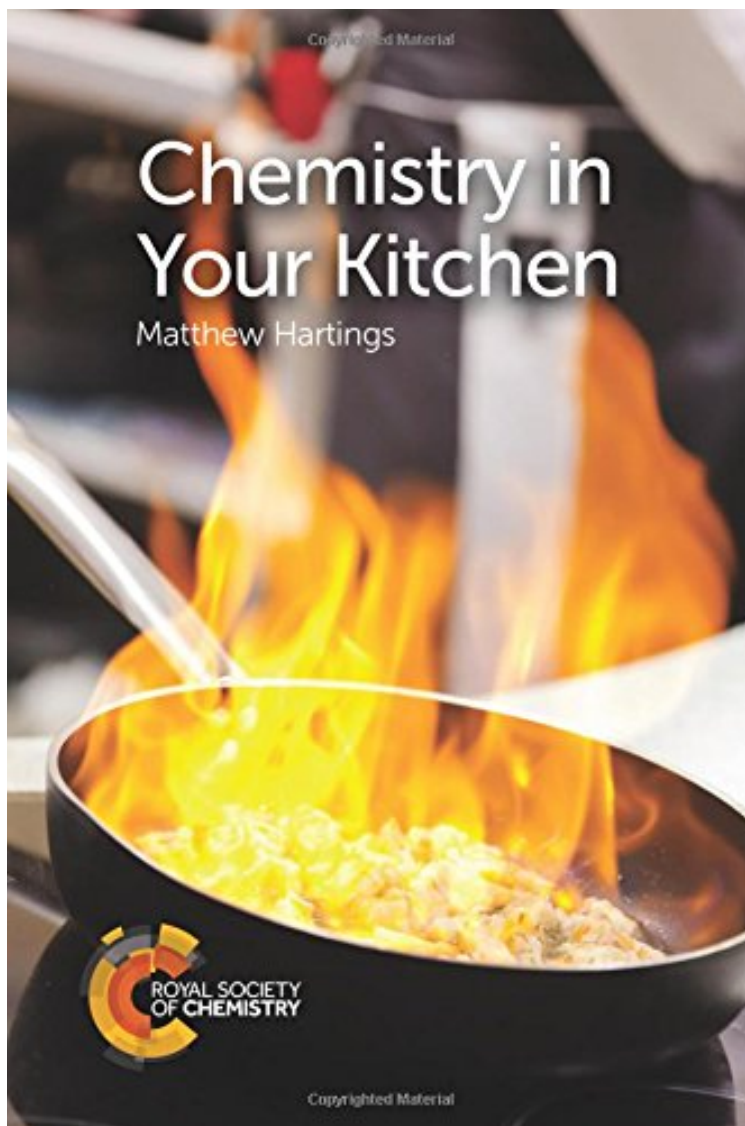


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Chemistry in Your Kitchen

Matthew Hartings

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Matthew Hartings : Chemistry in Your Kitchen before purchasing it in order to gauge whether or not it would be worth my time, and all praised Chemistry in Your Kitchen:

1 of 1 people found the following review helpful. Excellent Book! By N Jay Bassin An excellent book. One of the two or three best books written for the non-scientist (and scientist) on the chemistry and science of cooking. Without getting too much into the chemistry weeds, Hartings clearly explains why cooking works (and occasionally doesn't work). The book is well organized, provides numerous examples, recipes, and references. The reader will understand the chemical reasons why certain foods and ingredients behave they do (the same flour, treated differently, can make

chewy bread or flaky pie dough). My biggest complaint is that the many illustrations are not in color (but that's really the publisher, I suppose). My suggestion to the author and publisher for the second edition (or a companion book): Hartings should interview professional cooks and home cooks and see how much they tend to think about chemistry, reactions, and reasons things work/don't work while they're cooking, and how they may have changed recipes based on understanding of chemistry. All in all, I strongly recommend this book to anyone interested in understanding why cooking really is chemistry. 3 of 3 people found the following review helpful. a good balance between the science behind cooking phenomena and lessons ... By Miranda Paley Clear writing and explanations, a good balance between the science behind cooking phenomena and lessons on how to apply it to cook better. Not too long. For scientists, interested cooks and everything in between. 2 of 3 people found the following review helpful. Phenomenal By Edward M Belanich Best book I have ever read

Whether you know it or not, you become a chemist any time you step into a kitchen. As you cook, you oversee intricate chemical transformations that would test even the most hardened of professional chemists. Focussing on how and why we cook different dishes the way we do, this book introduces basic chemistry through everyday foods and meal preparations. Through its unique meal-by-meal organisation, the book playfully explores the chemistry that turns our food into meals. Topics covered range from roasting coffee beans to scrambling eggs and gluten development in breads. The book features many experiments that you can try in your own kitchen, such as exploring the melting properties of cheese, retaining flavour when cooking and pairing wines with foods. Through molecular chemistry, biology, neuroscience, physics and agriculture, the author discusses various aspects of cooking and food preparation. This is a fascinating read for anyone interested in the science behind cooking.

From the Back Cover Whether you know it or not, you become a chemist any time you step into a kitchen. As you cook, you oversee intricate chemical transformations that would test even the most hardened of professional chemists. Focussing on how and why we cook different dishes the way we do, this book introduces basic chemistry through everyday foods and meal preparations. Through its unique meal-by-meal organisation, the book playfully explores the chemistry that turns our food into meals. Topics covered range from roasting coffee beans to scrambling eggs and gluten development in breads. The book features many experiments that you can try in your own kitchen, such as exploring the melting properties of cheese, retaining flavour when cooking and pairing wines with foods. Through molecular chemistry, biology, neuroscience, physics and agriculture, the author discusses various aspects of cooking and food preparation. This is a fascinating read for anyone interested in the science behind cooking. About the Author Matthew R Hartings is an Assistant Professor at the American University, where he runs a chemistry of cooking class that is very popular with non-science majors.