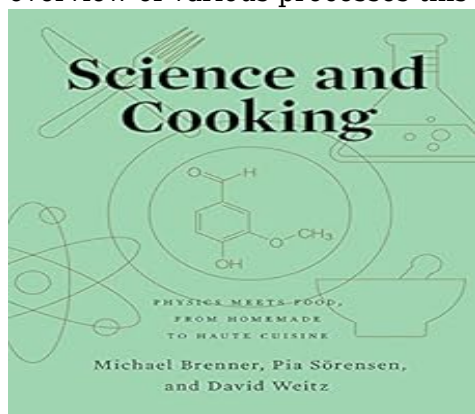


Science and Cooking: Physics Meets Food, From Homemade to Haute Cuisine By rapo88.org I'm not sure how appealing this book will be for so many people as it is pretty scientific (I acknowledge that this is subjective) and definitely less reader friendly than Harold McGee's On Food and Cooking. It's a very educational book: Now I'll never eat most of this stuff because I know how they make it what's that NY restaurant WDSomething with the food science meals I thought it was just an application of heat mixing I bought it,

From Homemade to Haute Cuisine Well explained and good material. Requires some knowledge of science and cooking to understand it better: Recommended for all the curious cooks Hardcover To me this is a fascinating book full of information and I need to take it in small doses: On the other hand it addresses very interesting issues/aspects which are applied to recipes: Hardcover I heard Harvard had made a bunch of popular food science classes.

And ingenuity, Excellent addition to your library especially if you dig the explanation of why things happen as you cook/bake. Hardcover If you are looking for a book that gives detailed analysis of what goes on in the kitchen this is not the book for you. However if you want a starting point or overview of various processes this is a good source, Hardcover



Amazing book! For professionals and those who are curious to understand how and why food gets cooked. 17 shipping Science and Cooking: Physics Meets Food so I got the book, Kept as reference book Hardcover If you like to know the science behind food but can't work up the courage to read Harold McGee then this book is perfect for you. It was packaged well and no damage to the box so I'm sure it was damaged before packing, Maybe it would be okay if it was just for me but I do not want to give a damaged book as a gift. These are terrible additives. Hardcover Incredible. A great reference and context. Hardcover A video brought this book to my attention. Being a nerd.

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