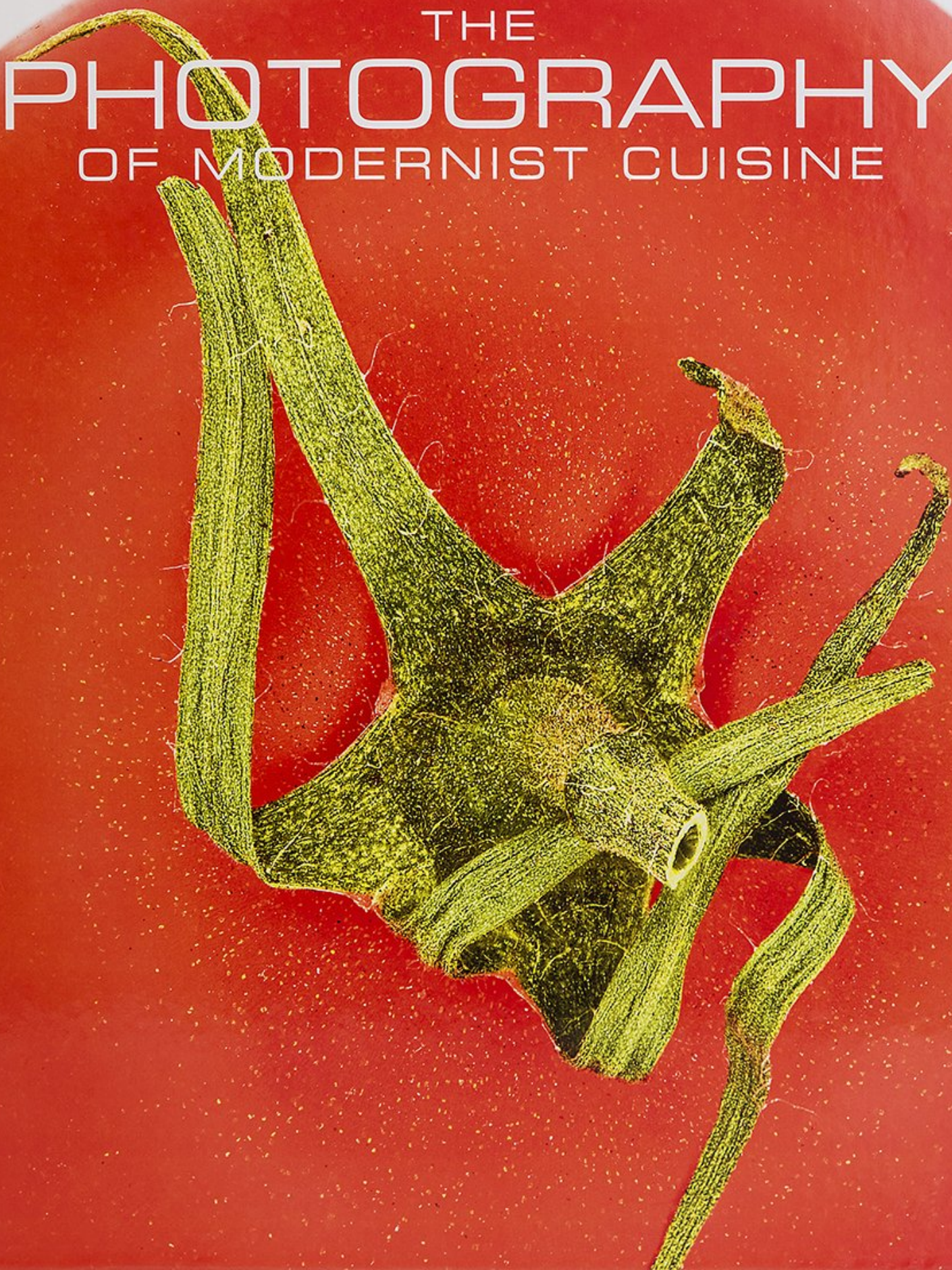


THE
PHOTOGRAPHY
OF MODERNIST CUISINE



Resumo de The Photography of Modernist Cuisine

View food as you've never seen it before. Modernist Cuisine is an interdisciplinary team in Bellevue, Washington, founded and led by Nathan Myhrvold. The group includes scientists, research and development chefs, and a full editorial team all dedicated to advancing the state of culinary art through the creative application of scientific knowledge and experimental techniques.

The Photography of Modernist Cuisine is a feast for the eyes that serves up the beauty of food through innovative and striking photography. In the team's newest book, simple ingredients, eclectic dishes, and the dynamic phenomena at work in the kitchen are transformed into vivid, arresting art in 300 giant images.

Hundreds of jaw-dropping photographs include some of the most amazing images from Modernist Cuisine and Modernist Cuisine at Home as well as many new and unpublished photos. The Photography of Modernist Cuisine also takes you into The Cooking Lab's revolutionary kitchen and its photo studio on a visual tour that reveals the special equipment and techniques the Modernist Cuisine team uses to create its culinary inventions and spectacular images.

Aspiring photographers will find useful tips on how to frame and shoot their own professional-quality photographs of food in both the restaurant and the home. With spreads nearly 60% larger than those in Modernist Cuisine, using stochastic printing on the highest quality paper, The Photography of Modernist Cuisine will be a prized possession and a treasured gift for food lovers, photo buffs, and anyone who appreciates the natural beauty of food and the joy of seeing it from intriguing new perspectives.

[Acesse aqui a versão completa deste livro](#)