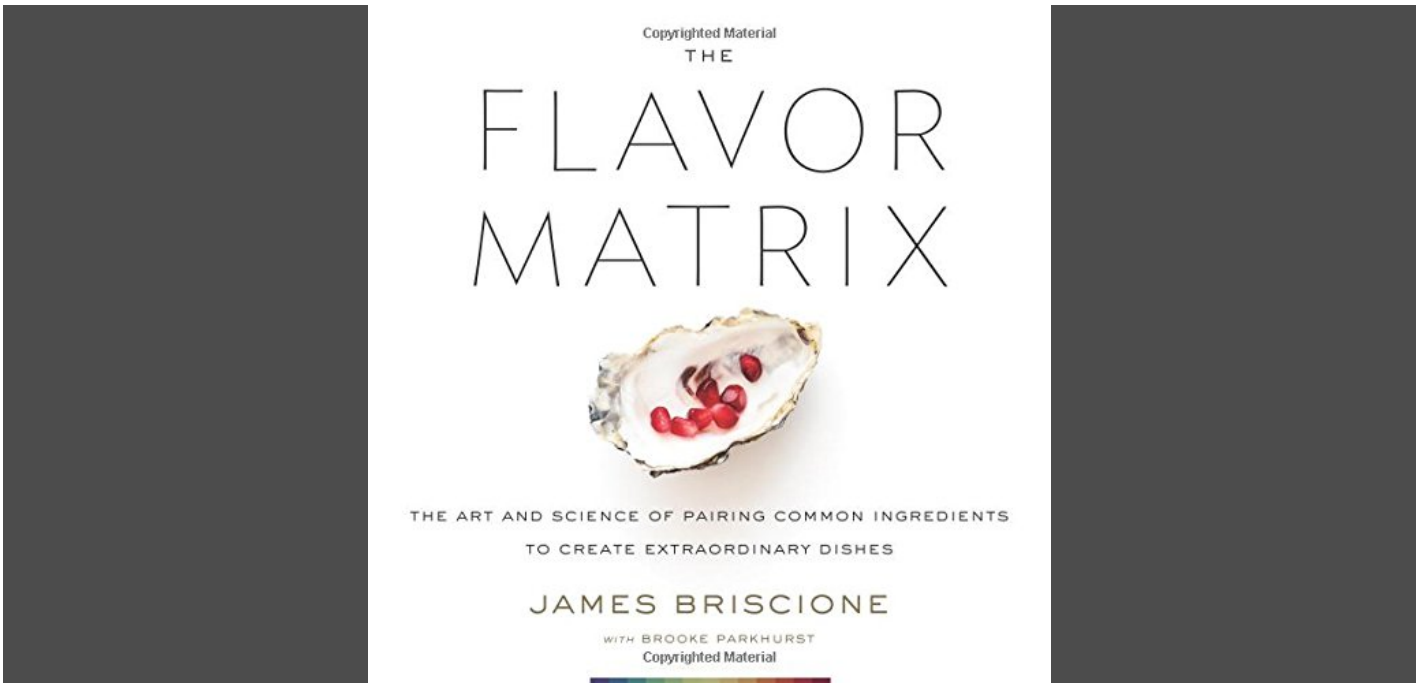


PDF | The Flavor Matrix: The Art and
Science of Pairing Common
Ingredients to Create Extraordinary
Dishes

by James Briscione and Brooke Parkhurst



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A revolutionary new guide to pairing ingredients, based on a famous chef's groundbreaking research into the chemical basis of flavor

As an instructor at one of the world's top culinary schools, James Briscione thought he knew how to mix and match ingredients. Then he met IBM Watson. Working with the supercomputer to turn big data into delicious recipes, Briscione realized that he (like most chefs) knew next to nothing about *why* different foods taste good together. That epiphany launched him on a quest to understand the molecular basis of flavor—and it led, in time, to *The Flavor Matrix*.

A groundbreaking ingredient-pairing guide, *The Flavor Matrix* shows how science can unlock unheard-of possibilities for combining foods into astonishingly inventive dishes. Briscione distills chemical analyses of different ingredients into easy-to-use infographics, and presents mind-blowing recipes that he's created with them. The result of intensive research and incredible creativity in the kitchen, *The Flavor Matrix* is a must-have for home cooks and professional chefs alike: the only flavor-pairing manual anyone will ever need.



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