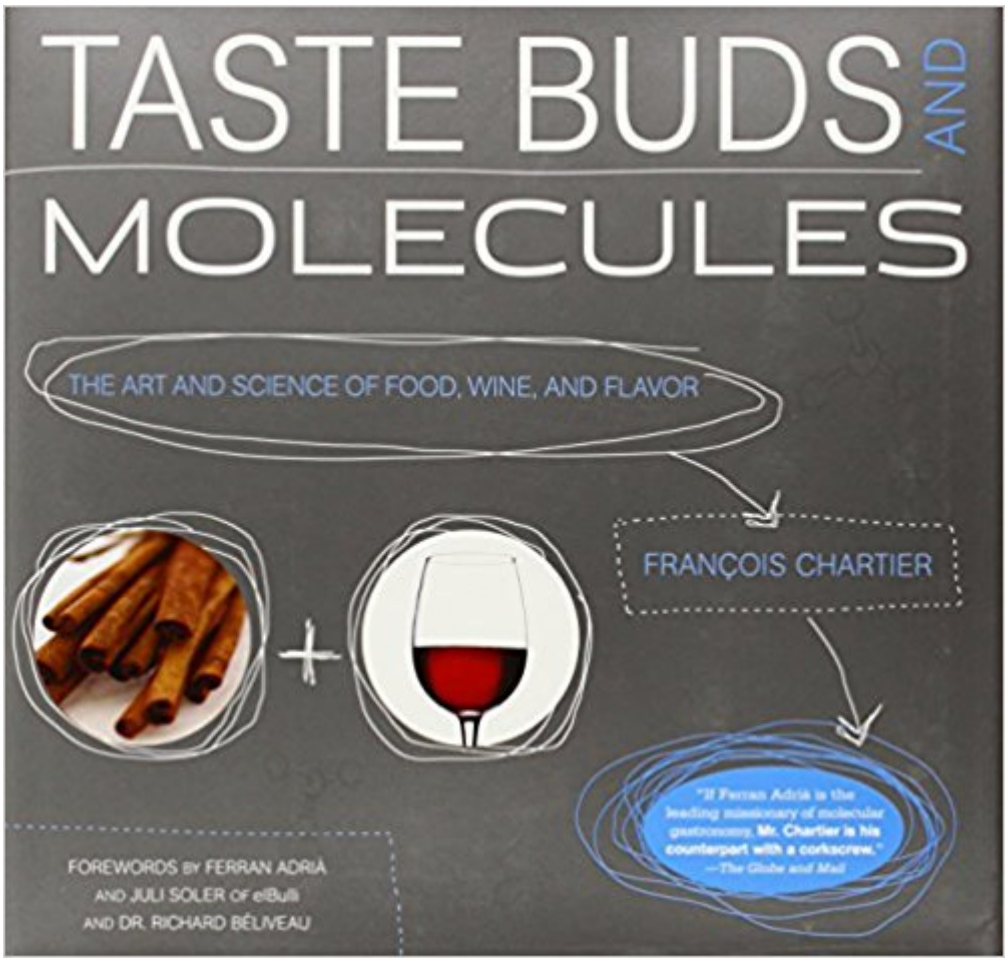
Ebook Directory
the best source of ebook

The book was found

Taste Buds And Molecules: The Art And Science Of Food, Wine, And Flavor



PDF
Adobe
DOWNLOAD EBOOK

Synopsis

"If Catalan superchef Ferran Adria is the leading missionary of molecular gastronomy, Mr. Chartier is his counterpart with a corkscrew."Ã¢â ¬â •Globe and Mail This award-winning book, now available for the first time in English in the U.S., presents a cutting-edge approach to food and wine pairing. Sommelier Francois Chartier has spent the better part of two decades collaborating with top scientists and chefs to map out the aromatic molecules that give foods and wines their flavor. Armed with the results of his extensive research, Chartier has been able to identify why certain foods and wines work well together at a molecular level. In this book, he has gathered his findings into a simple set of principles that explain how to create ideal harmonies in food and wine pairings. This new approach to the art and science of food and wine pairing will be an invaluable resource for sommeliers, chefs, and wine enthusiasts, as well as a fascinating read for anyone who is interested in the principles of modernist or "molecular" cuisine. The Canadian edition of Taste Buds and Molecules was a 2011 IACP Award nominee, and the original French-language edition, Papilles et Molecules, was named the Best Cookbook in the World in the category of Innovation at the 2010 Paris World Cookbook Awards, and also won the 2010 Gourmand Award for Canada for Best Design. The book includes a foreword by Juli Soler and Ferran Adria of El Bulli, who worked closely with Chartier in planning the menus at their renowned restaurant.

Book Information

Hardcover: 224 pages

Publisher: Houghton Mifflin Harcourt; 1 edition (February 3, 2012)

Language: English

ISBN-10: 1118141849

ISBN-13: 978-1118141847

Product Dimensions: 8.5 x 0.8 x 8.5 inches

Shipping Weight: 2 pounds (View shipping rates and policies)

Average Customer Review: 3.8 out of 5 stars 39 customer reviews

Best Sellers Rank: #420,889 in Books (See Top 100 in Books) #82 inÃ Â Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Wine Tasting #350 inÃ Â Books > Science & Math > Biological Sciences > Biology > Molecular Biology #398 inÃ Â Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Wine

Customer Reviews

Sample Pages from the Book (Click on images to enlarge)

"Anyone who cares about wine-and-food matching must study this book. ItÃ¢â ¬â„¢s ingenious.Ã¢â ¬Â•Ã¢â ¬â • Harvey Steiman, Wine SpectatorÃ¢â ¬Å“Young, passionate, and a rare talent, Chartier is among the two or three most articulate and intellectual thinkers I have met. His breakthrough book has been translated from his native French, and is finally available in English. TASTE BUDS and MOLECULES is not your average wine book... Chartier essentially does what Ferran AdriÃƒÂ at elBulli did with food... deconstruct[s] it and challenge[s] his readers to open their minds and consider the possibilities of a journey through aromas, flavors, textures and the fascinating yin and yang of it all. This is a magical mystery tour through the human sense of taste and smell... highly recommended.Ã¢â ¬Â•Ã¢â ¬â • Robert Parker, The Wine Advocate"If Catalan superchef Ferran Adria is the leading missionary of molecular gastronomy, Mr. Chartier is his counterpart with a corkscrew."Ã¢â ¬â •The Globe and Mail"The first step into a new world that is now open wide in all its splendour to those who love gastronomy."Ã¢â ¬â •Juli Soler and Ferran Adria, elBulli restaurantÃ¢â ¬Å“If there were a Nobel Prize for gastronomy, FranÃƒÂ§ois Chartier would be a deserving recipientÃ¢â ¬Â¦ This book will give both the neophyte cook and the most experienced chef the confidence necessary to transgress culinary traditions and forge new paths by trying out wine and food pairings that seem unlikely at first glance.Ã¢â ¬Â•Ã¢â ¬â •Martin Loignon, PhD, molecular biologist, Montreal"FranÃƒÂ§ois Chartier is on the cutting edge of flavor exploration. If you’re in the industry and you don’t know his name yet, you will, and you likely won’t forget it. An acclaimed sommelier, cook, flavor detective, and best-selling author, Chartier has instigated the new aromatic discipline ’molecular food harmonies and sommellerie.’ And he’s sharing it all, one incredible, palate-opening, mind-blowing explanation at a time."Ã¢â ¬â •StarChefs"IÃ¢â ¬â„¢m reading a new book,Ã Â Tastebuds and Molecules: The Art and Science of Food, Wine, and FlavorÃ Â by FranÃƒÂ§ois Chartier, an extraordinary high-wire wine-and-food pairing equivalent of molecular gastronomy. Not surprisingly, the book is endorsed byÃ Â Ferran AdriÃƒÂ and Juli Soler of El Bulli, with whom Mr. Chartier, a French-Canadian wine and food writer, worked closely for several seasons at their restaurant.Ã Â Without offering too much detail, Tastebuds and Molecules goes astoundingly deep into the science of flavors, offering advanced techniques for matching foods and wines."Ã¢â ¬â • Eric Asimov, the New York Times"The most powerful, and even empowering, elements of the book are the charts that link a main flavor with all of the culinary components and wines with which it shares a common molecular makeup.Ã Â Taste Buds and MoleculesÃ Â is a must-have for oenophiles-turned-cook or cooks looking to pair wines with more confidence."Ã¢â ¬â •Drink Me magazine"The most powerful, and even empowering, elements of

the book are the charts that link a main flavor with all of the culinary components and wines with which it shares a common molecular makeup.Ã Â Taste Buds and MoleculesÃ Â is a must-have for oenophiles-turned-cook or cooks looking to pair wines with more confidence." Ã¢â ¬â •Drink Me magazine

Molecular sommelerie? Is there such a thing? Mmmmmmaybe...FranÃƒÆ'Ã Â§ois Chartier's work isn't really about food and wine pairings as such; that's just the medium Chartier is familiar with, and the one he chose to write what has got to be one of the best books I've seen describing flavor interactions. In that regard, it's pretty close to exhaustive, covering not just the foods themselves but common flavor molecules -- soloton, for example, which provides the mapley scent in fenugreek, or eugenol, the active flavor in cloves and a surprising number of other plants (including strawberries, Ceylon cinnamon, and pineapple), and many other things -- phenols, iodine compounds, terpenes, and the like. But it's not just bland academic discussions; although a quick brushup on organic chemistry wouldn't hurt, it also talks about individual foods and the flavors that develop as they're prepared, and just as importantly, how and where the same or complementary compounds show up in wines and cheeses. There's even a whole chapter on maple syrup -- while it's not very common for most people outside breakfast, I personally use it in cooking every once in a while so I'm glad to see Chartier putting in a good word for it.I've seen a few complaints about the graphic design, and although it's pretty busy and a little hipsterish, I don't find it all that bad; the charts describing relations between foods and flavors are generally pretty clear, and the photography is generally quite good, at least if you're into food photos with very shallow depth of field (a technique I've seen used most effectively in the humor-orientedÃ Â Mini-Mart A La Carte). I'm taking a star off for that, though -- I don't mind the overall presentation but as the other reviews show, not everyone likes it. However, overall I'd say this is one of the best books I've seen on understanding flavor on a molecular level, building on the work of Harold McGee, HervÃƒÂ© This, and Ferran Adria quite effectively.

This book kind of jumps around on different topics, but is always interesting and gets you thinking about different food combos. Very good knowledge base.

Great book for learning about flavor pairing. I have combined things that I would have never thought went together but taste great.

Great Item!

Beautiful book, loaded with information

The design I find maddening.The prose I find stilted.The organization shows no internal cohesion.But the guy's ideas are correct. I've tried some wine/food pairings based on his observations and...they work.All criitcism falls away before the realization that this is a book that gets to WHY wines and foods work together. It also shows that there are similarities with some wines and some foods that are not usually paired and when they are then paired...they work.What the guy says works.

The content is worthy of the highest intellect in the science world. The author has broken down food and wine to the chemicals within and matches them up. Interesting. But the food and wine world is not a laboratory. This is for the geeky wine sommelier who needs an extra foot up to get in the door at a high brow place and needs to know everything there is to the science of pairing. However, it is a interesting read and fun for food scientists

This book is all you need to plan innovative recipes and exciting menus. It is trend setting in the way it is taking what nutrition scientists and chemists are discovering and pairing it with an appreciation of quality food.

Download to continue reading...

WINE: Wine Lifestyle - Beginner to Expert Guide on: Wine Tasting, Wine Pairing, & Wine Selecting (Wine History, Spirits, World Wine, Vino, Wine Bible, Wine Making, Grape, Wine Grapes Book 1) Taste Buds and Molecules: The Art and Science of Food, Wine, and Flavor Wine Tasting: Secrets of Wine Tasting - The Ultimate Guide To Learn Everything About Wine Tasting & Wine Pairing (Wine Selecting, Wine Variety, Wine Making, Wine Education) Wine: Ultimate Wine Handbook Ã¢â ¬â œ Wine From A-Z, Wine History and Everything Wine (Wine Mastery, Wine Sommelier) Wine: Everything You Need to Know About Wine From Beginner to Expert (Wine Tasting, Wine Pairing, Wine Lifestyle) Wine Making: The Ultimate BeginnerÃ¢â ¬â„¢s Guide To Wine Making - Learn How To Make Delcious Wine At Home (Home Brew, Wine Making, Wine Recipes) Wine: The Ultimate Educational Resource Of Red Wine, Types And Origin, Red Wine Selecting & Food Pairing And Tips On Wine Occasion Matching The Taste of Wine: The Art and Science of Wine Appreciation German Cookbook - 25 Delicious German Food Recipes to Please your Taste Buds:

Try the Best German Recipes Wine Guide: Learn everything you need to know about wine tasting & wine selecting - Includes tips and tricks (Wine Making and Tasting Books Book 1) Wine Making: For Beginners - Discover The Joyfulness Of Home Wine Making (Home Brew, Wine Making, Wine Recipes) Atoms, Molecules and Optical Physics 2: Molecules and Photons - Spectroscopy and Collisions (Graduate Texts in Physics) Molecules of Murder: Criminal Molecules and Classic Cases Longthroat Memoirs: Soups, Sex and Nigerian Taste Buds Allergen-Free Desserts to Delight Your Taste Buds: A Book for Parents and Kids Cooking Well Healthy Kids: Easy Meals for Happy Toddlers: Over 100 Recipes to Please Little Taste Buds Thrill Your Taste Buds with Thai: A Simple Guide to Thai Cooking Air Fryer Cookbook: Delicious Air Fryer Recipes for Sophisticated Taste Buds Food Truck Business: How To Start Your Own Food Truck While Growing & Succeeding As Your Own Boss (Food Truck, Food Truck Business, Passive Income, Food ... Truck Startup, Food Truck Business Plan,) Taste Like a Wine Critic: A Guide to Understanding Wine Quality

Contact Us

DMCA

Privacy

FAQ & Help