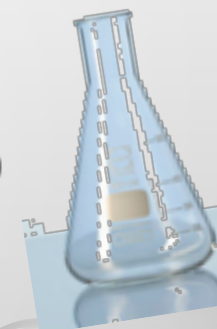




# LA CHIMICA MUOVE LA VITA...MA ANCHE LA CUCINA



## PENTOLE O PROVETTE???



# PERCHE' LA CHIMICA IN CUCINA???

PELLEGRINO  
ARTUSI

LA SCIENZA IN CUCINA  
E

L'ARTE DI  
MANGIAR BENE



1891

# CUCINA MOLECOLARE

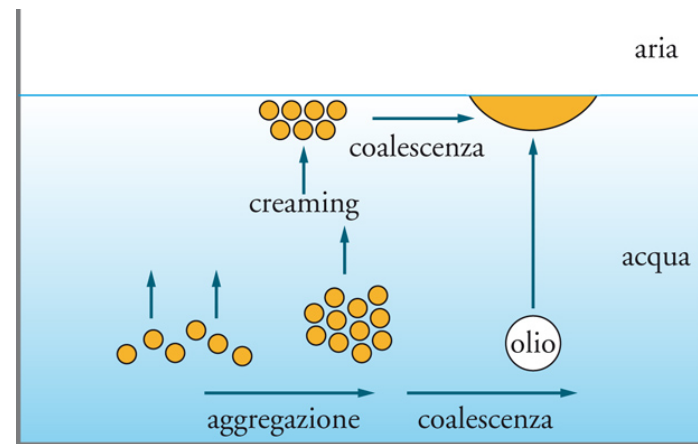
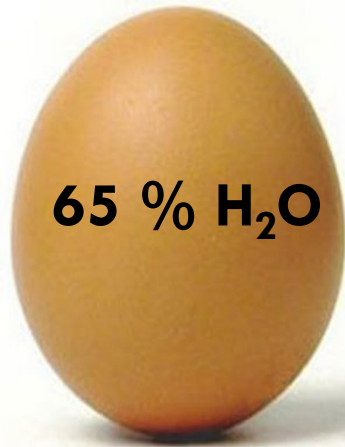


# LA MAIONESE



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

# LIQUIDI IMMISCIBILI

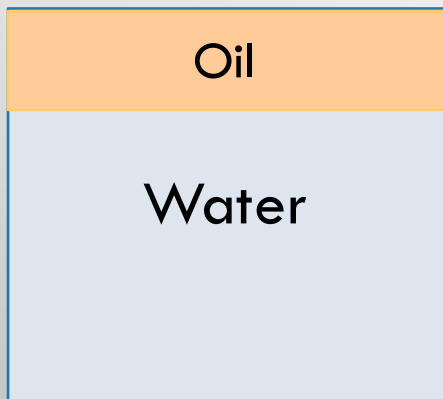


# MAIONESE E' UN'EMULSIONE

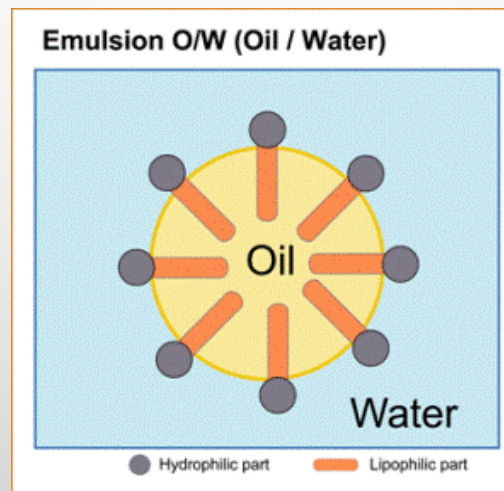
DISPERSIONE DI DUE LIQUIDI IMMISCIBILI

ACQUA IN OLIO

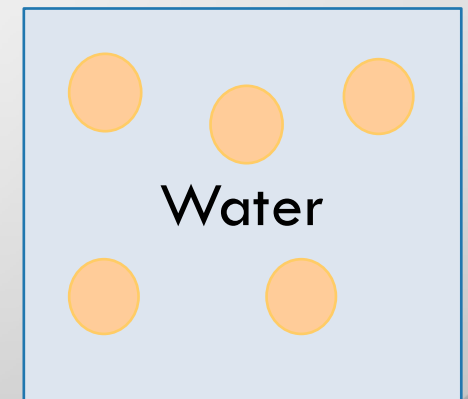
OLIO IN ACQUA



LIQUIDI IMMISCIBILI

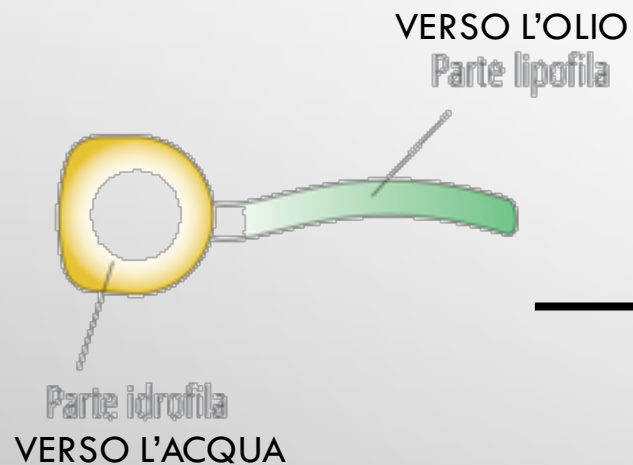
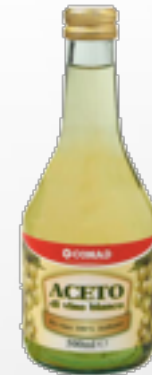


EMULSIONANTI

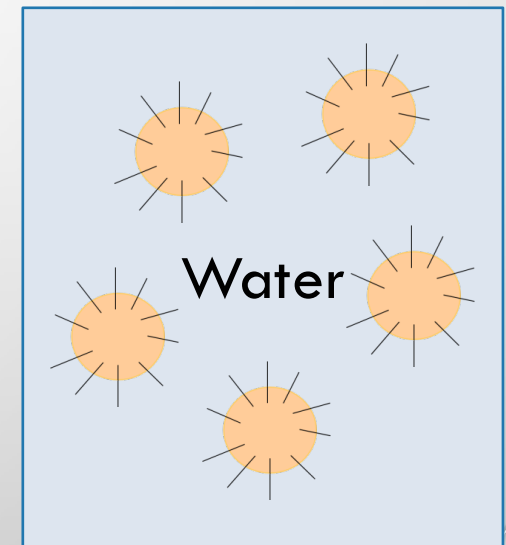
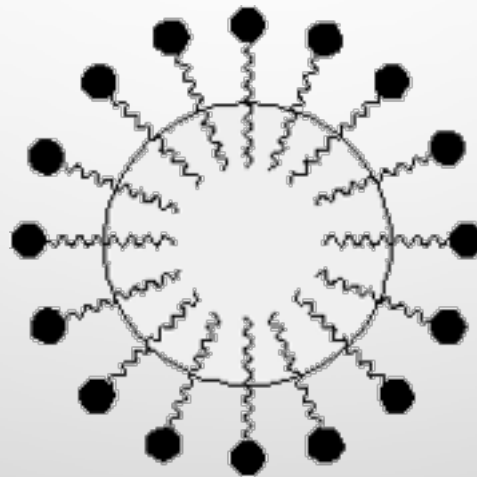


EMULSIONE  
OLIO IN ACQUA

# EMULSIONANTI SURFATTANTI

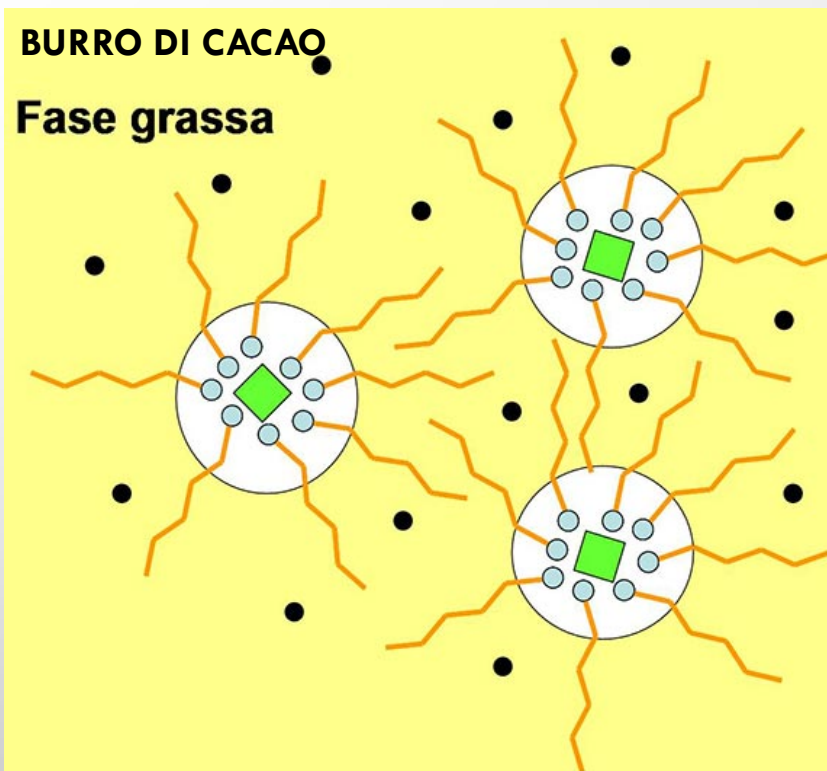


**LECITINA**

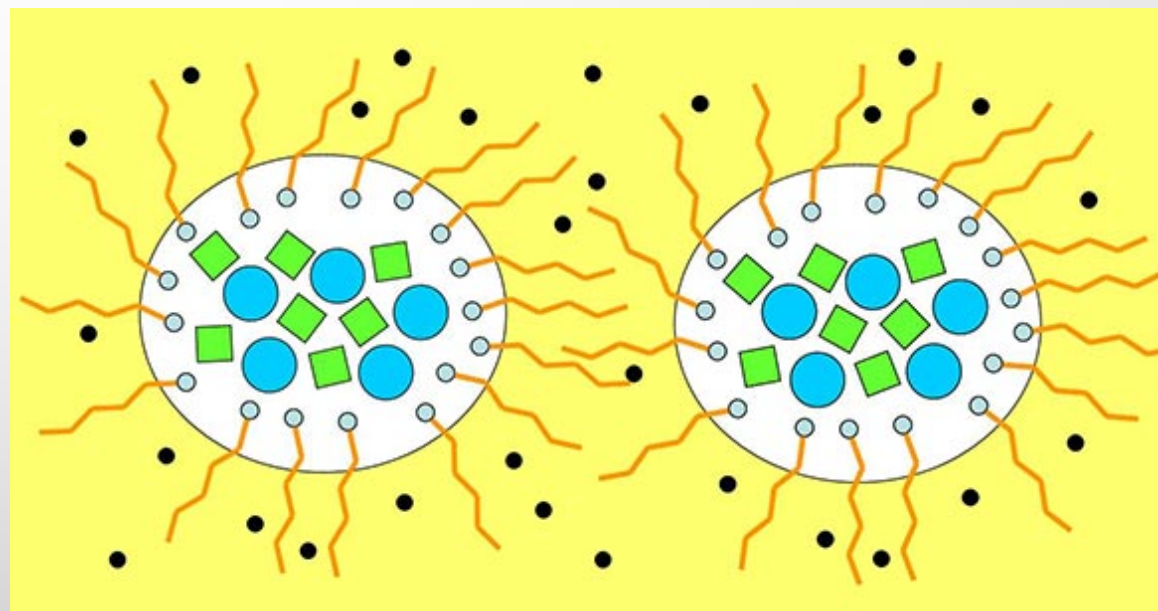




# IL CIOCCOLATO

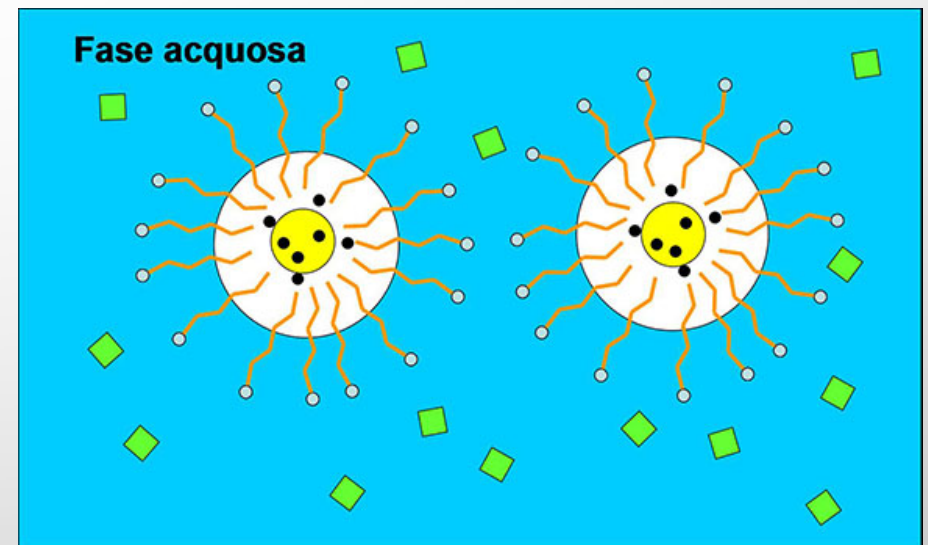






# INVERSIONE DI EMULSIONE

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



**CONCLUDENDO...**



**Grazie per l'attenzione**