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Air | Capsule | Snow
By Chef Whitney
Available August 2010

FOAM

ARE YOU A PROFESSIONAL CHEF?
FOOD ENTHUSIAST?
E-X-P-A-N-D YOUR MENU
WITH MOLECULAR GASTRONOMY!



FOAM

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The Series
By Chef Whitney
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Providing your guests with new exciting menu items is challenging. Now you can use **FOAM** a step by step, easy to understand guide to **molecular gastronomy!**

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Air | Capsule | Snow

By **Chef Whitney**

Your 1-2-3 guide to:

Cold Foams

Hot Foams

Frozen Airs

Spherification

Snow

Become a "Mad Scientist Chef"
Amaze & delight your guests.



Learn molecular gastronomy the easy way!
Every chef and food enthusiast will benefit from today's guide to the newest and coolest culinary techniques. So will your guests!

