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...
In 2012, Modernist Cuisine was condensed and adapted as the single-volume Modernist Cuisine at Home, better suited for the home cook, but which continues to feature the

scientific recipe layout, with ingredients specified in traditional American volumetric units for convenience, as well as the more precise S.I. units of mass better suited to culinary science.

Modernist Cuisine at Home, by Nathan Myhrvold with Maxime Bilet, is destined to set a new standard for home cookbooks. The authors have collected in this 456-page volume all the essential information that any cook needs to stock a modern kitchen, to master Modernist techniques, and to make hundreds of stunning recipes.

In case you've never heard of it, **Modernist Cuisine at Home** is the follow up to **Modernist Cuisine**, the epic undertaking of superbrain-cum-cookery obsessive Nathan Myhrvold, a man whose career spans...

Modernist Cuisine at Home - Review - The Cooking World

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From the creators of **Modernist Cuisine** comes a title that translates the art of fine dining to classic home dishes and brings restaurant quality delicacies to the amateur's kitchen. This 456-page volume includes all the essential information to stock and run a modern home kitchen.

Modernist Cuisine at Home | Modernist Cuisine | Phaidon Store

Modernist Cuisine at Home offers useful techniques and solutions that expand our abilities, and it provides us with a practiced and thorough understanding of why things happen the way they do. Most importantly, it ignites a curiosity within and compels us to ask ourselves not "What should we make for dinner?" but rather, "What can we make for dinner?"

Modernist Cuisine at Home by Nathan Myhrvold

At its most basic **Modernist Cuisine at Home** is a guide to how to achieve reproducible results in the kitchen. It introduces measuring techniques and pro-

cedures that aid in precision. Being the "at Home" version, it concentrates on methods that can be achieved without spending oodles of cash but be warned - I'm marking this book as read even though I just finished the essentials.

'Modernist Cuisine at Home' promises to turn us all into ...

Modernist Cuisine at Home | Nathan Myhrvold, Maxime Bilet ...

Modernist Cuisine at Home - **Modernist Cuisine**. **Modernist Cuisine at Home** opens up a new world of culinary possibility for passionate and curious home cooks. Drawing on the same commitment to perfection that produced **Modernist Cuisine: The Art and Science of Cooking**, this award-winning, 456-page volume applies innovative techniques to classic home dishes.

Modernist Cuisine At Home - Nathan Myhrvold & Maxime Bilet

Modernist Cuisine at Home: Amazon.co.uk: Nathan Myhrvold ...

Modernist Cuisine at Home - TASCHEN Books

Modernist Cuisine at Home opens up a new world of culinary possibility for passionate and curi-

ous home cooks. Filled with helpful scientific insights, mouthwatering recipes, and step-by-step guides, this 456-page volume makes it easy to bring dining of the highest quality to your own dinner table.

Modernist Cuisine at Home - Modernist Cuisine

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Modernist Cuisine: The Art and Science of Cooking (6 ...

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Modernist Cooking At Home

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Modernist Cuisine is an interdisciplinary team in Bellevue, Washington, founded and led by Nathan Myhrvold. The group includes scientists, research and development chefs, and a full editorial team all dedicated to advancing the state of culinary art through the creative application of scientific knowledge and experimental techniques.

Then, Nathan Myhrvold took the world by storm with his 5 volume tome, Modernist Cuisine, and made new thinking and new techniques possible in the home for the first time. But for most of us, simply having the recipes in hand, doesn't immediately give us the ability to create culinary masterpieces.

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Gelatin cubes dropped
onto solid surface High
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Beginners** [How to Make
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Fluid Gel From Fresh Fruit
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Modernist Cuisine at Home | Modernist Cuisine | Phaidon Store

Modernist Cuisine at Home. 4.5 (1,281 ratings by Goodreads) Hardback. English. By (author) Nathan Myhrvold. Share. The culinary revolution that has transformed restaurant menus around the world is also making its way into home kitchens. The Cooking Lab, publisher of the encyclopedic six-volume set Modernist Cuisine, which immediately became the definitive reference for this revolution, has now produced a lavishly illustrated guide for home cooks, complete with all-new recipes tailored for ...

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