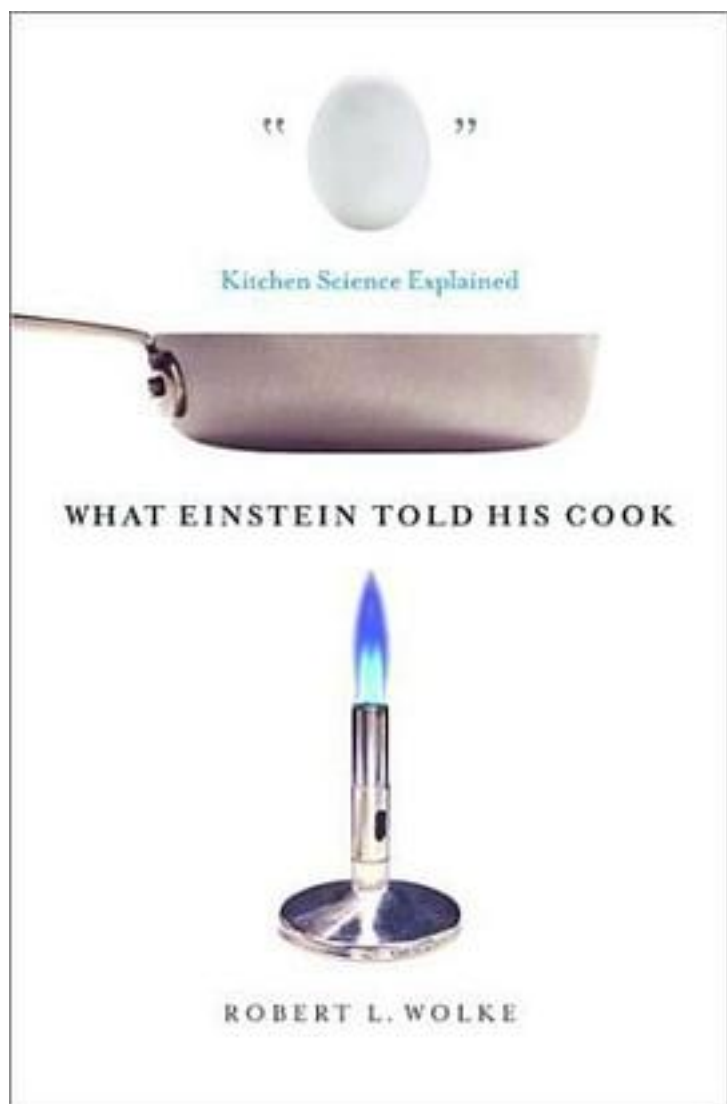


What Einstein Told His Cook



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著者:Robert L. Wolke

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Einstein's cook was lucky. But you, too, can have a scientist in your kitchen: Robert L. Wolke. Does the alcohol really boil off when we cook with wine? Are smoked foods raw or cooked? Are green potatoes poisonous? With the reliability that only a scientist can provide, Robert L. Wolke provides plain-talk explanations of kitchen mysteries with a liberal seasoning of wit. A professor of chemistry and a lifelong gastronome, he has answered hundreds of questions about food and cooking in his syndicated Washington Post column, "Food 101." Organized into basic categories for easy reference, What Einstein Told His Cook contains more than 130 lucid explanations of kitchen phenomena involving starches and sugars, salts, fats, meats and fish, heat and cold, cooking equipment, and more. Along the way, Wolke debunks some widely held myths about foods and cooking. Whether kept in the kitchen or on the reference shelf, What Einstein Told His Cook will be a friendly scientist at your elbow. 20 illustrations.

作者介绍:

罗伯特·沃克(Robert L. Wolke), 美国匹兹堡大学的荣誉教授, 专注于研究物理与化学方面的问题。身为一个知名的教育家兼演说家, 他以能够让科学易于理解, 而且学来有趣著称。沃克在《华盛顿邮报》上的专栏“Food101”赢得过James Beald基金的最佳报纸专栏奖, 目前担任《烹饪杂志》的科学顾问。著有《爱因斯坦也不知道》、《爱因斯坦这么说》等书, 发表过数十篇研究论文, 现居住在匹兹堡大学。

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书评

举个例子 关于海盐 作者一直试图说明海盐的味道没有它们听起来那么玄妙 甚至和普通的盐没什么区别 但不可避免的 还是有很多大厨坚持在必要的时候使用海盐 到底是实践出真知呢，还是尊重实验室的科学结论？ 当然有些内容无可争议，比如低盐的盐中，Na含量低，等等 有些内容...

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