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## What Einstein Told His Cook: Kitchen Science Explained (Hardback)

By Robert L. Wolke

WW Norton Co, United States, 2002. Hardback. Book Condition: New. 236 x 157 mm. Language: English . Brand New Book \*\*\*\*\* Print on Demand \*\*\*\*\*.Do you wish you understood the science of foods, but don't want to plow through dry technical books? What Einstein Told His Cook is like having a scientist at your side to answer your questions in plain, nontechnical terms. Chemistry professor and syndicated Washington Post food columnist Robert L. Wolke provides over 100 reliable and witty explanations, while debunking misconceptions and helping you to see through confusing advertising and labeling. In Sweet Talk you will learn that your taste buds don't behave the way you thought they did, that starch is made of sugar, and that raw sugar isn't raw. Did you know that roads have been paved with molasses? Why do cooked foods turn brown? What do we owe to Christopher Columbus's mother-in-law? In The Salt of the Earth you will learn about the strange salts in your supermarket. Does sea salt really come from the sea? (Don't bet on it.) Why do we salt the water for boiling pasta? And how can you remove excess salt from oversalted soup?...



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