



# Taste Buds and Molecules: The Art and Science of Food, Wine, and Flavor

*Francois Chartier*

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**"If Catalan superchef Ferran Adria is the leading missionary of molecular gastronomy, Mr. Chartier is his counterpart with a corkscrew."—*Globe and Mail***

This award-winning book, now available for the first time in English in the U.S., presents a cutting-edge approach to food and wine pairing. Sommelier Francois Chartier has spent the better part of two decades collaborating with top scientists and chefs to map out the aromatic molecules that give foods and wines their flavor. Armed with the results of his extensive research, Chartier has been able to identify why certain foods and wines work well together at a molecular level. In this book, he has gathered his findings into a simple set of principles that explain how to create ideal harmonies in food and wine pairings. This new approach to the art and science of food and wine pairing will be an invaluable resource for sommeliers, chefs, and wine enthusiasts, as well as a fascinating read for anyone who is interested in the principles of modernist or "molecular" cuisine. The Canadian edition of *Taste Buds and Molecules* was a 2011 IACP Award nominee, and the original French-language edition, *Papilles et Molecules*, was named the Best Cookbook in the World in the category of Innovation at the 2010 Paris World Cookbook Awards, and also won the 2010 Gourmand Award for Canada for Best Design. The book includes a foreword by Juli Soler and Ferran Adria of El Bulli, who worked closely with Chartier in planning the menus at their renowned restaurant.

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The book untitled Taste Buds and Molecules: The Art and Science of Food, Wine, and Flavor contain a lot of information on this. The writer explains your ex idea with easy approach. The language is very simple to implement all the people, so do not necessarily worry, you can easy to read it. The book was authored by famous author. The author brings you in the new period of literary works. You can actually read this book

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