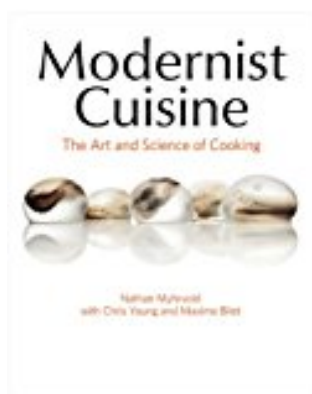


# [PDF] Modernist Cuisine: The Art And Science Of Cooking

**Nathan Myhrvold, Chris Young, Maxime Bilet - pdf download free book**

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**Books Details:**

Title: Modernist Cuisine: The Art an

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**Description:**

**Reviews** "This book will change the way we understand the kitchen." --Ferran Adrià

"A fascinating overview of the techniques of modern gastronomy." --Heston Blumenthal

"Modernist Cuisine is a landmark contribution to the craft of cooking and our understanding of its underlying principles. Its scale, detail, and eye-opening graphics are unmatched by any other book on the subject. It will be an invaluable resource for anyone with a serious interest in cooking techniques, whether the professional innovations of the last few decades or the long traditions on which they build." --Harold McGee

"A breathtaking new benchmark in understanding cooking, Modernist Cuisine is destined to be as important a work for the 21st century as Escoffier's *Ma Cuisine* was for the 20th century." --David Kinch

"The most important book in the culinary arts since Escoffier." --Tim Zagat

"The cookbook to end all cookbooks." --David Chang

"Amazing! Unparalleled in its breadth and depth." --Wylie Dufresne

### **A Look Inside *Modernist Cuisine*** **(Click on Images to Enlarge)**

Irradiating Food to Perfection The Lost Art of Pot-Roasting Taming the Breath of the Wok The Chemistry of Color Changes in Cooking Parametric Recipe: Pasta

### **About the Author**

**DR. NATHAN MYHRVOLD** is chief executive officer and a founder of Intellectual Ventures. Before founding his invention company, Myhrvold was the first chief technology officer at Microsoft. He left Microsoft in 1999 to pursue several interests, including a lifelong interest in cooking and food science. Myhrvold competed on a team that won first place in several categories at the 1991 World Championship of Barbecue, including first prize in the special pasta category for a recipe that Myhrvold developed on the day of the contest.

After working for two years as a *stagier* at Seattle's top French restaurant, Rover's, Myhrvold completed culinary training with renowned chef Anne Willan at the *Ecole De La Varenne*. In addition, he has worked as Chief Gastronomic Officer for Zagat Survey, publisher of the popular Zagat restaurant guidebooks. Through his many visits to the world's top restaurants, Myhrvold has become personally acquainted with many of the leading modernist chefs and the science-inspired cooking techniques they have pioneered.

Myhrvold's formal education includes degrees in mathematics, geophysics, and space physics from UCLA, and Ph.D.s in mathematical economics and theoretical physics from Princeton University. In his postdoctoral work at Cambridge University, Myhrvold worked on quantum theories of gravity with the renowned cosmologist Stephen Hawking.

**CHRIS YOUNG** opened the experimental kitchen at The Fat Duck and worked under world-famous chef Heston Blumenthal to oversee development of his most innovative dishes. With degrees in mathematics and biochemistry from the University of Washington, Young oversees original experiments and recipe development for The Cooking Lab.

**MAXIME BILET** was educated in the humanities at Skidmore College and graduated with highest honors from the Institute of Culinary Education in New York. Before joining the culinary team at The Cooking Lab, Bilet completed stages at Jack's Luxury Oyster Bar, The Fat Duck, and *Auberge de l'Ile* in London.

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