



Culinary Reactions: The Everyday Chemistry of Cooking

By Simon Quellen Field



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Exploring the scientific principles behind everyday recipes, this informative blend of lab book and cookbook reveals that cooks are actually chemists. Following or modifying recipes is shown to be an experiment with acids and bases, emulsions and suspensions, gels and foams. This easy-to-follow primer includes recipes that demonstrate the scientific concepts, such as Whipped Creamsicle Topping (a foam), Cherry Dream Cheese (a protein gel), and Lemonade with Chameleon Eggs (an acid indicator). Also included in this fun, fact-filled companion are answers to various culinary curiosities, such as *How does altering the ratio of flour, sugar, yeast, salt, butter, and water affect how high bread rises?* and *Why is whipped cream made with nitrous oxide rather than the more common carbon dioxide?*



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Editorial Review

Review

?With information advanced enough to interest the well-seasoned, hard-boiled home cook, the information in this book is written in such a friendly and approachable manner that even beginner kitchen-chemists will be delighted to learn from it.? ---San Francisco Book Review

About the Author

Simon Quellen Field is the author of Gonzo Gizmos, Return of Gonzo Gizmos, and Why There's Antifreeze in Your Toothpaste, and is the creator of the popular website scitoys.com. He lives in Northern California.

Sean Pratt, a working actor for over twenty-five years, has performed at numerous regional theaters around the country. He is the author of To Be or Wanna Be, and he has recorded over seven hundred books in just about every genre, earning eight AudioFile Earphones Awards and four Audie Award nominations.

Users Review

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