



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

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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