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Modernist cuisine book pdf

To call this a ‘book’ would be an understatement, and I don’t mean that in a way which insults other books as every book has great value depending on who its reader is. However; Modernist Cuisine is with out doubt one of the most important pieces of cooking/gastronomy/food science writing published since Harold McGee’s On Food & Cooking, and is revolutionary in its approach. Even Ferran Ardia has been quoted as saying “This book will change the way we understand the kitchen”. The Masterminds behind the Modernist Cuisine 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 that ranges from the otherworldly to the sublime. The authors and their 20-person team at The Cooking Lab have achieved astounding new flavors and textures by using tools such as water baths, homogenizers, centrifuges, and ingredients such as hydrocolloids, emulsifiers, and enzymes. It is a work destined to reinvent cooking. Below is a TED talk by Nathan Myhrvold where he goes into the details which make this such a unique book. What you can take away from this book: As a chef there are many invaluable features which include: Insights into the surprising science behind traditional food preparation methods such as grilling, smoking, and stir-frying The most comprehensive guide yet published on cooking sous vide, including the best options for water baths, packaging materials, and sealing equipment; cooking strategies; and troubleshooting tips More than 256 pages on meat and seafood and 130 pages on fruits, vegetables, and grains, including hundreds of parametric recipes and step-by-step techniques Extensive chapters explaining how to achieve amazing results by using modern thickeners, gels, emulsions, and foams, including example recipes and many formulas More than 300 pages of new recipes for plated dishes suitable for service at top-tier restaurants, plus recipes adapted from master chefs including Grant Achatz, Ferran Adrià , Heston Blumenthal, David Chang, Wylie Dufresne, David Kinch, and many others Everything from the photography to the content are outstanding and have been put together in a way that was both creative and innovative. For more information and for a whole host of facinating food related articles visit the Modernist Cuisine website Modernist Cuisine: The Art and Science of Cooking is a revolutionary treatment of cooking that pushes the boundaries of culinary arts. Winner of the 2012 James Beard Award for Cookbook of the Year, this six-volume set was named one of the best cookbooks of the century by the New Yorker. Through thousands of gorgeous photographs and helpful diagrams, the art, science, and technology of cooking come alive. Modernist Cuisine will become a proven companion and inspire you to innovate in your own kitchen. “This book will change the way we understand the kitchen.” Ferran Adrià “The most astonishing cook–book of our time.” Wall Street Journal “The cookbook to end all cookbooks.” David Chang Spanning 2,438 pages, Modernist Cuisine explores the history of cuisine and explains the science of cooking in a way that’s accessible to both professional chefs and home cooks. Created by a team of scientists, chefs, editors, and writers, these volumes explore research spanning the field of culinary science with careful attention to practicality and applicability in the kitchen. Inside this massive tome, you’ll discover techniques being used in today’s top restaurants as well as over 1,500 recipes, including 49 plated-dish recipes, which cover everything from making Ultrasonic Fries to encapsulating spheres of tomato water in basil oil. Winner, James Beard Cookbook Awards, Cookbook of the Year and Cooking from a Professional Point of View categories (2012) James Beard Winner, International Association of Culinary Professionals Awards, Design and Professional Kitchens categories (2012) IACP Inductee, Gourmand Cookbook Hall of Fame (2011) Gourmand Nominee, Wallpaper* Design Awards, Life-Enhancer of the Year category (2012) Wallpaper Nathan Myhrvold pushed the boundaries of food photography when he published Modernist Cuisine. Now his artwork is available exclusively at Modernist Cuisine Gallery by Nathan Myhrvold. The collection features brand-new images that can’t be found anywhere else, alongside some of the most iconic photographs from the Modernist Cuisine books. “A visual roller coaster through the current world of food and cooking tools...For the professional chef, modernist or not, it will be an invaluable reference.” The New York Times “Big, beautiful, and worth the hype” The Washington Post “The most important book in the culinary arts since Escoffier.” Tim Zagat “This is a publishing breakthrough—six stunning volumes covering for the first time all of the most modern, advanced cooking techniques and the science behind them, with the most breathtaking photography of cooking ever achieved.” Vogue Modernist Cuisine is available in Chinese, French, German, and Spanish. Foreign language editions are available online or wherever fine cookbooks are sold. Ready for more? Discover all of the award-winning books from the Modernist Cuisine team. Modernist Cuisine: The Art and Science of Cooking is temporarily sold out. Books will ship as soon as they are back in stock. Thank you for your patience while we restock. Modernist Cuisine: The Art and Science of Cooking is a revolutionary treatment of cooking that pushes the boundaries of culinary arts. Winner of the 2012 James Beard Award for Cookbook of the Year, inducted into the Gourmand Cookbook Hall of Fame, and named one of the best cookbooks of the century by the New Yorker, its six volumes comprising 2,438 pages explore the history of cuisine and explain the science of cooking in a way that’s accessible to both professional chefs and home cooks. Created by a team of scientists, chefs, editors, and writers, these volumes explore research spanning the field of culinary science with careful attention to practicality and applicability in the kitchen. Through gorgeous illustrations and otherworldly techniques, this set will inspire you to innovate in your own kitchen. Acclaim for Modernist Cuisine “A visual roller coaster through the current world of food and cooking tools. . . . For the professional chef, modernist or not, it will be an invaluable reference.” —the New York Times “While there have been era-defining cookbooks—Auguste Escoffier’s Le Guide Culinaire (1903) is one precedent—it’s unlikely that anyone will ever have the desire or wherewithal to produce a print project of this magnitude again. Myhrvold has spared no expense and taken the time to get it right.” —TIME “The most astonishing cookbook of our time.” —Wall Street Journal “Big, beautiful, and worth the hype . . . it is the answer to everything you wanted to know about cooking, not to mention so many things you never thought about.” —the Washington Post “The food publishing triumph of the decade” —Vogue “Arguably the most beautiful, in-depth manual of cooking methods ever published.” —USA Today “Modernist Cuisine is the most spectacular cookbook the world has ever seen. Lifting the lid—literally—on the alchemy of the kitchen, it will transform the way we think about food forever.” —the Independent “It’s an encyclopedia, a manifesto, and a documentary, and, should you find a way to get your hands on it, you’re in for an experience that will leave you awed, exhausted, and agog with disbelief.” —the Boston Globe “This book will change the way we understand the kitchen.” —Ferran Adrià “The cookbook to end all cookbooks.” —David Chang “Amazing! Unparalleled in its breadth and depth.” —Wylie Dufresne “A breathtaking new benchmark in understanding cooking, Modernist Cuisine is destined to be as important a work for the 21st century as Escoffier’s Ma Cuisine was for the 20th century.” —David Kinch “Modernist Cuisine is a landmark contribution to the craft of cooking and our understanding of its underlying principles. Its scale, detail, and eye-opening graphics are unmatched by any other book on the subject. It will be an invaluable resource for anyone with a serious interest in cooking techniques, whether the professional innovations of the last few decades or the long traditions on which they build.” —Harold McGee “The most important book in the culinary arts since Escoffier.” —Tim Zagat Shipping Free standard shipping for all books shipped within the continental United States. Fees will be applied to all international shipments including Alaska and Hawaii. Modernist Cuisine: The Art and Science of Cooking is temporarily sold out. Books will ship as soon as they are back in stock. Thank you for your patience while we restock. Cx43S9zAY - Read and download Nathan Myhrvold book Modernist Cuisine: The Art and Science of Cooking in PDF, EPub, Mobi, Kindle online. Free book Modernist Cuisine: The Art and Science of Cooking by Nathan Myhrvold.Modernist Cuisine: The Art and Science of Cooking PDFBy ~ Nathan MyhrvoldVPDF | VKINDLE | VEPUBTitle: Modernist Cuisine: The Art and Science of CookingAuthor : Nathan MyhrvoldPages : 2400 pagesPublisher : The Cooking LabLanguage :ISBN-10 : 0982761007ISBN-13 : 9780982761007Read Online and Download Modernist Cuisine: The Art and Science of Cooking. Cutting-edge techniques used by the world’s best chefs “The most important book in the culinary arts since Escoffier.” ? Tim Zagat A revolution is underway in the art of cooking. Just as French Impressionists upended centuries of tradition, Modernist cuisine has in recent years blown through the boundaries of the culinary arts. Borrowing techniques from the laboratory, pioneering chefs at world-renowned restaurants such as elBulli, The Fat Duck, Alinea, and wd~50 have incorporated a deeper understanding of science and advances in cooking technology into their culinary art.?The authors and their 20-person team at The Cooking Lab?scientists, inventors, and accomplished cooks in their own right?have achieved astounding new flavors and textures by using tools such as water baths, homogenizers, and centrifuges, and ingredients such as hydrocolloids, emulsifiers, and enzymes. Modernist Cuisine is a work destined to reinvent cooking. How do you make an omelet light and tender on the .Modernist Cuisine: The Art and Science of Cooking by Nathan MyhrvoldTags: Modernist Cuisine: The Art and Science of Cooking by Nathan Myhrvold Free download, epub, pdf, docs, New York Times, ppt, audio books, Bloomberg, #NYT, books to read, good books to read, cheap books, good books online books, books online, book reviews, read books online, books to read online, online library, greatbooks to read, best books to read, top books to Modernist Cuisine: The Art and Science of Cooking By Nathan Myhrvold books to read online. Ferran Adrià ♦♦This book will change the way we understand the kitchen ♦♦--(Adrià ♦♦ Ferran) David Chang ♦♦The cookbook to end all cookbooks ♦♦--(David Chang) Tim Zagat ♦♦The most important book in the culinary arts since Escoffier. ♦♦--(Tim Zagat) Harold McGee ♦♦Modernist Cuisine is a landmark contribution to the craft of cooking and our understanding of its underlying principles. Its scale, detail, and eye-opening graphics are unmatched by any other book on the subject. It will be an invaluable resource for anyone with a serious interest in cooking techniques, whether the professional innovations of the last few decades or the long traditions on which they build. ♦♦--(Harold McGee) David Kinch "A breathtaking new benchmark in understanding cooking, Modernist Cuisine is destined to be as important a work for the 21st century as Escoffier’s Ma Cuisine was for the 20th century.”--(David Kinch) Wylie Dufresne ♦♦Amazing! Unparalleled in its breadth and depth. ♦♦--(Wylie Dufresne) Heston Blumenthal ♦♦A fascinating overview of the techniques of modern gastronomy ♦♦--(Heston Blumenthal) The next book to come out of the laboratory kitchen of Modernist Cuisine will be Modernist Pizza. The ink on Modernist Bread, the 52-pound dissertation on bread and its history, is barely dry, but Nathan Myhrvold, tireless inventor, scientist, trained chef, and creator of Modernist Cuisine, is already onto his next book. “We cut more than 400 pages out of Modernist Bread,” Myhrvold says. “We realized pretty quickly we had a lot more to say about pizza than a bread book could contain.” (Modernist Bread is just over 2,600 pages, spread out among six volumes.) But don’t expect Modernist Cuisine’s look at pizza to be quite so massive: Myhrvold promises it will “not be six volumes... certainly we could write six volumes on pizza, but no I don’t think we will. It will be more than one, but not six.” Baker and pastry chef Francisco Migoya and the team that collaborated to produce Modernist Bread are currently at work developing recipes for the new book along with Myhrvold, who has also already started on the photography. To celebrate the forthcoming book, the chef-scientist is unveiling a new collection of photos at his Modernist Cuisine Gallery in the Forum Shops at Caesars Palace in Las Vegas this week. “Pizza is...certainly the most popular prepared fast food in most of the world,” Myhrvold says of why the team chose to pursue the topic for its latest project. “It’s bread, but it’s more than just bread. And the thing about pizza is that you’ll show someone pizza from another place or made by a different person and they’ll say, ‘Oh that’s good, but that’s not pizza’...” It’s those differences of opinion that made Myhrvold and his team curious to dig deeper. “All of these styles, all of the pizzaiolos practicing their craft today, they’re all making pizza but they disagree on how to make it,” he says, “so we’re going to try them all and see what’s actually the truth, what works and what doesn’t and why.” Myhrvold says regional styles including Neapolitan, all of the East Coast styles, and newer inventions like Detroit-style will be covered, along with flatbreads like focaccia. According to a press release, the goal is to produce “the most comprehensive pizza cookbook in the world.” A publication date has not yet been set, but a representative says the book is a least a year out. The freshest news from the food world every day Itching to know more about Modernist Cuisine, and the insane dinner I covered last week? You can find a full report in my article over on Gourmet Live. If you’ve got an iPad, the app is a free download away (and Serious Eats has a monthly contribution to the magazine, so it’s worth taking a look!), though this particular article is also available online. It’s a two part series. The first discusses what goes into the making of a book like this, while the second talks more about the photography, and the dinner itself. Here’s an excerpt: On March 16th, 2004 at 3:44PM, a question was posted on the online messageboard eGullet under the username nathanm: "I am wondering if anybody has sources for recipes for sous-vide cooking--which is to say, cooking done in sealed vacuum bags." This was the humble first step on a path that would lead eventually to Modernist Cuisine, a six-volume tome that David Chang of New York's Momofuku empire calls "the cookbook to end all cookbooks. To describe Modernist Cuisine as "a cookbook" is a bit like describing Mount Everest as a hill. With 2,438 pages, 3,216 full color photographs and 1.1 million words, Modernist Cuisine will surely be the longest, most thorough examination of food ever published. It hits the market next month with a price tag of \$625. (Or only \$467.62 if you pre-order on Amazon!) Its release was delayed by months because the custom-designed plexiglass case that houses the volumes kept cracking under their astonishing 43-pound weight. The ink alone weighs over 4 pounds--that's about the same as Thomas Keller's entire French Laundry Cookbook. Every one of the traditional publishers balked at the scope of this project," says Dr. Nathan Myhrvold the eccentric multi-millionaire behind Modernist Cuisine (there just had to be an eccentric multi-millionaire backing this one), "which is why I had to found my own publishing company to get it done." Fortunately, as former Chief Technology Officer of Microsoft and current CEO of Intellectual Ventures, a \$5 billion patent portfolio development company, the real-world nathanm had the necessary resources--and not just financial ones. Head on over to Gourmet Live for the rest of the article.

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