

MOLECULAR GASTRONOMY AND HISTORY (МОЛЕКУЛЯРНА ГАСТРОНОМІЯ ТА ІСТОРІЯ)

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Молекулярна кухня – це модне віяння сучасної кулінарії. Це особливий напрям у кулінарному мистецтві, пов'язаний із вивченням фізико-хімічних властивостей їжі. Особливості та історію молекулярної кухні розглянуто в поданих тезах.

Molecular gastronomy is a subdiscipline of food science that seeks to investigate the physical and chemical transformations of ingredients that occur in cooking. Molecular cuisine is a modern style of cooking, and takes advantage of many technical innovations from the scientific disciplines. The term "molecular and physical gastronomy" was coined in 1988 by Hungarian physicist Nicholas Kurti and French physical chemist Hervé This.

University of Oxford physicist Nicholas Kurti was an enthusiastic advocate of applying scientific knowledge to culinary problems. He was one of the first television cooks in the UK, hosting a black and white television show in 1969 entitled "The Physicist in the Kitchen" where he demonstrated techniques such as using a syringe to inject hot mince pies with brandy in order to avoid disturbing the crust. That same year, he held a presentation for the Royal Society of London.

«Chemicals» used in molecular gastronomy are all of biological origin. Even though they have been purified and some of them processed, the raw material origin is usually marine, plant, animal or microbial. These additives have been approved by EU standards and are used in very, very small amounts.

At the same time, molecular gastronomy is about experimenting, being curious, using intuition, playing with emotions and creating a multi-sensory dining experience with artistic dish presentations, textures, aromas, flavors and even sounds.

For example, the original saffron tagliatelle of consommé are another molecular gastronomy creation of Ferran Adria and El Bulli team. The tagliatelle are made using the technique invented by Ferran Adria of producing a thin film of a jellified liquid using Gellan and then cutting it in stripes using a pasta cutter.