

Kitchen Chemistry Homework #10

Homework Questions:

1. What is molecular Gastronomy?
2. Can you name two chefs who use this type of cooking in their restaurants?
3. Have you ever seen this type of cooking before?
4. What is purpose of the sodium alginate?
5. What does the calcium chloride bath do?
6. What does the sodium citrate do?
7. What did your caviar taste like?
8. Were you able to get balls to form?
9. Did your gnocchi stay together?
10. What did they taste like?
11. Do you think that we should do the experiments again?

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