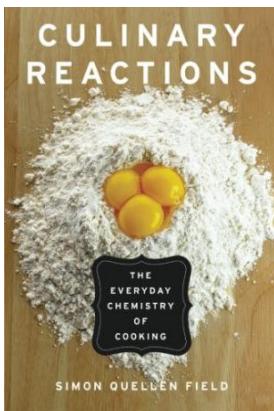


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CULINARY REACTIONS: THE EVERYDAY CHEMISTRY OF COOKING



Chicago Review Press. Paperback / softback. Book Condition: new. BRAND NEW, Culinary Reactions: The Everyday Chemistry of Cooking, Simon Quellen Field, 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...

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