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## The Science of the Oven

By This, Hervé. Gladding, Jody, Translator.

Columbia Univ. Press. 1 Cloth(s), 2009. hard. Book Condition: New. Mayonnaise "takes" when its constituent liquids form a semisolid consistency; eggs, which begin as liquid, become solid as they are heated (unlike most solids, which melt); and when meat is roasted, its surface browns and it acquires taste and texture. What accounts for these extraordinary transformations? Hervé This, a physical chemist at France's National Institute of Agronomic Research, has made kitchen science popular with such eloquent and witty books as *Building a Meal*, *Kitchen Mysteries*, and *Molecular Gastronomy*. Here he launches a wry investigation into the chemical art of cooking, unraveling the science behind common culinary technique and practice. He breaks food down to its molecular components and matches them to cooking's chemical reactions, and translates the complex processes of the oven into everyday knowledge for professional chefs and casual cooks, demystifying the meaning of taste and the making of flavor. 206.



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