

**FOAM** is your step by step, easy to use guide to today's newest and coolest culinary techniques. Stay ahead of the game using Molecular Gastronomy order today.

**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

**Foam**  
**Air | Capsule | Snow**  
**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!**

## FOAM

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!

