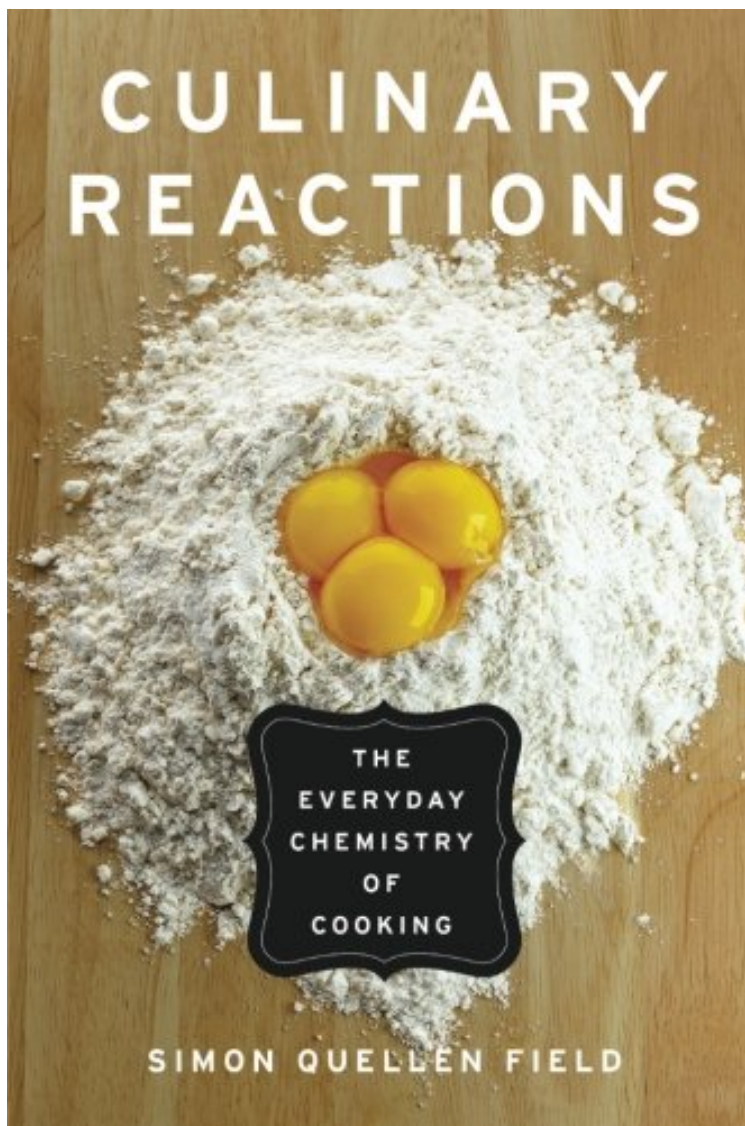


[Free read ebook] Culinary Reactions: The Everyday Chemistry of Cooking

Culinary Reactions: The Everyday Chemistry of Cooking

Simon Quellen Field

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#18994 in Books 2011-11-01 2011-11-01 Original language: English PDF # 1 9.00 x .60 x 6.00l, .92 #File Name: 1569767068288 pages | File size: 68.Mb

Simon Quellen Field : Culinary Reactions: The Everyday Chemistry of Cooking before purchasing it in order to gauge whether or not it would be worth my time, and all praised Culinary Reactions: The Everyday Chemistry of Cooking:

2 of 2 people found the following review helpful. A great read and reference! By Dr. James F. Daiker I never took chemistry in high school or college; therefore, I only can a very cursory understanding of chemistry. I am writing a book "A Guide for Beginning and Managing a Low Sodium Lifestyle" and have a chapter on modifying recipes. This

book is a God-send for me to better understand what is happening when you cook ingredients. It is now a primary reference for checking out what will happen when changing specific recipe ingredients, heating them, etc. It is well written for the chemistry uninitiated and I was impressed by the structure of the book. It will facilitate re-finding information that I have already read when I need to reference that information. I did not have to re-read many parts to understand them and that was mostly my lack of knowledge of even basic chemistry. 0 of 0 people found the following review helpful. We just moved and have a big beautiful new kitchen - we wanted to get more into ...By LindsayBobJ We just moved and have a big beautiful new kitchen - we wanted to get more into the art of cooking and flavors and what item brings out the best flavor in our culinary creations. Love this book and the way it guides you through kitchen and flavors. 2 of 2 people found the following review helpful. Best for early teens By J. Wren Culinary Reactions is somewhat simplistic. I would recommend it for young cooks in middle or early high school. The style of writing is simple and the information provided is presented very simply. Both my daughter and I read it. She has a college degree in a social science--no chemistry. I have a degree in chemistry. We both found the style of writing and method of presentation to be very simple, ideals for beginning cooks who are teens. The concepts and method of presentation by the author are at the level I would use for EYH programs. (EYH is a program to interest middle school students in science). I bought this book to give to my brother who is not a chemist. I'm glad I had it sent to me before it went to him. I would be embarrassed to send this book to an adult. If this book were listed for teens, not adults, I would recommend it. As an adult book the style of writing and information is too simplistic.

When you're cooking, you're a chemist! Every time you follow or modify a recipe, you are experimenting with acids and bases, emulsions and suspensions, gels and foams. In your kitchen you denature proteins, crystallize compounds, react enzymes with substrates, and nurture desired microbial life while suppressing harmful bacteria and fungi. And unlike in a laboratory, you can eat your experiments to verify your hypotheses. In *Culinary Reactions*, author Simon Quellen Field turns measuring cups, stovetop burners, and mixing bowls into graduated cylinders, Bunsen burners, and beakers. How does altering the ratio of flour, sugar, yeast, salt, butter, and water affect how high bread rises? Why is whipped cream made with nitrous oxide rather than the more common carbon dioxide? And why does Hollandaise sauce call for "clarified" butter? This easy-to-follow primer even includes recipes to demonstrate the concepts being discussed, including: Whipped Creamsicle Topping a foam; Cherry Dream Cheese a protein gel; Lemonade with Chameleon Eggs an acid indicator; and more!

Full of charts, step-by-step photos, structural formulas, and amazing recipes (the cherry cream cheese has me drooling), you will become a better cook without even trying. *MAKE Magazine* This clear primer to the chemistry of cooking goes well beyond the basics to teach cooks how to improve their results scientifically. *Science News*