

# MOLECULAR GASTRONOMY IN THE RESTAURANT BUSINESS

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Cocktails in ice spheres. Caviar made of olive oil. Disappearing transparent raviolis. Sound cool? Well these are all examples of Molecular Gastronomy. Molecular Gastronomy blends physics and chemistry to transform the tastes and textures of food. The result? New and innovative dining experiences. The term Molecular Gastronomy is commonly used to describe a style of cuisine in which chefs explore culinary possibilities by borrowing tools from the science lab and ingredients from the food industry. Formally, the term molecular gastronomy refers to the scientific discipline that studies the physical and chemical processes that occur while cooking. Molecular gastronomy seeks to investigate and explain the chemical reasons behind the transformation of ingredients, as well as the social, artistic and technical components of culinary and gastronomic phenomena.

Many modern chefs do not accept the term molecular gastronomy to describe their style of cooking and prefer other terms like "modern cuisine", "modernist cuisine", "experimental cuisine" or "avant-garde cuisine". Molecular gastronomy or molecular cuisine - or whatever you want to call this cooking style - refers to experimental restaurant cooking driven by the desire of modern cooks to explore the world's wide variety of ingredients, tools and techniques. Molecular gastronomy research starts in the kitchen where chefs study how food tastes and behaves under different temperatures, pressures and other scientific conditions.

The term "Molecular and Physical Gastronomy" was coined in 1992 by Hungarian physicist Nicholas Kurti and French physical chemist Hervé This. It became the title for a set of workshops held in Erice, Italy (originally titled "Science and Gastronomy") that brought together scientists and professional cooks for discussions on the science behind traditional cooking preparations. Eventually, the shortened term "Molecular Gastronomy" also became the name of the scientific discipline co-created by Kurti and This to be based on exploring the science behind traditional cooking methods.

Molecular gastronomy experiments have resulted in new innovative dishes like hot gelatins, airs, faux caviar, spherical ravioli, crab ice cream and olive oil spiral. Heston Blumenthal from The Fat Duck restaurant discovered the ability of fat to hold flavor and created a dish that had three flavors -basil, olive and onion - with each taste being perceived in sequence. The potential of molecular gastronomy is enormous. It is revolutionizing traditional cooking and transforming dining into a surprising emotional and sensory experience.

## REFERENCES:

1. <http://www.molecularrecipes.com/molecular-gastronomy>
2. <http://www.moleculargastronomynetwork.com>