

Modernist cuisine article review example

[Food & Diet](#), [Cooking](#)



The term cuisine refers to characteristic cooking style practices and traditions. It is associated with a particular culture and refers to a range of food prepared by a person, restaurant, cultural societies, and countries. Different types of cuisines are named after their geographic regions from where they originate and are influenced by the locally available ingredients in the area. The difference in availability of ingredients creates variant dishes that are unique to that location.

In the book “ Modern Cuisine: The Art and Science of Cooking” the term is coined from the cultural revolution and modernist movements in fine art, dance, music, architecture and other cultural disciplines. Modern cuisine emerged from top professional chefs and quickly influenced traditional cooking styles. The modernist influence has grown bigger beyond its original boundaries and far beyond high-end restaurants in big cities. It has influenced much of modern cookery, diet, food processing and preservation techniques, agriculture and how modern kitchens are set up with regard to the changing trends in food preparations.

Now to apply the concepts and principles of modernist cuisine, I will consider preparing something unique for friends and families that are religious permissive, culturally allowed, economically affordable and with easily available native raw materials. I would consider preparing a ‘ King Salmon Hamburger’ with consideration on the size for satisfaction purposes. I will also consider fulfilling their expectations of something special that will surprise them and at the same time arouse appetite and happiness. This special preparation will strive to produce the most delicious hamburger that my friends and relative have ever eaten. I would be technically exquisite and

involving analytical thinking in choosing the ingredients and the final preparation as well. Using unique, original recipe in just the right quantities and time needed for preparation will improve on taste and texture.

Works Cited

Myhrvold, Nathan et al. Modernist Cuisine. Bellevue, Wash. (3150 139th Ave. SE, Bellevue, WA 98005): Cooking Lab, 2011. Print.