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In The Food Lab, Kenji focuses on the science behind beloved American dishes, delving into the interactions between heat, energy, and molecules that create great food. Kenji shows that often, conventional methods don't work that well, and home cooks can achieve far better results using new—but simple—techniques.

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ISBN. 978-0393081084. The Food Lab: Better Home Cooking Through Science is a 2015 cookbook written by American chef J. Kenji Lopez-Alt. The book contains close to 300 savoury American cuisine recipes. The Food Lab expands on Lopez-Alt's "The Food Lab" column on the Serious Eats blog.

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Five years in the making, [The Food Lab is] a culmination of the wunderkind's unlikely ascent into a cultish figure—and the face of a new kind of home cooking. San Francisco Chronicle. The ultimate book for science nerds who cook. Wired [The Food Lab] promises tried-and-tested accuracy, groundbreaking technique and inarguable results. All that, plus humor.

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J. Kenji López-Alt is a stay-at-home dad who moonlights as the Chief Culinary Consultant of Serious Eats and the Chef/Partner of Wursthall, a German-inspired California beer hall near his home in San Mateo. His first book, The Food Lab: Better Home Cooking Through Science (based on his Serious Eats column of the same name) is a New York Times ...

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