

# SCIENTIFIC COOKING AND THE PHYSICS OF COMPLEX SYSTEMS

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## Abstract

The Art of Cooking is evolving fast in this 21st century. New food products are being designed with the help of molecular technology, genetic discoveries or space research before arriving in our kitchens. Scientific gastronomy is the analysis of physicochemical laws while cooking and scientific cooking is use of science for creating unusual recipes. This is a new tendency, which appears in Europe mostly and has restaurant chefs, matter physicists and experts on chemistry among its participants. And even renowned chefs and scientists are using technology to cook "scientific dishes."

**CONTRIBUTION NOT  
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