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In molecular gastronomy, emulsification is defined as the process of turning liquids into light foams that will liberate and intensify flavors. A property of soy lecithin is used to allow air bubbles to remain trapped into many liquids.

- To efficiently incorporate air into a lecithin-based solution, the use of a ... 5th, 2024.

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Can Be Obtained From Sound Waves Of Defined Frequency. 4th, 2024.

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Molecular Gastronomy Experiments - MIT OpenCourseWareMolecular Gastronomy Experiments: Experiment #1 - Cola Caviar (based On A Recipe Off www.gastronomie.kalys.com) Caviar: • 1 G Sodium Alginate • 100 G Cola Or Other Soda Drink For The Setting Bath • 8- 10 G Of Calcium Chloride • 100 G Of Water Method: 1. Measure Out The Soda On The Scale. Add To Small Pot. Heat Until Boiling 2. 5th, 2024

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