

VOLUME 1:
HISTORY AND FUNDAMENTALS

CHAPTER 1: HISTORY

Origins of Cooking.....	6
Evolution and Revolution.....	14
The Seeds of Modernism.....	33
The Modernist Revolution.....	52
The Story of This Book	83
About the Recipes.....	93

CHAPTER 2: MICROBIOLOGY FOR COOKS

Microbes as Germs.....	106
Foodborne Illness.....	110
Parasitic Worms.....	120
Protists	126
Bacteria	130
Bacterial Growth	142
Bacterial Death	148
Viruses.....	152
Prions	156

CHAPTER 3: FOOD SAFETY

The Complex Origins of Food Safety Rules.....	166
Common Misconceptions	174
Understanding the FDA Rule Book.....	182
Simplifying Food Safety with Science	190
Hygiene	196

CHAPTER 4: FOOD AND HEALTH

Dietary Systems.....	214
Medical Dietary Systems	222
Nonmedical Dietary Systems	240
Modernist Ingredients	250

CHAPTER 5: HEAT AND ENERGY

The Nature of Heat and Temperature.....	264
Energy, Power, and Efficiency	272
Heat in Motion	277

CHAPTER 6: THE PHYSICS OF FOOD AND WATER

Water Is Strange Stuff.....	296
The Energy of Changing States.....	300
Freezing and Melting	304
Vaporization and Condensation.....	314
Sublimation and Deposition.....	326
Water as a Solvent.....	330
Water Quality and Purity.....	335

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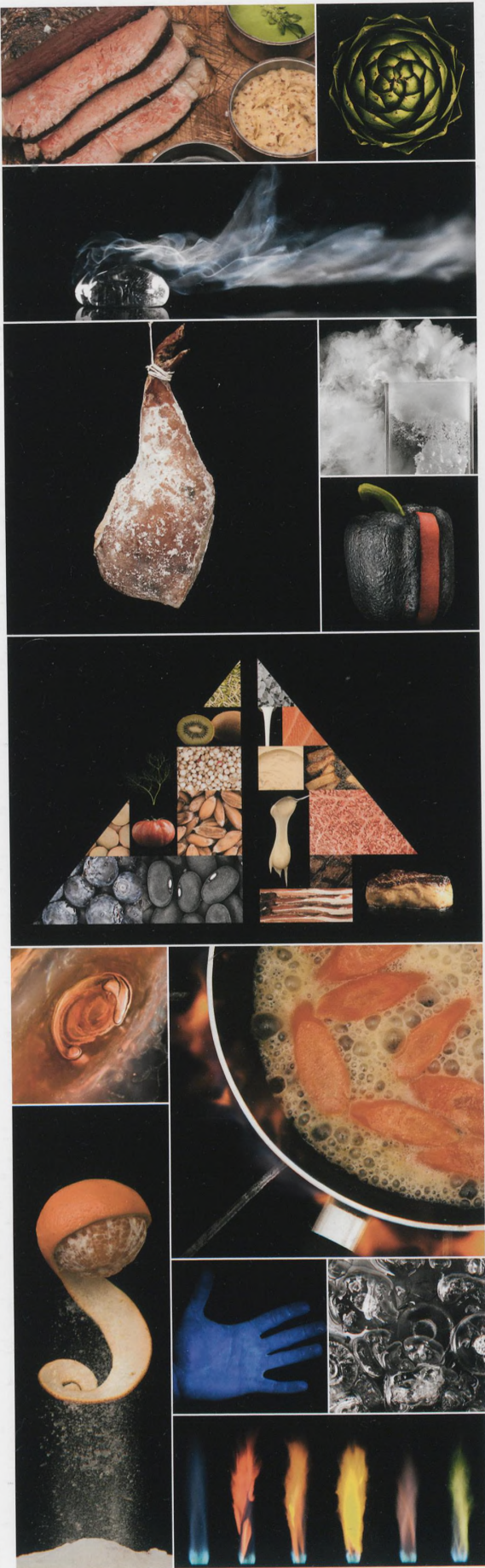
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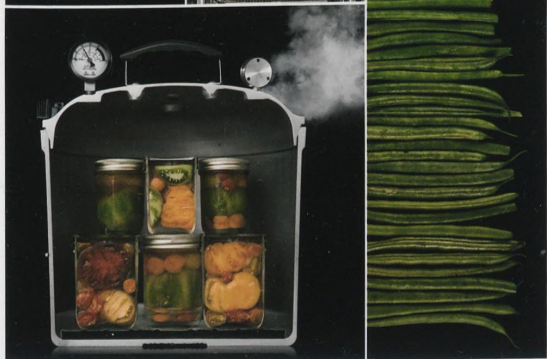
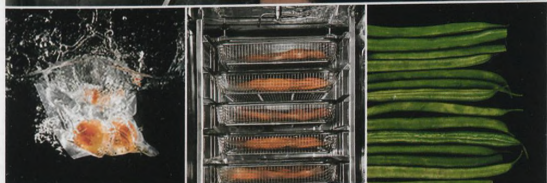
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208

260

292





VOLUME 2: TECHNIQUES AND EQUIPMENT

CHAPTER 7: TRADITIONAL COOKING

2

Grilling	7
Broiling	18
Roasting	28
Pan-frying <i>a la Plancha</i>	37
Sautéing	44
Stir-Frying	48
Covered Sautéing	58
Boiling	63
Steaming	70
Canning	75
Pot-Roasting and Stewing	93
Baking	101
Cooking in Oil	115
Smoking	132

CHAPTER 8: COOKING IN MODERN OVENS

150

Cooking with Moist Air	154
Cooking with Microwaves	182

CHAPTER 9: COOKING SOUS VIDE

192

Why Sous Vide?	198
Packaging Food for Sous Vide	208
Sous Vide Equipment	228
Strategies for Cooking Sous Vide	242
Strategies for Chilling and Reheating	252
Blanching and Searing for Sous Vide	267

CHAPTER 10: THE MODERNIST KITCHEN

280

Extracting Flavors	288
Infusing Essences	318
Juicing	332
Filtering	351
Concentrate!	379
Cutting 'Em Down to Size	398
Drying	428
Cryogenic Freezing and Carbonating	456

VOLUME 3: ANIMALS AND PLANTS

CHAPTER 11: MEAT AND SEAFOOD

2

How Muscle Works	6
Converting Muscle into Meat	32
Cutting	44
Cooking Meat and Seafood	70
Cooking Skin and Innards	116
Salting and Drying	152
Marinating	190
Smoking	208
Restructuring	220

CHAPTER 12: PLANT FOODS

Plants as Food.....

Cooking Sous Vide.....

Pressure-Cooking.....

Microwaving.....

Frying.....

Preserving.....

Modifying Textures.....

262

286

298

310

314

344

374

VOLUME 4:

INGREDIENTS AND PREPARATIONS

CHAPTER 13: THICKENERS

How Thickening Works.....

Strategies for Thickening.....

Starches.....

Hydrocolloids.....

12

14

20

38

2

CHAPTER 14: GELS

How Gelling Works.....

Egg Gels.....

Dairy and Tofu Gels.....

Gelling with Hydrocolloids.....

Fluid Gels.....

Spherification.....

70

74

102

124

176

184

64

CHAPTER 15: EMULSIONS

How Emulsification Works.....

Methods of Emulsifying.....

Modernist Emulsions.....

200

206

214

196

CHAPTER 16: FOAMS

How Foams Work.....

Forming Foams.....

244

252

240

CHAPTER 17: WINE

What Makes a Great Wine.....

Tasting Wine.....

322

334

316

CHAPTER 18: COFFEE

From Cherry to Bean.....

Brewing.....

Espresso.....

The Art of Milk and Coffee.....

Achieving Consistency.....

358

364

372

391

396

354

VOLUME 5: PLATED-DISH RECIPES

ABOUT THE RECIPES

CHAPTER 19: TENDER CUTS

Beef Rib Steak

Mushroom Swiss Burger

Autumn Harvest Pork Roast

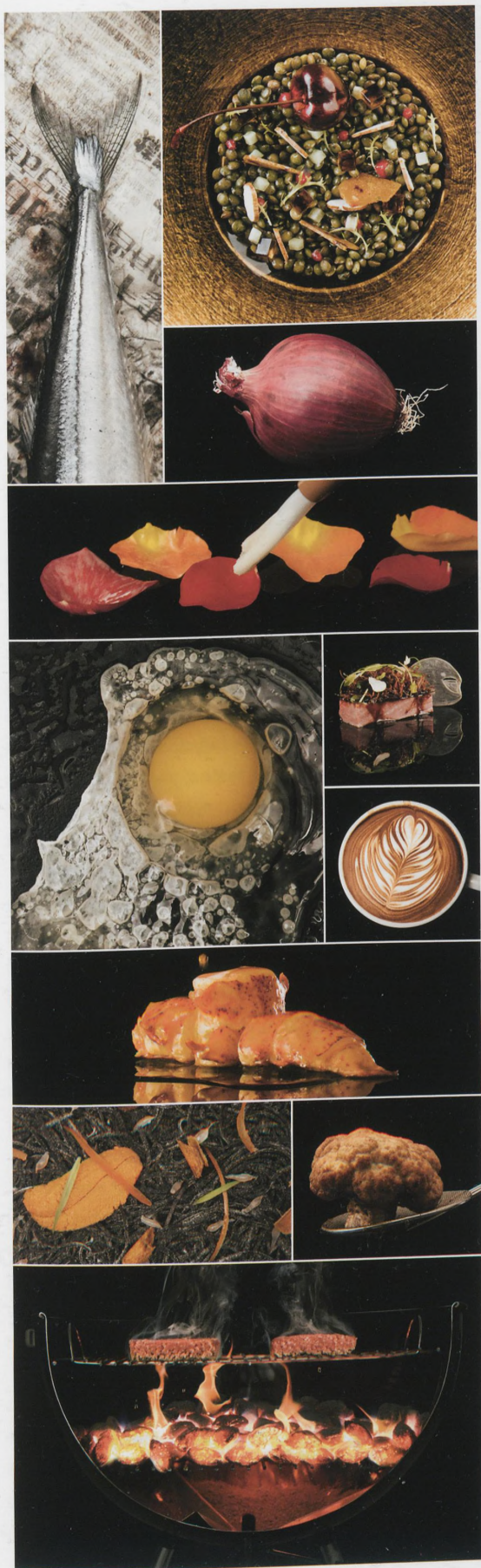
Rack of Lamb with Garlic

Blanquette de Veau

Choucroute Royale

viii

2



CHAPTER 20: TOUGH CUTS

40

Braised Short Ribs
Pot-au-Feu
Hungarian Beef Goulash
Osso Buco Milanese
American BBQ
Cassoulet Toulousain (Autumn and Spring)
Historic Lamb Curries
Sunday Pork Belly

CHAPTER 21: POULTRY

106

Foie Gras à la Vapeur
Crispy Hay-Smoked Chicken
Duck Apicius
Pigeon en Salmis
Guinea Hen Tajine

CHAPTER 22: FISH

140

Fish and Chips
Hamachi Maltaise
Monkfish with Mediterranean Flavors
Skate in Black Butter
Salmon Rus
Malaysian Steamed Snapper
Black Cod "Frédéric Girardet"
Hawaiian Poke

CHAPTER 23: SHELLFISH

178

Shrimp Cocktail
Lobster Américaine
Thai Crab Miang
Pulpo a la Gallega
Shellfish Omakase
Oyster Stew

CHAPTER 24: EGGS

208

The Breakfast Egg
Mushroom Omelet
Oeufs en Meurette

CHAPTER 25: STARCHES

222

Cocoa Tajarin
Spaghetti alle Vongole
Russian Pelmeni
Paella Valenciana
Astronaut Ramen
Shanghai Soup Dumplings

CHAPTER 26: FRUITS AND VEGETABLES

258

Onion Tart
Lentil Salad
Sweet Pea Fricassee
Strawberry Gazpacho
Crispy Cauliflower
Watermelon Bulgogi

PHOTOGRAPHS AND ILLUSTRATIONS

GLOSSARIES OF CULINARY AND TECHNICAL TERMS

SOURCES OF EQUIPMENT AND INGREDIENTS, REFERENCE TABLES

THE MODERNIST CUISINE TEAM, ACKNOWLEDGMENTS, INDEX

IV

V

XXX

XLVI