test the accuracy of a thermometer and why it s time to switch to digital how to use and not to use a blowtorch to sear food fast and beautifully how to marinate meats more quickly evenly by injecting the bri the myriad uses for a whipping siphon beyond whipped cream why those expensive copper pans may not be worth the price how to deep fry without a deep fryer how to stop worrying and get the most out of your pressure cooker how to cook sous vide at home with improvised equipment a special purpose water bath or a home combi oven **Modernist Cuisine** at Home is an indispensable guide for anyone who is passionate about food and cooking **Modernist Cuisine** Nathan Myhrvold,2011 **Modernist Cuisine** Nathan Myhrvold,2021 Modernist Cuisine ,2011 An overview of the techniques of modern gastronomy Nathan Myhrvold Chris Young and Maxime Bilet scientists inventors and accomplished cooks in their own right have created a six volume 2 400 page set that reveals science inspired techniques for preparing food The authors and their 20 person team at The Cooking Lab have achieved new flavors and textures by using tools such as water baths homogenizers centrifuges and ingredients such as hydrocolloids emulsifiers and enzymes **The Molecular Kitchen** Barrett Williams,ChatGPT,2025-06-17 Dive into the extraordinary world of culinary innovation with The Molecular Kitchen your ultimate guide to mastering modernist cuisine This captivating eBook invites you to explore the fascinating intersection of gastronomy and science offering a transformative approach to cooking that s both artful and precise Begin your journey with an introduction to the pioneers of molecular gastronomy where you ll discover the origins and scientific foundations that have revolutionized contemporary cooking From here delve into the essentials of the molecular kitchen Uncover insights into the latest tools indispensable ingredients and critical safety measures that will elevate your culinary repertoire Unlock the magic of gels foams emulsions and spherification with in depth chapters dedicated to these groundbreaking techniques You ll learn about the chemistry behind these methods the ingredients that make them possible and the step by step processes to achieve spectacular results For those intrigued by the precision of sous vide cooking discover the science equipment and recipes that harness the power of low temperature cooking for unparalleled taste and texture Additionally explore the Maillard reaction s crucial role in flavor development and how you can leverage it for mouthwatering dishes Broaden your culinary skills with sections devoted to freeze drying dehydration and fermentation where you ll find innovative ways to preserve and enhance flavors naturally Harness the art of managing aromas and infusing smoky flavors to captivate your senses Elevate your mixology skills with molecular mixology techniques as you learn to craft and present cocktails that leave a lasting impression And because presentation is key discover the artistry of plating turning each dish into a visual masterpiece Finally balance the scales of science and creativity pushing the boundaries of traditional cooking to forge the future of culinary arts The Molecular Kitchen serves as your comprehensive resource guiding you on a journey filled with

inspiration innovation and limitless culinary potential Your modernist adventure awaits *Reference Sources for Small and Medium-sized Libraries, Eighth Edition* Jack O'Gorman, 2014-02-25 Focusing on new reference sources published since 2008 and reference titles that have retained their relevance this new edition brings O Gorman's complete and authoritative guide to the best reference sources for small and medium sized academic and public libraries fully up to date About 40 percent of the content is new to this edition Containing sources selected and annotated by a team of public and academic librarians the works included have been chosen for value and expertise in specific subject areas Equally useful for both library patrons and staff this resource Covers more than a dozen key subject areas including General Reference Philosophy Religion and Ethics Psychology and Psychiatry Social Sciences and Sociology Business and Careers Political Science and Law Education Words and Languages Science and Technology History and Performing Arts Encompasses database products CD ROMs websites and other electronic resources in addition to print materials Includes thorough annotations for each source with information on author editor publisher cost format Dewey and LC classification numbers and more Library patrons will find this an invaluable resource for current everyday topics Librarians will appreciate it as both a reference and collection development tool knowing it's backed by ALA's long tradition of excellence in reference selection **Modernist Cuisine**, 2011

Modernist Cuisine Chris Young (professeur de cuisine).), Maxime Bilet, 2011 An overview of the techniques of modern gastronomy Nathan Myhrvold Chris Young and Maxime Bilet scientists inventors and accomplished cooks in their own right have created a six volume 2 400 page set that reveals science inspired techniques for preparing food The authors and their 20 person team at The Cooking Lab have achieved new flavors and textures by using tools such as water baths homogenizers centrifuges and ingredients such as hydrocolloids emulsifiers and enzymes Modernist Cuisine, 2011 **Modernist Cuisine: Kitchen manual** Nathan Myhrvold, Maxime Bilet, 2021 Modernist Bread at Home Nathan Myhrvold, Francisco Migoya, 2024-03-05 Modernist Bread at Home is an indispensable cookbook for anyone who is passionate about making homemade bread Created by the same team behind the award winning Modernist Bread this new cookbook is thoughtfully tailored to the specific needs of home bakers so that you can get great results in your kitchen regardless of how much time or experience you have After years of rigorous independent research and hundreds of experiments the Modernist Cuisine team has now distilled all that wisdom down into a comprehensive 420 page single volume that proves bread making can be attainable and convenient even during the workweek You'll discover innovative yet practical techniques time saving tips helpful scientific insights and adaptable recipes that make delicious homemade bread possible Modernist Bread at Home features over 160 easy to follow recipes that span the world of bread rustic sourdoughs traditional French lean breads lighter than air sandwich breads decadent brioches beautifully textured ryes challah focaccia bagels bao and more with gluten free recipes that stand up to their counterparts Plus a 172 page wire bound manual is included so that you can easily bring all the recipes into the kitchen Whether it's a new way of mixing a method for saving overproofed dough innovative ways to use

leftover levain or how to improvise a proofers you will become a better more confident baker Useful step by step tutorials and visual guides are found throughout the book carefully designed to help you master key techniques better navigate the bread making process troubleshoot potential challenges and bring a new level of confidence to your baking Ultimately Modernist Bread at Home will help you make beautiful loaves of bread with a depth of flavor beyond that which you ll find in the store And you can proudly say that you ve made it at home

Modernist Cuisine ,2011 Scope and content An overview of the techniques of modern gastronomy Nathan Myhrvold Chris Young and Maxime Bilet scientists inventors and accomplished cooks in their own right have created a six volume 2 400 page set that reveals science inspired techniques for preparing food The authors and their 20 person team at The Cooking Lab have achieved new flavors and textures by using tools such as water baths homogenizers centrifuges and ingredients such as hydrocolloids emulsifiers and enzymes

Modernist cuisine at home Nathan Myhrvold,2013 Modernist Cuisine Nathan Myhrvold (żywność),2011 *Modernist Cuisine at Home* ,2012 This book focuses on cooking equipment techniques and recipes P xvii *Modernist Cuisine* Nathan Myhrvold (żywność),2011

Modernist Cuisine: History and fundamentals; Vol. 2 : Techniques and equipment; Vol. 3 : Animals and plants; Vol. 4 : Ingredients and preparations; Vol. 5 : Plated-dish recipes; Vol. 6 : Kitchen manual ,2011 Scope and content An overview of the techniques of modern gastronomy Nathan Myhrvold Chris Young and Maxime Bilet scientists inventors and accomplished cooks in their own right have created a six volume 2 400 page set that reveals science inspired techniques for preparing food The authors and their 20 person team at The Cooking Lab have achieved new flavors and textures by using tools such as water baths homogenizers centrifuges and ingredients such as hydrocolloids emulsifiers and enzymes

Nuevo manual de gastronomía molecular Mariana Koppmann,2019-11-22 Una nueva entrega del encuentro entre la ciencia y la cocina donde se develan tenedor en mano los secretos de los platos que preparamos a diario y las técnicas que la ciencia aporta a nuestras recetas Mariana Koppmann demuestra una vez más que nuestras cocinas son verdaderos laboratorios de química física y biología De entrada lleva al extremo una de las verdades de la gastronomía al proponer que la comida no sólo entra por los ojos sino por los cinco sentidos Desentraña su funcionamiento y explora las combinaciones de sensaciones cuando comemos Luego revela la ciencia oculta detrás de algunos fenómenos los secretos de los vegetales de todos los colores y cómo conservar el color durante la cocción o los procesos que tienen lugar durante la fritura pasando por el fascinante mundo de la cocción al vacío o el supercongelamiento con nitrógeno líquido y las misteriosas esferificaciones que permiten que sorprendamos a nuestros invitados con bolitas de jugo de manzana También nos enseña a perderle el miedo a una de las mayores innovaciones culinarias de los últimos años como la utilización de aditivos emulsionantes y gelificantes para lograr las más variadas texturas en los platos La seguridad e inocuidad alimentaria se han convertido en un tema central y este nuevo manual aporta las claves para conocer los microorganismos que contaminan los productos a fin de instrumentar una higiene eficaz para combatirlos Además los apéndices resumen conceptos básicos de la qu

mica y la física de los alimentos fundamentales para entender la ciencia de la cocina Y lo mejor todas las explicaciones están regadas con consejos prácticos y recetas de vanguardia Este libro nos ofrece ideas para deleitar a los comensales con globos de tomate aires de salsa de soja o esféricos de naranja y ser el centro de la fiesta al hablar de pectinas o cloroplastos Que lo disfruten

Modernist Cooking Made Easy - Modernist Pantry Edition Jason Logsdon, 2013-04-04 Are you interested in molecular gastronomy and modernist cooking but can't find any accessible information for getting started Are you looking for an easy to understand introduction to the techniques ingredients and recipes of modernist cooking If you nodded your head Yes then this book was written for you Modernist cooking is quickly gaining popularity in high end restaurants and working its way into home kitchens However there has been very little accessible information about the techniques and ingredients used This book aims to change that by presenting all the information you need to get to get started with modernist cooking and molecular gastronomy It is all presented in an easy to understand format along with more than 80 example recipes that can be applied immediately in your kitchen Modernist Cooking Made Easy Getting Started covers popular modernist techniques like foams gels and spherification as well as many of the ingredients including agar xanthan gum and sodium alginate There are also more than 80 high quality black and white photographs providing a visual look at many of the recipes and techniques What You Get in This Book An in depth look at many of the most popular modernist ingredients such as xanthan gum sodium alginate carrageenan and agar agar A detailed exploration of modernist techniques like spherification gelling foaming thickening and sous vide More than 80 recipes for gels foams sauces caviars airs syrups gel noodles and marshmallows Directions for how to use modernist techniques and ingredients to make your everyday cooking more convenient More than 400 sous vide time and temperature combinations across 175 cuts of meat types of fish and vegetables If you want to get started with modernist cooking then this is the book for you This is a special edition for Modernist Pantry the leading seller of modernist ingredients and equipment on the Internet

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