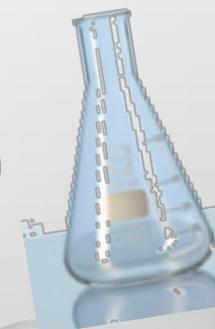




LA CHIMICA MUOVE LA VITA...MA ANCHE LA CUCINA



PENTOLE O PROVETTE???



PERCHE' LA CHIMICA IN CUCINA???

PELLEGRINO
ARTUSI

LA SCIENZA IN CUCINA
E

L'ARTE DI
MANGIAR BENE



1891

CUCINA MOLECOLARE

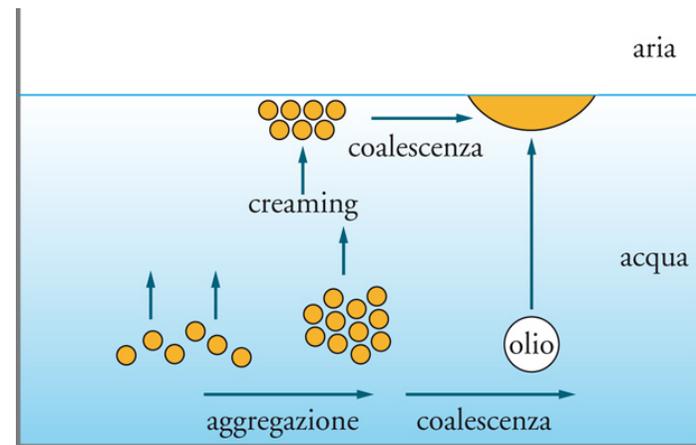
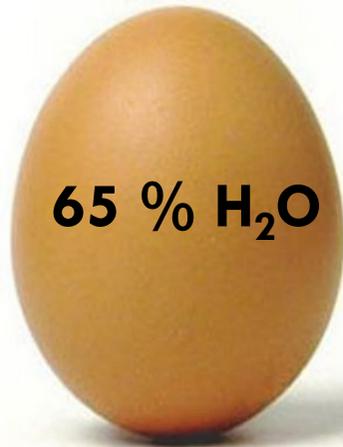


LA MAIONESE



- 2 tuorli
- 100 g di olio extravergine di oliva
- 1 limone o due cucchiaini di aceto bianco
- Sale
- Pepe

LIQUIDI IMMISCIBILI



MAIONESE E' UN'EMULSIONE

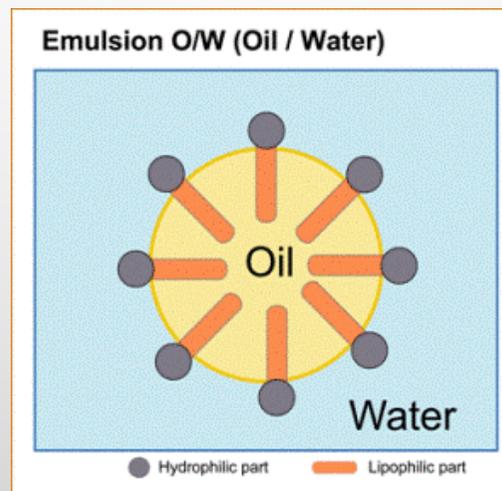
DISPERSIONE DI DUE LIQUIDI IMMISCIBILI

ACQUA IN OLIO

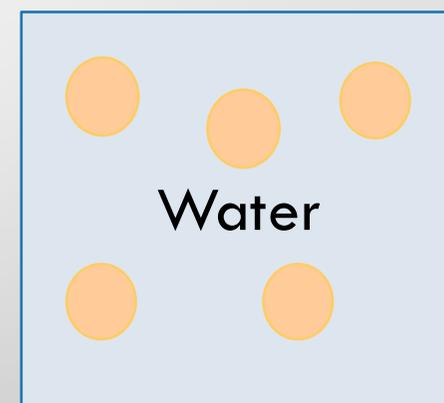
OLIO IN ACQUA



LIQUIDI IMMISCIBILI

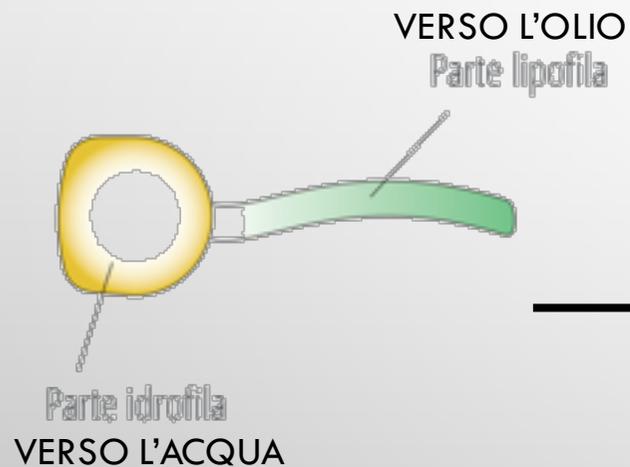


EMULSIONANTI

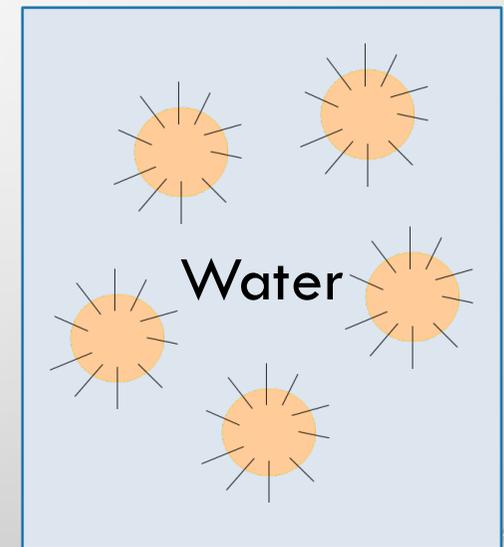
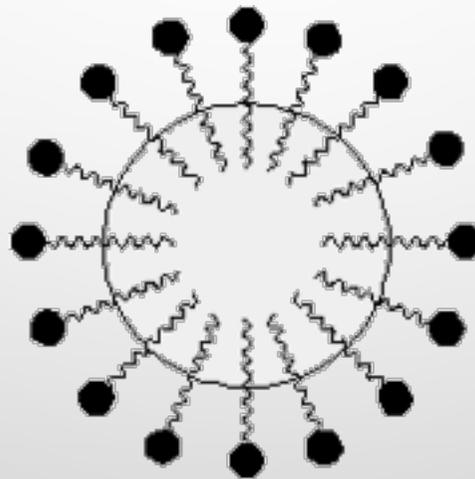


EMULSIONE
OLIO IN ACQUA

EMULSIONANTI SURFATTANTI

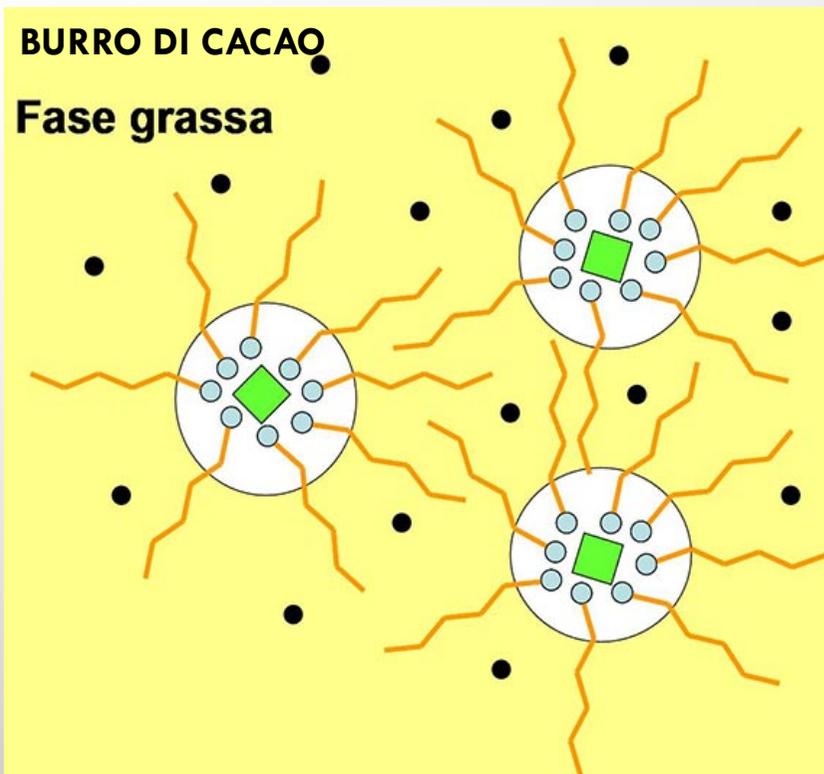


LECITINA





IL CIOCCOLATO

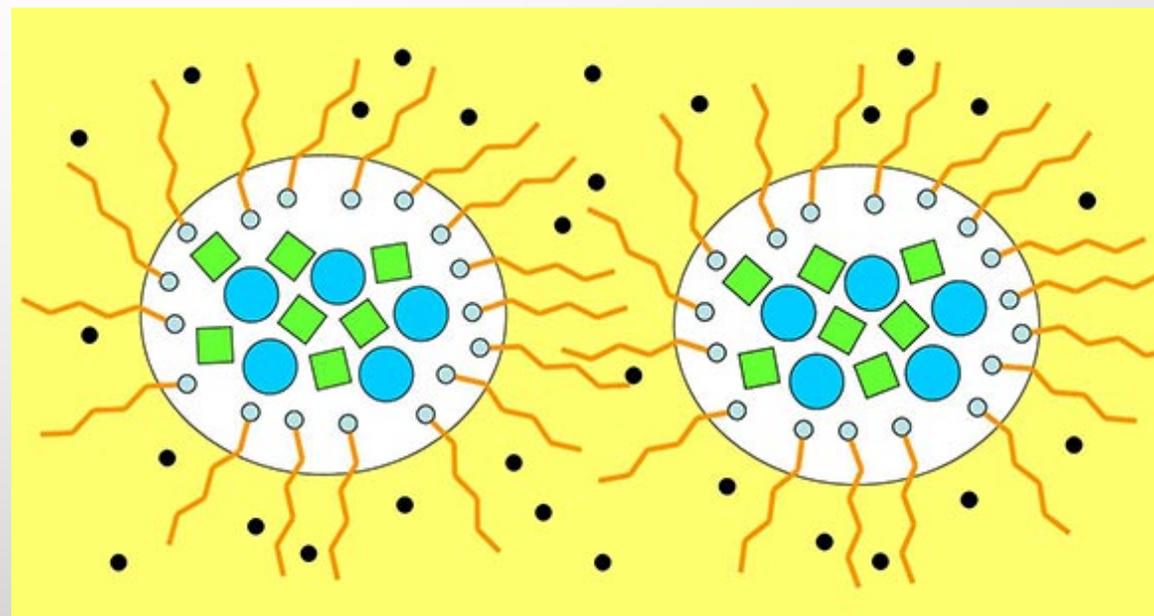




ZUCCHERO

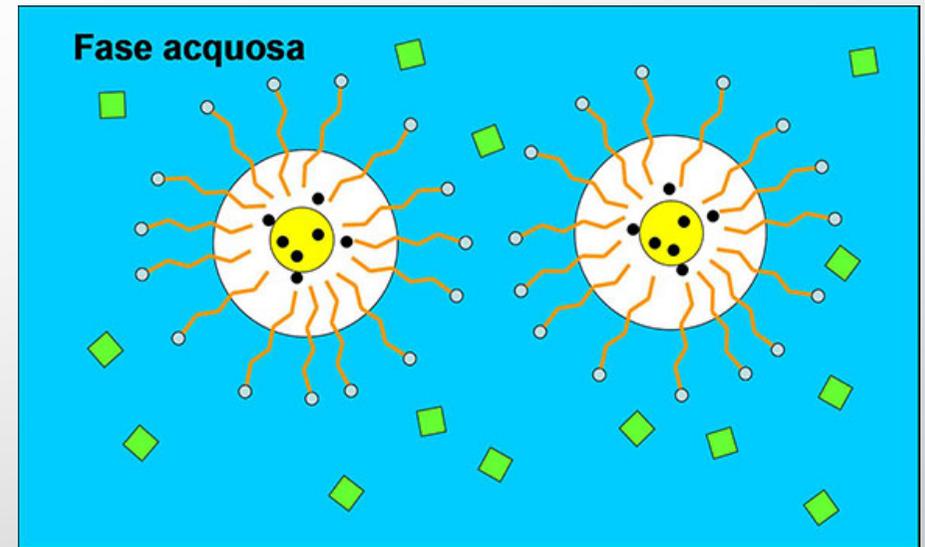
LECITINA

PARTICELLE DI CACAO



INVERSIONE DI EMULSIONE

LA QUANTITA' DI ACQUA O PANNA DA AGGIUNGERE DIPENDE DALLA % DI BURRO DI CACAO
PRESENTE NEL CIOCCOLATO



CONCLUDENDO...



Grazie per l'attenzione