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## THE SCIENCE OF THE OVEN (PAPERBACK)



Columbia University Press, United States, 2012. Paperback. Condition: New. Reprint. Language: English. Brand New Book. Mayonnaise takes when a series of liquids form a semisolid consistency. Eggs, a liquid, become solid as they are heated, whereas, under the same conditions, solids melt. When meat is roasted, its surface browns and it acquires taste and texture. What accounts for these extraordinary transformations? The answer: chemistry and physics. With his trademark eloquence and wit, Herve This launches a wry investigation into...

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