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# Modernist Cuisine: The Art and Science of Cooking

By Nathan Myhrvold, Chris Young, Maxime Bilet

**Modernist Cuisine: The Art and Science of Cooking** By Nathan Myhrvold, Chris Young, Maxime Bilet

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*Modernist Cuisine: The Art and Science of Cooking is an encyclopedic treatment of cooking. Its six volumes of 2,438 pages explore the history of cuisine and explain the science of cooking in a way that's accessible to both professional chefs and home cooks. Created by a team of scientists, chefs, editors, and writers, these volumes explore research spanning the field of culinary science, with careful attention to practicality and applicability in the kitchen. Through gorgeous illustrations and otherworldly techniques, this set will inspire you to innovate in your own kitchen.*

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The Modernist Cuisine team is an interdisciplinary group in Bellevue, Washington, founded by Nathan Myhrvold. The team comprises scientists, research and development chefs, a full editorial and photography department, and business and marketing staff—all dedicated to advancing the science of the culinary arts through creativity and experimentation.

### **Modernist Cuisine: The Art and Science of Cooking By Nathan Myhrvold, Chris Young, Maxime Bilet Bibliography**

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### Editorial Review

#### Amazon.com Review

“Modernist Cuisine is a landmark contribution to the craft of cooking and our understanding of its underlying principles. Its scale, detail, and eye-opening graphics are unmatched by any other book on the subject. It will be an invaluable resource for anyone with a serious interest in cooking techniques, whether the professional innovations of the last few decades or the long traditions on which they build.”

—Harold McGee

“The most astonishing cookbook of our time.”

—Katy McLaughlin, Wall Street Journal

“Big, beautiful, and worth the hype... it is the answer to everything you wanted to know about cooking, not to mention so many things you never thought about.”

—Andreas Viestad, The Washington Post

#### Review

If the uncertainty of the New Year has you feeling a little anxious, let us make a suggestion: Get yourself a food calendar. A food calendar won't necessarily make you feel at ease and it won't give you insight into how the Donald Trump administration is going to play out. But it will give you something pretty to look at every single day. And that's something. We're talking beautiful food photography, close looks at modernist cuisine and fun food illustrations. Here are seven calendars that will make 2017 feel a little bit sweeter. #1 Modernist Cuisine 2017 Wall Calendar --Huffington Post

#### About the Author

**Nathan Myhrvold**, founder of The Cooking Lab, coauthor of *Modernist Cuisine: The Art and Science of Cooking* and *Modernist Cuisine at Home*, and author of *The Photography of Modernist Cuisine*, has had a passion for science, cooking, and photography since he was a boy. By the age of 13, Nathan had already cooked the family Thanksgiving feast and transformed the household bathroom into a darkroom.

Myhrvold holds a doctorate in theoretical and mathematical physics as well as a master's degree in economics from Princeton University. He holds additional master's degrees in geophysics and space physics and a bachelor's degree in mathematics from the University of California, Los Angeles. At Cambridge University, Myhrvold did postdoctoral work with Stephen Hawking in cosmology, quantum field theory in curved space-time, and quantum theories of gravitation, all before starting a software company that would be acquired by Microsoft.

As his career developed, he still found time to explore the culinary world and photography. While working directly for Bill Gates as the chief technology officer at Microsoft, Nathan was part of the team that won the Memphis World Championship Barbecue contest; he worked as a stagier at Chef Thierry Rautureau's restaurant Rover's, in Seattle; he then took a leave of absence to earn his culinary diploma from École de Cuisine La Varenne, in France.

Nathan retired from Microsoft in 1999 to found Intellectual Ventures and pursue several lifelong interests in photography, cooking, and food science. During this time, some of his photographs were published in

*America 24/7* (DK Publishing, Inc., 2003) and *Washington 24/7* (DK Publishing, Inc., 2004). Unable to find practical information about sous vide cooking, he decided to write the book he felt was missing—one that provided a scientific explanation of the cooking process, the history of cooking, and the techniques, equipment, and recipes involved in Modernist cooking. Inspired by this void in cooking literature, he decided to share the science of cooking and wonders of Modernist cuisine with others, hoping to pass on his own curiosity and passion for the movement.

In the process of creating his first book, Nathan founded The Cooking Lab, hired an interdisciplinary team that included scientists, research chefs, and writers, and published the much-acclaimed six-volume, 2,438-page *Modernist Cuisine: The Art and Science of Cooking*, in 2011. That set was followed by *Modernist Cuisine at Home*, in 2012, which applies the insights of the original book in a format designed for home cooks. In 2013, he wrote *The Photography of Modernist Cuisine*, and The Cooking Lab partnered with Inking to publish the *Modernist Cuisine at Home* app.

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