



MOLECULAR GASTRONOMY

Discovering novel and creative mechanisms and results in cooking



Molecular gastronomy is a scientific approach to cooking and food preparation that explores the physical and chemical transformations that occur during the cooking process.

It is an interdisciplinary field that combines principles from physics, chemistry, and biology to understand and manipulate the culinary aspects of food.



Key aspects

1. Understanding Food Science:

Studies the chemical and physical properties of ingredients to understand how they react and interact during cooking.

2. Innovative Techniques:

Employs various innovative techniques and tools, such as spherification, foams, gels, and emulsification, to create unique textures and presentations in dishes.

3. Flavor Pairing:

The field explores the science of flavor combinations.

4. Texture and Mouthfeel:

Delves into the manipulation of textures and mouthfeel in dishes, aiming to enhance the overall dining experience.

5. Emphasis on Presentation:

The approach often emphasizes the visual presentation of food, turning it into a form of art on the plate.