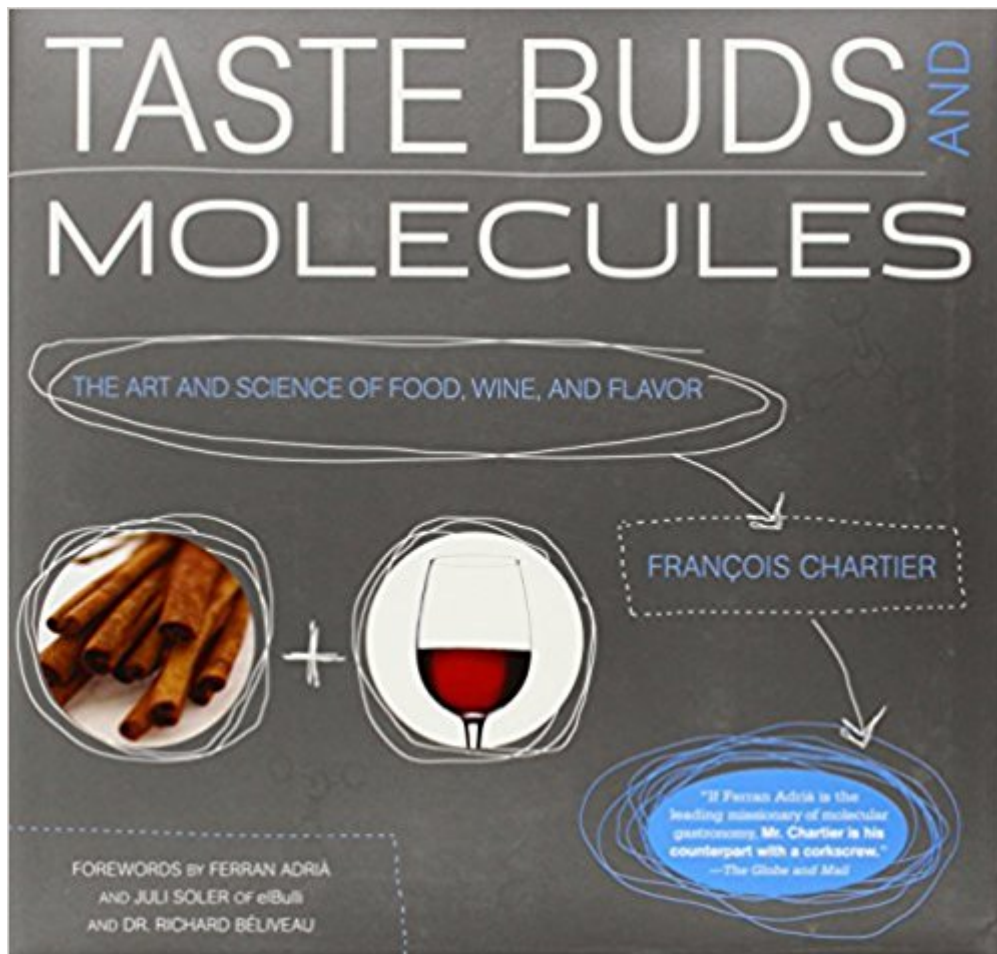


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Taste Buds And Molecules: The Art And Science Of Food, Wine, And Flavor



Synopsis

"If Catalan superchef Ferran Adria is the leading missionary of molecular gastronomy, Mr. Chartier is his counterpart with a corkscrew." —Globe and Mail This award-winning book, now available for the first time in English in the U.S., presents a cutting-edge approach to food and wine pairing. Sommelier Francois Chartier has spent the better part of two decades collaborating with top scientists and chefs to map out the aromatic molecules that give foods and wines their flavor. Armed with the results of his extensive research, Chartier has been able to identify why certain foods and wines work well together at a molecular level. In this book, he has gathered his findings into a simple set of principles that explain how to create ideal harmonies in food and wine pairings. This new approach to the art and science of food and wine pairing will be an invaluable resource for sommeliers, chefs, and wine enthusiasts, as well as a fascinating read for anyone who is interested in the principles of modernist or "molecular" cuisine. The Canadian edition of *Taste Buds and Molecules* was a 2011 IACP Award nominee, and the original French-language edition, *Papilles et Molecules*, was named the Best Cookbook in the World in the category of Innovation at the 2010 Paris World Cookbook Awards, and also won the 2010 Gourmand Award for Canada for Best Design. The book includes a foreword by Juli Soler and Ferran Adria of El Bulli, who worked closely with Chartier in planning the menus at their renowned restaurant.

Book Information

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Customer Reviews

Molecular sommellerie? Is there such a thing? Mmmmmmaybe...François Chartier's work isn't

really about food and wine pairings as such; that's just the medium Chartier is familiar with, and the one he chose to write what has got to be one of the best books I've seen describing flavor interactions. In that regard, it's pretty close to exhaustive, covering not just the foods themselves but common flavor molecules -- soloton, for example, which provides the maple scent in fenugreek, or eugenol, the active flavor in cloves and a surprising number of other plants (including strawberries, Ceylon cinnamon, and pineapple), and many other things -- phenols, iodine compounds, terpenes, and the like. But it's not just bland academic discussions; although a quick brushup on organic chemistry wouldn't hurt, it also talks about individual foods and the flavors that develop as they're prepared, and just as importantly, how and where the same or complementary compounds show up in wines and cheeses. There's even a whole chapter on maple syrup -- while it's not very common for most people outside breakfast, I personally use it in cooking every once in a while so I'm glad to see Chartier putting in a good word for it. I've seen a few complaints about the graphic design, and although it's pretty busy and a little hipsterish, I don't find it all that bad; the charts describing relations between foods and flavors are generally pretty clear, and the photography is generally quite good, at least if you're into food photos with very shallow depth of field (a technique I've seen used most effectively in the humor-oriented

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