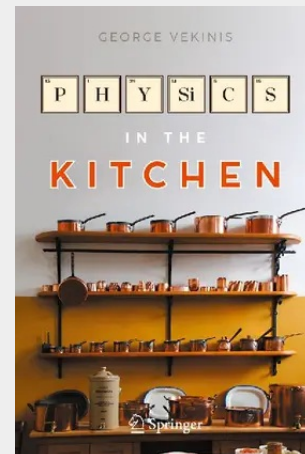


Physics in the Kitchen

Do you know why honey drips whereas ketchup refuses to budge in the bottle? Or what kettles have in common with power stations, or how to cook with radar?

This delightful and accessible book provides a smorgasbord and a whirlwind tour of the multitude of physical phenomena that occur in a kitchen: from the diffusion of nutrients during cooking to how an extractor fan works, how smells disperse, and where quantum effects are hidden. These and numerous other fascinating phenomena are served up in an engaging manner that will fascinate and tantalise the taste buds of anyone who enjoys eating, cooking or simply spending time in the kitchen. No specialist technical or mathematical knowledge is required to enjoy this book. Tuck right in and discover the universe of physical laws in your very own kitchen...

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