



Modernist Cooking Made Easy: Getting Started: An Introduction to the Techniques, Ingredients and Recipes of Molecular Gastronomy

By Jason Logsdon

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Are you interested in molecular gastronomy and modernist cuisine but can't find any accessible information for getting started?

Are you looking for an easy to understand introduction to the techniques, ingredients, and recipes of modernist cooking?

If you nodded your head "Yes" then this book was written for you!

Modernist cooking is quickly gaining popularity in high end restaurants and working its way into home kitchens. However, there has been very little accessible information about the techniques and ingredients used.

This book aims to change that by presenting **all the information you need to get to get started with modernist cuisine and molecular gastronomy**. It is all presented in an easy to understand format, along with more than 80 example recipes, that can be applied immediately in your kitchen.

Modernist Cooking Made Easy: Getting Started covers popular modernist techniques like **foams, gels, and spherification as well as many of the ingredients including agar, xanthan gum, and sodium alginate**. There are also more than 80 high quality, black and white photographs providing a visual look at many of the recipes and techniques.

What You Get in This Book:

An in-depth look at many of the most popular modernist ingredients such as xanthan gum, sodium alginate, carrageenan, and agar agar.

A detailed exploration of modernist techniques like spherification, gelling, foaming, thickening, and sous vide.

More than 80 recipes for gels, foams, sauces, caviars, airs, syrups, gel noodles

and marshmallows.

Directions for how to use modernist techniques and ingredients to make your everyday cooking more convenient.

More than 400 sous vide time and temperature combinations across 175 cuts of meat, types of fish and vegetables.

If you want to get started with modernist cooking then this is the book for you!

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Editorial Review

About the Author

Jason Logsdon is a main contributor to ModernistCookingMadeEasy.com and CookingSousVide.com. He is the author of 3 sous vide cook books and the developer of a molecular gastronomy and 2 sous vide iPhone apps. Jason is a home chef who is passionate about new cooking methods and making great tasting food in everyday kitchens. You can follow him on Twitter at @jasonlogsdon_sv.

Users Review

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Brandon Harmon:

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Precisely why? Because this Modernist Cooking Made Easy: Getting Started: An Introduction to the Techniques, Ingredients and Recipes of Molecular Gastronomy is an unordinary book that the inside of the reserve waiting for you to snap the item but latter it will shock you with the secret the item inside. Reading this book next to it was fantastic author who have write the book in such amazing way makes the content interior easier to understand, entertaining means but still convey the meaning fully. So , it is good for you for not hesitating having this ever again or you going to regret it. This excellent book will give you a lot of benefits than the other book have got such as help improving your expertise and your critical thinking method. So , still want to hesitate having that book? If I were you I will go to the reserve store hurriedly.

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