

[BOOK]? Modernist Cuisine: The Art and Science of Cooking By Nathan Myhrvold, Chris Young, Maxime Bilet #4OX12TC9FVB #eBook download Read Online

Modernist Cuisine: The Art and Science of Cooking

By Nathan Myhrvold, Chris Young, Maxime Bilet

Modernist Cuisine: The Art and Science of Cooking By Nathan Myhrvold, Chris Young, Maxime Bilet

Special offer: Order Modernist Cuisine: The Art and Science of Cooking and the 2017 companion wall calendar through Amazon.com and receive \$15 off of the book while supplies last. See full product description below for details.

Modernist Cuisine: The Art and Science of Cooking is an encyclopedic treatment of cooking. Its six volumes of 2,438 pages explore the history of cuisine and explain the science of cooking in a way that's accessible to both professional chefs and home cooks. Created by a team of scientists, chefs, editors, and writers, these volumes explore research spanning the field of culinary science, with careful attention to practicality and applicability in the kitchen. Through gorgeous illustrations and otherworldly techniques, this set will inspire you to innovate in your own kitchen.

Love Modernist Cuisine? We do too—which is why we've put together this special bundled deal for you. Now when you order the Modernist Cuisine: The Art and Science of Cooking and the companion 2017 calendar, you will receive a coupon for \$15 off of the price of the book, effectively making the calendar free.

This coupon is only available with the purchase of the calendar and while supplies of the calendar last. Here's how it works:


- 1. Purchase your Modernist Cuisine wall calendar.**
- 2. The coupon for a \$15 savings on the price of the book will become available after the transaction is complete. You won't immediately see the coupon-- it will be waiting for you when you're ready to preorder the book.**
- 3. Go to the Modernist Cuisine: The Art and Science of Cooking landing page.**
- 4. Add the book to your cart. The coupon will automatically appear under the price of the book when you view your shopping cart or on your Amazon coupon homepage.**
- 5. Click or tap on the "Clip Coupon" button. This will apply the coupon discount to the book.**
- 6. Proceed to checkout. The coupon savings will appear on the final order page under the 'Place your Order' button.**

The Modernist Cuisine team is an interdisciplinary group in Bellevue, Washington, founded by Nathan Myhrvold. The team comprises scientists, research and development chefs, a full editorial and photography department, and business and marketing staff—all dedicated to advancing the science of the culinary arts through creativity and experimentation.

Modernist Cuisine: The Art and Science of Cooking By Nathan Myhrvold, Chris Young, Maxime Bilet Bibliography

- Sales Rank: #254957 in Books
- Brand: Brand: The Cooking Lab
- Published on: 2011-03-07
- Original language: English
- Number of items: 1
- Dimensions: 17.50" h x 14.50" w x 10.31" l, 46.30 pounds
- Binding: Hardcover
- 2438 pages

 [Download Modernist Cuisine: The Art and Science of Cooking ...pdf](#)

 [Read Online Modernist Cuisine: The Art and Science of Cookin ...pdf](#)

Download and Read Free Online *Modernist Cuisine: The Art and Science of Cooking* By Nathan Myhrvold, Chris Young, Maxime Bilet

Editorial Review

Amazon.com Review

“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

“The most astonishing cookbook of our time.”

—Katy McLaughlin, Wall Street Journal

“Big, beautiful, and worth the hype... it is the answer to everything you wanted to know about cooking, not to mention so many things you never thought about.”

—Andreas Viestad, The Washington Post

Review

If the uncertainty of the New Year has you feeling a little anxious, let us make a suggestion: Get yourself a food calendar. A food calendar won't necessarily make you feel at ease and it won't give you insight into how the Donald Trump administration is going to play out. But it will give you something pretty to look at every single day. And that's something. We're talking beautiful food photography, close looks at modernist cuisine and fun food illustrations. Here are seven calendars that will make 2017 feel a little bit sweeter. #1 Modernist Cuisine 2017 Wall Calendar --Huffington Post

About the Author

Nathan Myhrvold, founder of The Cooking Lab, coauthor of *Modernist Cuisine: The Art and Science of Cooking* and *Modernist Cuisine at Home*, and author of *The Photography of Modernist Cuisine*, has had a passion for science, cooking, and photography since he was a boy. By the age of 13, Nathan had already cooked the family Thanksgiving feast and transformed the household bathroom into a darkroom.

Myhrvold holds a doctorate in theoretical and mathematical physics as well as a master's degree in economics from Princeton University. He holds additional master's degrees in geophysics and space physics and a bachelor's degree in mathematics from the University of California, Los Angeles. At Cambridge University, Myhrvold did postdoctoral work with Stephen Hawking in cosmology, quantum field theory in curved space-time, and quantum theories of gravitation, all before starting a software company that would be acquired by Microsoft.

As his career developed, he still found time to explore the culinary world and photography. While working directly for Bill Gates as the chief technology officer at Microsoft, Nathan was part of the team that won the Memphis World Championship Barbecue contest; he worked as a stagier at Chef Thierry Rautureau's restaurant Rover's, in Seattle; he then took a leave of absence to earn his culinary diploma from École de Cuisine La Varenne, in France.

Nathan retired from Microsoft in 1999 to found Intellectual Ventures and pursue several lifelong interests in photography, cooking, and food science. During this time, some of his photographs were published in

America 24/7 (DK Publishing, Inc., 2003) and *Washington 24/7* (DK Publishing, Inc., 2004). Unable to find practical information about sous vide cooking, he decided to write the book he felt was missing—one that provided a scientific explanation of the cooking process, the history of cooking, and the techniques, equipment, and recipes involved in Modernist cooking. Inspired by this void in cooking literature, he decided to share the science of cooking and wonders of Modernist cuisine with others, hoping to pass on his own curiosity and passion for the movement.

In the process of creating his first book, Nathan founded The Cooking Lab, hired an interdisciplinary team that included scientists, research chefs, and writers, and published the much-acclaimed six-volume, 2,438-page *Modernist Cuisine: The Art and Science of Cooking*, in 2011. That set was followed by *Modernist Cuisine at Home*, in 2012, which applies the insights of the original book in a format designed for home cooks. In 2013, he wrote *The Photography of Modernist Cuisine*, and The Cooking Lab partnered with Inking to publish the *Modernist Cuisine at Home* app.

Users Review

From reader reviews:

Deborah Anderson:

As people who live in the particular modest era should be change about what going on or details even knowledge to make these individuals keep up with the era that is certainly always change and advance. Some of you maybe will certainly update themselves by examining books. It is a good choice for yourself but the problems coming to you actually is you don't know what type you should start with. This *Modernist Cuisine: The Art and Science of Cooking* is our recommendation to cause you to keep up with the world. Why, because this book serves what you want and need in this era.

Alejandro Colon:

A lot of people always spent their particular free time to vacation as well as go to the outside with them household or their friend. Did you know? Many a lot of people spent they free time just watching TV, or perhaps playing video games all day long. If you need to try to find a new activity that's look different you can read some sort of book. It is really fun for you. If you enjoy the book which you read you can spent all day every day to reading a e-book. The book *Modernist Cuisine: The Art and Science of Cooking* it doesn't matter what good to read. There are a lot of those who recommended this book. These folks were enjoying reading this book. When you did not have enough space to bring this book you can buy typically the e-book. You can m0ore quickly to read this book through your smart phone. The price is not to fund but this book features high quality.

Irving Dorn:

Reading can called head hangout, why? Because if you are reading a book particularly book entitled *Modernist Cuisine: The Art and Science of Cooking* your thoughts will drift away trough every dimension, wandering in every aspect that maybe mysterious for but surely can become your mind friends. Imaging just about every word written in a book then become one web form conclusion and explanation that maybe you never get before. The *Modernist Cuisine: The Art and Science of Cooking* giving you a different experience

more than blown away your mind but also giving you useful info for your better life in this particular era. So now let us explain to you the relaxing pattern is your body and mind is going to be pleased when you are finished looking at it, like winning a sport. Do you want to try this extraordinary spending spare time activity?

Tammy Dorris:

A lot of e-book has printed but it takes a different approach. You can get it by online on social media. You can choose the very best book for you, science, comedian, novel, or whatever through searching from it. It is referred to as of book *Modernist Cuisine: The Art and Science of Cooking*. You can contribute your knowledge by it. Without leaving the printed book, it might add your knowledge and make you actually happier to read. It is most crucial that, you must aware about book. It can bring you from one spot to other place.

Download and Read Online *Modernist Cuisine: The Art and Science of Cooking* By Nathan Myhrvold, Chris Young, Maxime Bilet #4OX12TC9FVB

Read Modernist Cuisine: The Art and Science of Cooking By Nathan Myhrvold, Chris Young, Maxime Bilet for online ebook

Modernist Cuisine: The Art and Science of Cooking By Nathan Myhrvold, Chris Young, Maxime Bilet Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read Modernist Cuisine: The Art and Science of Cooking By Nathan Myhrvold, Chris Young, Maxime Bilet books to read online.

Online Modernist Cuisine: The Art and Science of Cooking By Nathan Myhrvold, Chris Young, Maxime Bilet ebook PDF download

Modernist Cuisine: The Art and Science of Cooking By Nathan Myhrvold, Chris Young, Maxime Bilet Doc

Modernist Cuisine: The Art and Science of Cooking By Nathan Myhrvold, Chris Young, Maxime Bilet Mobipocket

Modernist Cuisine: The Art and Science of Cooking By Nathan Myhrvold, Chris Young, Maxime Bilet EPub

4OX12TC9FVB: Modernist Cuisine: The Art and Science of Cooking By Nathan Myhrvold, Chris Young, Maxime Bilet