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The Science Of Molecular Gastronomy And The Art Of ...Mar 05, 2021 · Molecular Gastronomy Was Proposed In 1994 Under The Name 'note By Note Cooking' (given Later). In Brief, Note By Note Cooking Is The Preparation Of Dishes (food) From Pure Compounds, Just As Synthetic Music Can Be Obtained From Sound Waves Of Defined Frequency. Jun 3th, 2024
GASTRONOMIC BOTANY AND MOLECULAR GASTRONOMY
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