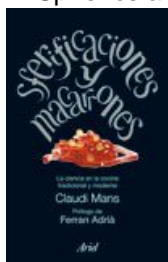


Sferificaciones y macarrones

Spherics and Macaroni



UK panel's choice AUTUMN 2010

Author: [Claudi Mans](#) [1]

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A novel work which, in a readable form, compares the meals of the great media chefs with everyday dishes from our own cuisine in order to show the similarities between the science and methods of both worlds. Mousses, air dishes, spherics, emulsions, gels, hot ice-cream... tortillas, croquettes, chips, pears in wine and grilled steak are some of the examples analysed in detail. The book also includes 30 suggestions for recipes and experiments.

This book explains what is meant by the texture of foodstuffs and how it is measured, the use of food additives for preparing unusual dishes and discusses the new equipment used in modern kitchens. The text also evaluates the philosophy of this new movement in cookery, attempting to clarify the false myths and legends which surround it.

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