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foods are a miniature  
apple that is made to  
taste like meat,  
cocktails in ice

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spheres, fake caviar  
made of olive oil,  
transparent raviolis,  
spaghetti made from  
vegetables, instant ice  
cream and many  
others. Though  
molecular gastronomy  
is based on science it  
is still a mix of science  
and art of cooking.

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Verdict. Originally  
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This's book

documents the  
sensory phenomena  
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progressive cuisine, is  
a movement that

incorporates science

and new techniques

in the preparation,

transformation and

artistic presentation of

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food. It is the study of molecules as they relate to the chemical and physical processes of cooking.

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Exploring the Science of Flavour consists of 101 short essays, which first appeared in *Pour la Science*—the French edition of *Scientific American*—when author Hervé This was one of its editors. The book is a translation of *Casseroles et Éprouvettes* and, after

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This article will

answer all of those

questions by

exploring every facet

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tools, the techniques and the ingredients. - Before you run into the kitchen (or lab), let's start with a basic definition to understand how molecular gastronomy compares to other related fields and endeavors.

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is not a media-driven  
gimmick; This calls  
whatever  
pretentiousness  
resides therein the  
necessary price of  
precision. Historically,  
molecular gastronomy  
is the consequence of  
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science in the title and  
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of Flavor is food book  
written by Hervé This.

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He is a French physical chemist on the staff of the Institut National de la Recherche Agronomique in Paris. M. B. DeBevosie translated this book from French to English and published it in 2006. The book has 377 pages, four chapters total.

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HowStuffWorks

Molecular gastronomy  
is a subdiscipline of  
food science that  
seeks to investigate  
the physical and  
chemical

transformations of  
ingredients that occur  
in cooking. Its program  
includes three areas,

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as cooking was  
recognized to have  
three components:  
social, artistic, and  
technical. Molecular  
cuisine is a modern  
style of cooking, and  
takes advantage of  
many technical  
innovations from the  
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