

MODERNIST CUISINE

The Art and Science of Cooking

Corrections and Clarifications

Last revised: 21 April 2011

Modernist Cuisine is the product of human beings. And like all human creations, it contains imperfections. Despite our best efforts to find and eliminate every error before the book went to press, some mistakes slipped through. In a few cases the instructions or discussions in the book just aren't as clear as they ought to be. Some readers have sent in corrections, for which we are grateful. One reader, Larry Lofthouse, checked all our temperature conversions and scaling percentages, and identified quite a few errors. We corrected as many of these goofs as we could for the second printing and will improve the accuracy further in subsequent printings. But, for the record, here are the corrections and clarifications we've collected from the first printing.

Found an error that isn't on the list yet? Please email it to info@modernistcuisine.com.

Pages with Corrections

Volume 1

15 291 296

Volume 2

12 26 38 45 48 50 51 63 66
95 66 95 115 117 140 143 149 157
164 174 178 179 190 191 204 236 238
242 244 245 258 260 264 269 270 276
277 278 279 286 297 301 304 305 307
310 314 316 322 323 332 334 339 340
343 344 345 346 352 353 359 360 365
367 374 376 384 388 389 394 396 397
423 424 425 427 443 460 467

Volume 3

12 68 79 97 99 100 102 108 109
149 179 195 200 201 213 226 249 286
301 302 303 323 324 325 328 330 340
341 350 367 384 385 392

Volume 4

32 33 49 50 52 53 57 59 82
93 98 117 120 124 130 135 145 146
153 155 163 167 174 182 189 215 219
227 232 234 236 238 261 266 272 276
282 283 389 292 301 391 394

Volume 5

6 8 12 14 15 19 28 29 36
44 46 51 52 56 63 64 65 66
68 70 71 72 82 92 94 98 102
117 130 132 133 137 144 145 147 148
154 158 161 162 168 186 195 202 207
212 213 216 217 219 226 235 261 264
268 270 275 282 XV LXIV XCIV

Volume 6

2 3 4 6 19 14 16 20 25
26 30 31 32 37 38 41 44 46
47 49 51 55 57 67 68 69 70
71 72 74 78 79 82 83 86 87
88 98 99 106 107 108 111 114 115
119 121 137 142 150 151 160 161 162
168 169 173 174 184 186 192 193 196
203 204 213 214 215 216 218 219 220
222 225 227 228 234 240 243 252 255
259 260 265 266 270 272 275 276 277
280 283 286 291 296 303 304 307 309
310 311 314 315 317 318 320 325 327
330 333 340 346

Volume 1: History and Fundamentals

On page 1-15, the kiwi fruit shown looks yellower than those you are likely to find in the supermarket. The photograph is accurate, however: the variety of kiwi we photographed really is this color.

On page 1-291, “enamal” should read “enamel.”

On page 1-296, “laent” should read “latent.”

Volume 2: Techniques and Equipment

On page 2-12, in the caption, “flare-ups Dodging” should read “flare-ups. Dodging.”

On page 2-26, step one should clarify that metal plates 6–20 mm / $\frac{1}{4}$ – $\frac{3}{4}$ in thick can be used. The thicker the metal plate, the better—as long as it doesn’t become too heavy to lift easily. Plates of mild steel, aluminum, or stainless steel can all work well.

On page 2-38, “It’s Not the Heat, It’s the Humidity” should read “It’s Not the Heat; It’s the Humidity.”

On page 2-45, “a thin the pan” should read “a thin pan.”

On page 2-48, “For more on of the physics” should read “For more on the physics.”

On page 2-50, in the first paragraph, “in the conduction zone above the wok, with occasional forays into the drier, cooler air of the condensation zone” should read “in the condensation zone above the wok, with occasional forays into the drier, cooler air of the convection zone.”

On page 2-51, in the first paragraph “the food that” should read “that the food.”

On page 2-63, “only slight hotter” should read “only slightly hotter.”

On page 2-66, “collapses and fill” should read “collapses and fills.”

On page 2-95, in the marginal note, “page 22)” should read “page 24).”

On page 2-115, “these of techniques” should read “these techniques.”

On page 2-117, “principle” should read “principal.”

On page 2-140, in the explanation at the top of the table The Chemicals at Work in Smoking, “curing we associated” should read “curing we associate.”

On page 2-143, “food out paces” should read “food outpaces.”

On page 2-149, “Dripping” should read “Dipping.”

On page 2-157, in the upper right hand graph, “Set point = 50 °C / 172 °F” should read “Set point = 50 °C / 122 °F.”

On page 2-164, in the caption for the oven temperature graph, “kitchen-air” should read “kitchen air.”

On pages 2-174 and 6-2, in step two for making bacon in a combi oven “ $1\frac{1}{2}$ mm / $\frac{5}{8}$ in” should read “1.5 mm / $\frac{1}{16}$.”

On pages 2-178 and 6-3, in the Program table, “300 °C / 575 °F” should read “285 °C / 550 °F.”

On pages 2-178 and 6-3, in the Program table, in step two, “Roast to core temperature of 60 °C / 140 °F, about 3 h” should read “Roast to core temperature of 60 °C / 140 °F, about 4 h.”

On pages 2-179 and 6-4, in step six for roasting chicken in a combi oven, “Cook at 64 °C / 147 °F and 0%,” should read “Cook at 62 °C / 144 °F and 0%,” and in step nine, “Cook at 296 °C / 565 °F and 0%,” should read “Cook at 285 °C / 550 °F and 0%.”

On page 2-190, in the fourth item on the list of How Not to Do Irresponsible Things with a Microwave, “glasses in the microwave turntable” should read “glasses on the microwave turntable.”

On page 2-191, “meter per second” should read “meters per second.”

On page 2-204, in the sous vide canning section of the Sous Vide Cooking Strategies table, “and and” should read “and.”

On page 2-236, in the introductory paragraph, “and those rely” should read “and those that rely.”

On page 2-238, “The are essential” should read “They are essential.”

On page 2-242, in the cooking to a target temperature section of the Strategies for Sous Vide: A Comprehensive Guide table, “as soon the core” should read “as soon as the core.”

On page 2-244, in the second chart, as well as in the caption below it, “56 °C / 153 °F” should read “56 °C / 133 °F.”

On page 2-245, “whereas we use usually” should read “whereas we usually.”

On page 2-245, “cools as fast, as or faster” should read “cools as fast as, or faster.”

On page 2-258, in the marginal note, “-150 °C to -60 °C / -238 °F to -76 °F” should read “-70 °C to -60 °C / -94 °F to -76 °F.”

On page 2-260, in step two of How to Freeze Food in a Salty Brine, “-15 °C / -5 °F” should read “-15 °C / 5 °F.”

On page 2-264, “right the temperature” should read “right temperature.”

On page 2-269, in the introductory paragraph, “foods improved” should read “foods improve.”

On page 2-270, in the introductory paragraph, “oe” should read “oil.”

On page 2-276, in the column for 2.0 cm / ¾ in, in the 120 °C / 216 °F row, “54 m 21s” should read “53 m 21s.”

On pages 2-276-9, the 6.0 cm columns in the tables on pages 276, 277, and 279 are incorrect. The correct times shown in the table on this page.

On page 2-278, in step one, “by subtract the starting” should read “by subtracting the starting.”

On page 2-286, in the top left paragraph, “tories” should read “laboratories.”

On pages 2-297 and 6-6, in step one, “200 g of chicken wings” should read “400 g of chicken wings.” [For more corrections to the table in 6-6 only, click here.](#)

°C	PAGE 276, column "6.0"	PAGE 277, column "6.0"	PAGE 279, column "6.0"	°F
5	1h 47m	59m 53s	1h 35m	9
10	2h 14m	1h 16m	2h 03m	18
15	2h 30m	1h 25m	2h 21m	27
20	2h 42m	1h 32m	2h 33m	36
25	2h 51m	1h 38m	2h 43m	45
30	2h 59m	1h 43m	2h 52m	54
35	3h 06m	1h 46m	2h 59m	63
40	3h 11m	1h 50m	3h 05m	72
45	3h 17m	1h 53m	3h 10m	81
50	3h 21m	1h 55m	3h 15m	90
55	3h 25m	1h 57m	3h 19m	99
60	3h 29m	1h 59m	3h 23m	108
65	3h 32m	2h 01m	3h 27m	117
70	3h 35m	2h 03m	3h 31m	126
75	3h 38m	2h 05m	3h 33m	135
80	3h 40m	2h 07m	3h 37m	144
85	3h 43m	2h 08m	3h 40m	153
90	3h 45m	2h 10m	3h 42m	162
95	3h 48m	2h 11m	3h 43m	171
100	3h 51m	2h 12m	3h 46m	180
105	3h 51m	2h 13m	3h 49m	189
110	3h 54m	2h 15m	3h 52m	198
115	3h 56m	2h 16m	3h 52m	207
120	3h 58m	2h 17m	3h 54m	216
125	4h 00m	2h 18m	3h 56m	225
130	4h 02m	2h 19m	3h 58m	234

On page 2-301, in the recipe for Pressure-Cooked White Chicken Stock, in step two, “Bring to a boil, and then drain chicken immediately.” should read “Bring to a boil, and then drain chicken immediately. Alternatively, for brown stock, roast wings and bones, and fry ground chicken until golden brown.” The step appears correctly in the recipe in the Kitchen Manual (page 6-11).

On pages 2-304 and 6-14, in the recipe for pho in the Best Bets for Broth table, in addition to the roasted beef knuckles, the recipe should also call for oxtail, jointed and seared, with a scaling of 18%.

On page 2-304, in the scaling column for meat in the Best Bets for Broth table, “10” should read “10%.”

On page 2-305, in the recipe for ham broth and pho, in the Best Bets for Broths table, the cooking time should read “1½ h.”

On pages 2-307 and 6-16, in step six, on the Oxtail Pho recipe, “1 bar / 15 psi for 3 h” should read “1 bar / 15 psi for 1½ h.”

On pages 2-310 and 6-20, in step one of infusing flavor into a liquid, “add 10 g of crushed lemongrass for every 100 g of vinegar” should read “add 50 g of thinly sliced lemongrass for every 100 g of vinegar.”

On page 2-314, in the introductory text on acidifiers, “for determing the right” should read “for determining the right.”

On page 2-316, in the caption, “formulated to exactly to pH values of exactly four” should read “formulated to pH values of exactly four.”

On page 2-322, the end of the sentence is cut off; it should read “and then carefully measure out the elixirs with a dropper.”

On page 2-322, “it to replenish” should read “is to replenish.”

On page 2-323, “such coconut fat” should read “such as coconut fat.”

On page 2-332, “Some cook use” should read “Some cooks use.”

On page 2-334, in the paragraph on using a food press, “once of which” should read “one of which.”

On page 2-339, in step four of How to Keep Fresh-Squeezed Juice Fresh, “Filter our the pulp” should read “Filter out the pulp.”

On pages 2-340 and 6-31, in the recipe for Melon Water, in the marginal note, “before to serving” should read “before serving.”

On pages 2-340 and 6-31, the recipe for Meyer Lemonade should call for 2 g of water with a scaling of 0.7%.

On page 2-343, “stock in which” should read “stock, in which.”

On page 2-343, “These reaction” should read “These reactions.”

On page 2-344, in the introductory text on jus “makes it easy” should read “make it easy.”

On page 2-345, in the directions for making jus, step two should read “If cooking sous vide, vacuum seal the liquids, proteins, and aromatics together. Otherwise combine ingredients in a pressure cooker. Quantities are proportional to whichever ingredient (usually the protein or the stock) is set to 100%. For example, use 38 g of wine and 13 g of vermouth for every 100 g of heads when making shellfish jus.”

On page 2-345, in the the directions for making jus, step three should read “Cook. Recommended cooking methods, temperatures, and times are indicated in the table. Pressures given are gauge pressures.”

On page 2-345, “for Jus below lists” should read “for Jus at left lists.”

On pages 2-346 and 6-37, in the recipe for Sous Vide Mussel Juice, step two, “Steam for 4 min,” should read “Cook in 100 °C / 212 °F steam of boiling water for 4 min.”

On page 2-352, in the Strategies for Filtering Liquids and Clarifying Consummés, in the “see page” column for enzyme clarification, “351” should read “372.”

On page 2-353, in the caption for the beakers, “slower the filtration” should read “the slower the filtration.”

On page 2-359, “ladel” should read “ladle.”

On page 2-360, “that rule If you whip” should read “that rule. If you whip.”

On page 2-365, beneath carrot juice in the ingredient column of of the Centrifuged Carotene Butter recipe, “see page 365” should read “see page 336.”

On pages 2-367 and 6-41, in the recipe for Centrifuged Pea Juice, in step five, “Skim off and reserve layer of surface fat, about 50 g,” should read “Skim off and reserve thin, middle layer of pea butter—about 50 g—to spread on bread or blend into sauces.”

On page 2-374, in the Best Bets for Consommé table, in the flavoring column for brown butter consommé, “see page 331” should read “see page 4-213.”

On pages 2-376 and 6-44, the recipe for Pistachio Consommé should call for 100 g of shelled, raw pistachios with a scaling of 33%, 15 g of sugar with a scaling of 5%, 10 g of grape seed oil with a scaling of 3.3%, 300 g of water with a scaling of 100%, and 20 g of pistachio oil with a scaling of 6.6%.

On page 2-384, “your own spirits” should read “your own spirits.”

On page 2-388, in step four of How to Distill with a Rotavap, “depends the size” should read “depends on the size.”

On pages 2-389 and 6-47, the recipe for Vacuum-Concentrated Apple and Cabbage Juice should call for 30 g of honey with a scaling of 20%.

On page 2-394, “bottles of solution that fit” should read “bottles that fit.”

On page 2-396, “a alcohol content” should read “an alcohol content.”

On page 2-397, in the introductory paragraph to How to Freeze Concentrate, “as possible then” should read “as possible, and then.”

On page 2-423, in the bottom caption, “allows you compensate” should read “allows you to compensate.”

On page 2-424, in the instructions for Making a Smooth Puree, the order of steps two and three should be reversed, and step four should instruct the reader to sieve the mixture after pureeing. The steps do appear correctly in the Kitchen Manual (page 6-55).

On page 2-425, in the recipe for broccoli florets in the Best Bets for Vegetable and Fruit Purees table, in the liquid column, “neutral oil 3%” should read “hazelnut oil 10%.” In the tool column, “Pacojet” should read “commercial blender.” These entries are correct in the Kitchen Manual (page 6-55).

On pages 2-425 and 6-55, in the recipe for artichoke puree in the Best Bets for Vegetable and Fruit Purees, the temperature given should be 90 °C / 194 °F.

On pages 2-425 and 6-55, in the recipe for beet puree in the Best Bets for Vegetable and Fruit Purees, the temperature given should be 90 °C / 194 °F.

On pages 2-427 and 6-57, in the recipe for Celery Root Mousseline, in step nine, “Season puree” should read “Whisk in oil, and season.”

On page 2-443 and 6-59, the recipe for Spray-Dried Buttermilk should call for 0.4 g of lactic acid with a scaling of 0.02%.

On page 2-460, in step one of the variation directions for cry-opoaching an oil, “Tie off the the plastic wrap” should read “Tie off the plastic wrap.”

On page 2-467, “into smaller dewar” should read “into a smaller Dewar.”

Volume 3: Animals and Plants

On page 3-12, “legs muscles” should read “leg muscles.”

On pages 3-68 and 6-67, the recipe for Salmon Tartare Cornets should call for 65 g of all-purpose flour with a scaling of 45%.

On page 3-79, “might notice” should read “might not notice.”

On pages 3-97 and 6-70, the recipe for Rib Eye with Cherry Mustard Marmalade and Porcini should call for 0.5 g of quatre epice with a scaling of 0.06%.

On pages 3-99 and 6-71, in the Best Bets for Cooking Tender Red Poultry Sous Vide, the temperature given for cooking goose breast should be 55 °C / 131 °F for a pink coloring.

On pages 3-99 and 6-70, in the Best Bets for Cooking Tender White Poultry Sous Vide, the temperatures given for cooking pheasant breast should be 54 °C / 129 °F medium rare for a slightly pink coloring and should be 56 °C / 133 °F for medium.

On pages 3-100 and 6-72, in the recipe for Poulet au Feu d’Enfer, in step three, “in 60 °C / 140 °F bath” should read “in 59 °C / 138 °F bath” and what is currently “temperature of 59 °C / 138 °F,” should read “temperature of 58 °C / 136 °F.” In step four, “hold for additional 20 min,” should read “hold for additional 30 min.”

On pages 3-102 and 6-74, in the Best Bets for Cooking Fish Sous Vide table, the recipe for hamachi should suggest cooking at 40 °C / 104 °F for a tender texture. The recipes for cod, escolar, and salmon should suggest cooking at 41 °C / 106 °F for a tender texture. For a flaky texture, it should suggest cooking cod at 49 °C / 120 °F and cooking sea bass at 50 °C / 122 °F.

On pages 3-108 and 6-83, the recipe for Geoduck in the Best Bets for Cooking Tough Shellfish table should suggest cooking at 88 °C / 190 °F for a tender braised texture.

On pages 3-109 and 6-86, the recipe for beef flatiron in the Best Bets for Cooking Tough Cuts table should suggest cooking at 60 °C / 140 °F for 36 h to obtain a tender, yielding texture.

On pages 3-149 and 6-99, the recipe for Foie Gras Soup should call for 10 g of extra virgin olive oil with a scaling of 1.7%.

On pages 3-179 and 6-106, the recipe for Miso Cured Black Cod should call for 3 g of lemon zest with a scaling of 0.75% and 500 g of white miso with a scaling of 125%.

On pages 3-179 and 6-107, in the recipe for Grapefruit Cured Salmon, step three, “Blend, forming wet cure,” should read “Blend to form dry cure.”

On page 3-195, “Beyond acids and alkalines” should read “Beyond acids and alkalis.”

On pages 3-200 and 6-114, the recipe for Lutefisk should call for 25 g each of salt and sodium hydroxide. Each should have a scaling of 2.5% and a special scaling of 0.7%.

On pages 3-201 and 6-115, the recipe for Yakitori should call for 200 g of chicken skin with a scaling of 50% and 400 g of coarsely ground chicken thigh meat with a scaling of 100%. In the sixth step, “Cook sous vide in 88 °C / 190 °F bath for 2 h” should read “Cook sous vide in 88 °C / 190 °F bath for 12 h.”

On pages 3-201 and 6-119, in the recipe for Beet Juice-Fed Oysters, step four, “Strain juice through fine (500 micron / 0.02 in) sieve” should read “Strain juice through fine (25 micron / #500) sieve.”

On pages 3-201 and 6-119, in the marginal note for the recipe for Beet Juice-Fed Oysters, “Using a 500 micron sieve” should simply read “Using a very fine sieve.”

On pages 3-213, 5-LXIV, and 6-121, we misspelled John Paul Carmona’s name. We apologize for the error.

On page 3-213, “inspired by from” should read “inspired by.”

On pages 3-213 and 6-121, the recipe for Beef Cheek Pastrami should call for 2 g of pink peppercorns with a scaling of 0.2%.

On page 3-226, the next-to-last sentence of the second column reads “These cultures are isolated from successful sausage-making operations.” Should successful be successive? In this particular case, we meant successful. The origin of sausage cultures started by taking samples from traditional sausage makers and then refining them.

On pages 3-249 and 6-137, the recipe for Fried Chicken Sausage should call for 26 g of salt with a scaling of 2.6% and 400 g of pressure rendered chicken fat with a scaling of 40%.

On page 3-286, “fall within” should read “falls within.”

On pages 3-301 and 6-150, the recipe for Caramelized Carrot Soup should call for 4 g of young ginger with a scaling of 0.8% and “Carrot juice, brought to boil and centrifuged” should read “Carrot juice, brought to simmer and centrifuged.”

On pages 3-301 and 6-150, in the recipe for Caramelized Carrot Soup, “Carrot juice, brought to boil and centrifuged” should read “Carrot juice, brought to simmer and centrifuged.”

On pages 3-302 and 6-150, the recipe for Autoclaved Onion Soup should call for 80 g of cheese foam with a scaling of 40%.

On pages 3-303 and 6-151, the recipe for Crispy Boiled Peanuts should call for 2 g of Demerara sugar with a scaling of 2%.

On pages 3-323 and 6-160, the recipe for Pommes Pont-Neuf should call for 0.75 g of baking soda with a scaling of 0.15%.

On pages 3-324 and 6-160, in the recipe for Pectinase-Steeped Fries, in step six, “Steam at 100 °C / 212 °F for 15 min” should read “Steam at 100 °C / 212 °F for 20 min,” and in step eight, “Blanch in 170 °C / 340 °F oil” should read “Blanch in 160 °C / 325 °F oil.”

On pages 3-324 and 6-161, in the recipe for Starch-Infused Fries, in step six, “Steam at 100 °C / 212 °F for 15 min” should read “Steam at 100 °C / 212 °F for 20 min,” and in step ten, “Blanch in 170 °C / 340 °F oil” should read “Blanch in 160 °C / 325 °F oil.”

On pages 3-325 and 6-161, in the recipe for Ultrasonic Fries, in step three, “Cook at 100 °C / 212 °F for 15 min” should read “Cook at 100 °C / 212 °F for 20 min,” in step nine, “Blanch in 170 °C / 340 °F oil” should read “Blanch in 160 °C / 325 °F oil.”

On pages 3-325 and 6-161, in the recipe for Starch-Infused Ultrasonic Fries, in step three, “Cook at 100 °C / 212 °F for 15 min” should read “Cook at 100 °C / 212 °F for 20 min,” and in step 12, “Blanch in 170 °C / 340 °F oil” should read “Blanch in 160 °C / 325 °F oil.”

On pages 3-328 and 6-162, in the Best Bets for Fried Fruit and Vegetable Chips table, the recipes for apple, celery root, cucumber, eggplant, jalapeño, melon, pineapple, strawberry, tomato, and watermelon should all suggest deep-frying at 150 °C / 300 °F. The recipes for Asian pear, carrot, lotus root and potato should all suggest deep-frying at 160 °C / 325 °F.

On pages 3-330 and 6-162, in the recipe for Restructured Potato Chips, in step five, “flip and bake another 2–3 min” should read “flip and bake another 8–10 min.”

On pages 3-340 and 6-168, the recipe for Cromesquis should call for 6 g of Ultra-Sperse 3 with a scaling of 1.7% and a special scaling of 0.4%, 2.4 g of lota carrageenan with a scaling of 0.68% and a special scaling of 0.16%, and 1.8 g of low-acyl gelatin with a scaling of 0.51% and a special scaling of 0.12%. In the Kitchen Manual, the order of the steps is correct as printed, but the numbering is wrong. The steps are out of order on page 3-340.

On pages 3-341 and 6-169, the recipe for Corn Croquette should call for 100 g of water with a scaling of 33%, 1.5 g of methylcellulose with a scaling of 0.5%, 5 g of Crisp Coat UC with a scaling of 1.7%, 50 g of freeze-dried corn powder with a scaling of 16.7%, and 50 g of panko with a scaling of 16.7%.

On pages 3-350 and 6-174, the recipe for Preserved Lemons should call for 1.8 g of saffron with a scaling of 0.06%. [For corrections to the recipe for Pickled Tapioca Pearl on page 6-174, click here.](#)

On page 3-367 and 6-186, the dehydration temperatures for crisp and airy wafers in the Formulas for Dehydrating Produce table should all be 55 °C / 130 °F.

On pages 3-384 and 6-192, the recipe for Spaghetti Carbonara should call for 20 g of parmesan with a scaling of 20%, 15 g of thinly sliced garlic with a scaling of 15%, and 10 g of finely minced chives with a scaling of 10%.

On pages 3-385 and 6-193, the recipe for Pad Thai should call for 40 g of bean sprouts with a scaling of 13.5%.

On pages 3-392 and 6-196, in the recipe for Compressed Melon Terrine, in step one, “Disperse calcium lactate gluconate into water” should read “Disperse calcium lactate into water.”

Volume 4: Ingredients and Preparations

On pages 4-32 and 6-203, the recipe for Steamed Cod with Cod Roe Velouté should call for 20 g of pregelatinized starch paste with a scaling of 40%.

On pages 4-33 and 6-204, in the recipe for Turkey Wing, “Yields 450 g (four portions)” should read “Yields 300 g (four portions).”

On pages 4-49 and 6-220, the recipe for House Barbecue Sauce should call for 20 g of freeze dried tomato powder with a scaling of 20%.

On pages 4-50 and 6-214, in the recipe for Caramelized Coconut Cream, in step four, “Blend until sodium alginate is completely dissolved” should read “Blend until PGA is completely dissolved.”

On pages 4-52 and 6-213, the recipe for White Grape Syrup should call for 4.5 g of malic acid with a scaling of 1.1%.

On pages 4-53, 5-XCIV, and 6-215, in the recipe for Warm Potato and Pistachio Pesto Salad, “Parmigiano Reggiano” should read “Parmigiano Reggiano.”

On pages 4-53 and 6-215, in the recipe for Warm Potato and Pistachio Pesto Salad, in step four, “blanc” should read “blanch.”

On pages 4-57 and 6-227, the recipe for Herbed Cheese Spread should call for 10 g of garlic confit with a scaling of 13.3%.

On pages 4-59 and 6-228, in the recipe for Horchata (Chufa Milk), in step six, “Pass milk through fine sieve” should read “Strain milk, pressing on solids to extract as much liquid as possible. Discard solids.”

On pages 4-82 and 6-234, the recipe for miso-cured egg yolks in the Best Bets for Pickled and Preserved eggs table should suggest curing for five days.

On pages 4-93 and 6-240, the recipe for French Scrambled Eggs should call for 4 g of salt with a scaling of 2.7%. In step three, “about 25 min” should read “about 35 min,” and “until set, about 7 min” should read “until set, about 10 min.”

On pages 4-98 and 6-243, the recipe for Chorizo French Toast should call for 9 g of salt with a scaling of 4.5%. [For corrections to the recipe for Omelet Base on page 6-243, click here.](#)

On page 4-117 and 6-252, in the table Best Bets for Gelling with Transglutaminase (Activa), in the row for sour cream spaetzle, 160 Bloom gelatin, at a scaling of 3.3%, should be added to the list of bases and water should have a scaling of 22.2%.

On pages 4-117 and 6-252, the recipe for Sour Cream Spaetzle should call for 3 g of salt with a scaling of 2%.

On pages 4-120 and 6-255, the recipe for Deep-Fried Custard should call for 100 g of XO sauce with a scaling of 40%. The caption should call for 26 g of sugar with a scaling of 8% when adjusting the recipe for a sweet version.

On pages 4-124, “affect on flavor is negligible” should read “effect on flavor is negligible.”

On pages 4-130 and 6-259, in the recipe for Dill Spheres, the double asterisk notation, “% of total weight of water” should read “% of total weight of celery juice.”

On page 4-135, the variation of freezing gel spheres should note that Grant Achatz pioneered this molding technique in 2004, when he used it to make his “Cranberry, Frozen and Chewy” from cranberry syrup thickened with modified starch. Here, we suggest using this technique to mold a mixture made with 0.8% locust bean gum and 0.2% xanthan gum. This com-

ination of gelling agents allows the mixture to set as a gel after it has been frozen and later thawed. You can use this technique to set other liquids in frozen form as well.

On pages 4-145 and 6-265, the recipe for Guinness “Pâte de Fruit” should call for 10 g of HM pectin with a scaling of 10% and a special scaling of 1.7% of the total weight of the sugar, isomalt, beer, and glucose.

On pages 4-146 and 6-266, the recipe for Olive Oil Noodles should call for 0.7 g of agar with a scaling of 0.44%. In step 12, “Extrude noodles 1 mm / $\frac{1}{32}$ in thick” should read “Extrude noodles 3 mm / $\frac{1}{8}$ in thick.”

On pages 4-153, 5-268, and 6-270, the recipe for Foie Gras Cherries should call for 0.6 g of xanthan gum with a scaling of 0.4% and a special scaling of 0.1%. The recipe should also call for 18 foie gras parfait spheres. [For more corrections to the recipe on page 5-268 only, click here.](#) Or, [for corrections to the recipe for Halibut Cheek on page 6-270, click here.](#)

On pages 4-155 and 6-272, the recipe for Salmon Poached in Licorice should call for 11.2 g of low-acyl gellan gum with a scaling of 0.7% and a special scaling of 0.46% of the total weight of the licorice stock and 3.2 g of high-acyl gellan gum with a scaling of 0.2% and a special scaling of 0.13% of the total weight of the licorice stock.

On pages 4-163 and 6-277, the recipe for Boeuf en Gelée should call for 1.25 g of low-acyl gellan gum with a scaling of 0.13% and a special scaling of 0.46%.

On pages 4-167 and 6-280, in the recipe for Hot Quince Gel, in step two, “Puree” should read “Discard skins, and puree cooked quince and cooking liquid.”

On pages 4-174 and 6-283, the recipe for Potato Beignets with Caviar should call for 5.5 g of Methocel E4M with a scaling of 4.4% and a special scaling of 0.4% of the total weight of other batter ingredients, excluding the Methocel mixture.

On pages 4-182 and 6-286, in the recipe for Hot and Cold Tea, both sections should call for 865 g of Earl Gray Tea. In step seven, “Blend until completely dissolved, and reserve gellan mixture” should read “Blend until completely dissolved,” and steps eight and nine should be omitted.

On pages 4-189 and 6-291, the recipe for Carbonated Mojito Spheres should call for 450 g of distilled water with a scaling of 129%.

On page 4-215, in the Emulsion Stabilizers table, "bacon jam" should read "cappuccino foam" for the example use of glucose syrup DE 40. In correspondence with this correction, "229" should read "266" in the page number column.

On pages 4-219 and 6-296, the recipe for Poached Lobster should call for 300 g of lobster tails with a scaling of 100%.

On pages 4-219 and 6-296, the recipe for Beet Flexicurd should call for 8 g of LM Pectin 104 AS with a scaling of 1%, 3.4 g of agar with a scaling of 0.425%, 2.6 g of high-acyl gellan gum with a scaling of 0.325%, and 1 g of kappa carrageenan with a scaling of 0.125%.

On pages 4-227 and 6-304, the recipe for Sous Vide Lemon Curd should call for 1 g of lemon essential oil with a scaling of 0.25%.

On pages 4-232 and 6-309, the recipe for Eggless Mayonaisse should call for 1.2 g of agar with a scaling of 0.6%.

On pages 4-234 and 6-307, the recipe for Eggless Citrus Curd should call for 300 g of whole, washed lemons with a scaling of 230%.

On pages 4-236 and 6-310, the recipe for Pistachio Gelato should call for 7 g of salt with a scaling of 1%.

On pages 4-236 and 6-310, in the recipe for Hazelnut "Cream," the ingredient citric acid should be omitted.

On pages 4-238 and 6-311, in the recipe for Chilled Chicken-Noodle Soup, in step four, "Place each portion between two layers of plastic wrap," should read "Place each portion in a vacuum bag, and vacuum seal," and step five should be omitted.

On page 4-261, "depends on how the volume of the siphon, full the siphon is, the fat content of the liquid and the temperature" should read "depends on the volume of the siphon, how full the siphon is, the fat content of the liquid, and the temperature."

On pages 4-266 and 6-314, in the recipe for Geoduck with Seawater Foam, the asterisk notation should read "% of total weight of water and geoduck juice."

On pages 4-266 and 6-315, the recipe for Cappuccino Foam should call for 500 g of 2% milk with a scaling of 125%, 100 g of coffee beans with a scaling of 25%, 40 g of sugar with a

scaling of 10%, 10 g of glucose syrup with a scaling of 2.5%, and 1 g of black cardamom seeds with a scaling of 0.25%. [For corrections to the recipe for Tomato Vinegar on page 6-315, click here.](#)

On pages 4-272 and 6-317, the recipe for Whipped Cheese should call for 0.75 g of lambda carrageenan with a scaling of 0.15%.

On pages 4-276 and 6-320, the recipe for Poached Apple with Pecorino Foam should call for 200 g of peeled pink lady apples with a scaling of 50%, 50 g of hard apple cider with a scaling of 12.5%, 50 g of unsalted butter with a scaling of 12.5%, 0.1 g of bay leaf with a scaling of 0.025%, and 0.1 g of vanilla seeds with a scaling of 0.025%.

On pages 4-282 and 6-325, in the recipe for Coconut Chutney Foam, the asterisk notation should read, "% of total weight of coconut milk, coconut cream, herb puree, and water." [For corrections to the recipe for Suet Mousseline on page 6-325, click here.](#)

On pages 4-283 and 6-327, in the recipe for Barbecued Eel with Whipped Caramel, step two should be omitted.

On page 4-289 and 6-330, in step two, "For example, to make passion fruit marshmallows add 6.25 g of 160 bloom gelatin and 2.5 g of albumin powder" should read "For example, to make passion fruit marshmallows, add 4 g of 160 bloom gelatin and 10 g of albumin powder."

On pages 4-292 and 6-333, in the recipe for Green Tea Cake, in step 11, "Fold into liquid ingredients to form batter" should read "Fold into liquid ingredients to form batter, and rest refrigerated for 2 h."

On pages 4-301 and 6-340, in the recipe for Gruyère Soufflé, in step five, "Blend until powder dissolves" should read "Blend until powder dissolves, and allow to hydrate, refrigerated, for at least 6 h."

On page 4-391, "miniscule" should read "minuscule."

On page 4-394, "for make" should read "for making."

Volume 5: Plated Dishes

On pages 5-6 and 6-216, the recipe for Aged Rare Beef Jus should call for 2 g of MSG with a scaling of 2%.

On pages 5-8 and 6-325, the recipe for Suet Mousseline should call for 1.2 g of low-acyl gellan with a scaling of 0.34% and a special scaling of 0.29%.

On pages 5-8 and 6-148, in the recipe for Potato Puree, in step 10, “Fold butter in gently until melted” should read “Fold butter in gently.”

On page 5-12 and 6-334, in the recipe for Hamburger Buns, an additional step should be taken before step one: “Dissolve yeast in 89 g water, and mix remaining 100 g with flour.”

On pages 5-14 and 6-19, in the recipe for Mushroom Broth, in step two, “at a gauge pressure of 1.4 bar / 21 psi” should read “at a gauge pressure of 1 bar / 15 psi.”

On page 5-15, in the recipe for Compressed Tomato, an additional step should be taken before step one: “Remove the cores.”

On page 5-19 and 6-38, in the recipe for Banyuls Glaze, in step seven, “at a gauge pressure of 1.4 bar / 21 psi” should read “at a gauge pressure of 1 bar / 15 psi.”

On pages 5-28 and 6-203, in the recipe for Caramelized Crème Fraîche, in step two, “at a gauge pressure of 1.4 bar / 21 psi” should read “at a gauge pressure of 1 bar / 15 psi.”

On pages 5-29 and 6-68, the recipe for Rack of Lamb should call for 10 g of rosemary sprigs with a scaling of 1.65%.

On pages 5-36 and 6-69, the recipe for Pork Tenderloin with Juniper should call for 10 g of 160 Bloom gelatin with a scaling of 2% and a special scaling of 0.9%.

On pages 5-44 and 6-108, the recipe for Crispy Beef Strands should call for 2 g of salt with a scaling of 1%.

On page 5-44, the recipe for Sweet, Sour, and Savory Glaze should call for 5 g of star anise with a scaling of 0.15%, and 5 g of Thai basil with a scaling of 0.15%.

On page 5-46, in the recipe for Dehydrated Garlic Chip, step one, “Combine slices of with milk” should read “Combine slices with milk.”

On page 5-51, the recipe for Beignet of Sauce Ravigote should call for 5.5 g of 160 Bloom gelatin with a scaling of 11% and a special scaling of 2.3%.

On pages 5-52 and 6-87, the recipe for Beef Shank Rilette should call for 1.5 g of 160 Bloom gelatin with a scaling of 0.75% and a special scaling of 0.9%.

On pages 5-56 and 6-19, in the recipe for Goulash broth, steps three and seven should be omitted.

On pages 5-63 and 6-276, the recipe for Bone Marrow Custard should call for 0.375 g of low-acyl gellan gum with a scaling of 0.3% and a special scaling of 0.1%.

On pages 5-64 and 6-346, the recipe for Gremolata Crisp should call for 1.3 g of grated lemon zest with a scaling of 0.5%, 2.2 g of salt with a scaling of 0.9%, and in step one, “Blanch until tender” should read “Blanch until tender, and shock in ice water to cool.”

On pages 5-65 and 6-315, the recipe for Tomato Vinegar Foam should call for 150 g of white wine vinegar with a scaling of 15%, and 2.5 g of salt with a scaling of 0.25%.

On page 5-66, in the Order of Preparation table, “S. South Carolina BBQ Sauce (5)” should read “South Carolina BBQ Sauce (5).”

On page 5-68 and 6-49, the recipe for Kansas Rub should call for 4 g of salt with a scaling of 8%.

On page 5-70 and 6-219, the recipe for North Carolina (Eastern Region) BBQ Sauce should call for 30 g of maple syrup with a scaling of 15% and 5 g of sugar with a scaling of 2.5%.

On page 5-71 and 6-219, the recipe for Kentucky BBQ Sauce should call for 5 g of Worcestershire sauce with a scaling of 1.7%.

On page 5-71, the recipe for Centrifuged BBQ Sauce should call for 0.05 g of liquid smoke with a scaling of 0.04% and 0.8 g of MSG with a scaling of 0.64%.

On pages 5-72 and 6-46, the recipe for Red Coleslaw should call for 30 g of honey with a scaling of 20% and 0.4 g of black peppercorns with a scaling of 0.27%.

On pages 5-82 and 6-82, in the recipe for Sous Vide Duck Confit Pavé, the parenthetical reference and asterisk regarding the scaling of Activa RM should be omitted.

On pages 5-92 and 6-222, the recipe for Mughal Curry should call for 0.25 g of bay leaf with a scaling of 0.13%.

On page 5-94, the recipe for Candied Orange should call for 25 g of sugar with a scaling of 8%.

On page 5-98, in the recipe for Masala Curry Sauce, “see page 4-242” should read “see page 3-290.”

On page 5-102, the notation for pink brine in the recipe for Sous Vide Pork Belly, should read “see page 3-168.”

On pages 5-102 and 6-88, the recipe for Sous Vide Pork Belly should call for 240 g of pink brine with a scaling of 10%.

On page 5-117, the recipe for Stuffed Morels should call for 200 g of brown chicken stock with a scaling of 200%.

On pages 5-130 and 6-98, the recipe for Sous Vide Pigeon Offal should call for 150 g of pigeon gizzards with a scaling of 150% and 50 g of rendered duck fat with a scaling of 50%.

On pages 5-132 and 6-4, the recipe for Roast Pigeon Crown should call for 200 g of farce royal with a scaling of 33%.

On pages 5-133 and 6-38, the recipe for Toasted Oat Jus should call for 650 g of pigeon carcass with a scaling of 260%.

On pages 5-133 and 6-38, the recipe for Toasted Oat Jus should call for 200 g of pigeon wings with a scaling of 80%, 300 g of sweet onions with a scaling of 300%, 45 g of grape seed oil with a scaling of 120%, 10 g of garlic with a scaling of 19.2%, 750 g of brown pigeon stock with a scaling of 300%, 300 g of red wine with a scaling of 120%, 650 g of rendered foie gras fat with a scaling of 26%, 50 g of cognac with a scaling of 20%, 30 g of steel-cut oats with a scaling of 12%, 20 g of sherry vinegar with a scaling of 8%, 13 g of sugar with a scaling of 5.2%, and 2 g of black peppercorns with a scaling of 0.8%.

On pages 5-137 and 6-173, in the recipe for Sous Vide Guinea Hen, in step six, “to core temperature of 54 °C / 129 °F, about 30 min” should read “to core temperature of 58 °C / 136 °F, about 30 min.”

On pages 5-144 and 6-270, the recipe for Halibut Cheek Gel Base should call for 0.36% of sodium citrate with a scaling of 0.1% and a special scaling of 0.25%, 0.36% of high-acyl gellan with a scaling of 0.1% and a special scaling of 0.25%, and 150 g of fish stock mixture with a scaling of 37.5%.

On pages 5-145 and 6-303, the recipe for Sea Urchin Tartar Sauce should call for 20 g of scallions with a scaling of 24%.

On pages 5-147 and 6-142, in the assembly directions for Hamachi Maltaise, “cook sous vide in 85 °C / 185 °F bath for 10 min” should read “cook sous vide in 85 °C / 185 °F bath for 15 min.”

On pages 5-148 and 6-318, in the recipe for Blood Orange Sabayon, “Yields 250 g” should read “Yields 350 g.”

On page 5-149, in the recipe for Sous Vide White Asparagus, in step two, “Cook sous vide in 89 °C / 192 °F bath for 7 min” should read “Cook sous vide in 85 °C / 185 °F bath for 15 min.”

On pages 5-154 and 6-51, the recipe for Fish Spice Mix should call for 1.2 g of dried chamomile with a scaling of 0.05%.

On pages 5-154 and 6-79, in the recipe for Sous Vide Mussels, in step two, “Cook in boiling water for 3 min” should read “Cook in boiling water or steam for 3 min.”

On pages 5-158 and 6-26, in the recipe for Brown Butter Fumet, “Yields 150 g” should read “Yields 200 g.”

On page 5-161, the cooking time for Sous Vide Salmon in the Order of Preparation table should read “24 h*.” Please note that this correction does not change the overall time for this plated dish.

On pages 5-162 and 6-78, the recipe for Sous Vide Salmon should call for 5.5 g of salt with a scaling of 1.35% and in step three, “Soak in brine for 7 h” should read “Soak in brine for 24 h.”

On pages 5-168 and 6-30, in the recipe for Malaysian Aromatic Oil, “Yields 500 g” should read “Yields 350 g.”

On pages 5-186 and 6-25, the recipe for Glazed Carrot should call for 0.1 g of Mandarin essential oil with a scaling of 0.1%. In step two, “cook sous vide 80 °C / 176 °F” should read “cook sous vide 85 °C / 185 °F.”

On pages 5-186 and 6-25, in the recipe for Glazed Carrot, in step two, “cook sous vide 80 °C / 176 °F” should read “cook sous vide 85 °C / 185 °F.”

On pages 5-195 and 6-184, the recipe for Smoked Potato Confit should call for 50 g of extra virgin olive oil with a scaling of 25% and 1.5 g of salt with a scaling of 0.75%.

On pages 5-202 and 6-32, the recipe for Pen Shell Clam, Pluot, Myoga, Scallop Mochi should call for 60 g of scallop mochi with a scaling of 30%.

On pages 5-202 and 6-266, the recipe for Sea Urchin, Tokyo Negi, Sesame, and Ponzu should call for 40 g of Tokyo negi with a scaling of 20%, 80 g of sous vide ponzu with a scaling of 40%, 8 g of yuzu juice with a scaling of 4%, and 5 g of toasted sesame oil with a scaling of 2.5%.

On pages 5-207 and 6-174, in the recipe for Pickled Tapioca Pearl, in step two, “Simmer until pearls are tender and translucent, about 20 min” should read “Bring pearls to boil and simmer until tender and translucent, 30–35 min.”

On page 5-212, in the assembly directions at the top, “Heat egg shells in 100 °C / 210 °F oven” should read “Heat egg shells in 100 °C / 212 °F oven.”

On page 5-213, in the recipe for Egg Yolk Confit, in step seven, “Dry shells in 100 °C / 210 °F oven” should read “Dry shells in 100 °C / 212 °F oven.”

On page 5-216, in the recipe for Scrambled Egg Foam, in step three, “until texture is consistency of light pastry cream, about 25 min” should read “until texture is consistency of light pastry cream, about 35 min.”

On pages 5-217 and 6-243, in the recipe for Omelet Base, in step five, “until set, about 3 min” should read “until set, about 10 min.”

On page 5-217, the recipe for Mushroom Marmelade should call for 30 g of clarified unsalted butter with a scaling of 18.75%.

On page 5-219, the first line of the assembly directions for Oeufs en Meurette should read “Reheat eggs in 62 °C / 143 °F bath for about 15 min.”

On pages 5-226 and 6-111, in the recipe for Sea Urchin Bottarga, in step four, “Cook sous vide in 64 °C / 150 °F bath” should read “Cook sous vide in 64 °C / 147 °F bath.”

On page 5-235, the recipe for Sous Vide Golden Beets should call for 3.5 g of salt with a scaling of 1.4%.

On page 5-261, in the recipe for Onion Tart, “Heat onion custard cubes in 70 °C / 160 °F oven” should read “Heat onion gratin custard cubes in 70 °C / 160 °F oven.”

On pages 5-264 and 6-275, the recipe for Gruyère Custard should call for 4.7 g of sodium citrate oil with a scaling of 4.7% and a special scaling of 0.7%.

On page 5-268, in the recipe for Foie Gras Cherries, “CP Kelco” should read “CP Kelco,” all of the italicized numbers in parentheses should have an asterisk, and the asterisked note should read “% of total weight of all other ingredients except foie gras.” [For more corrections to this recipe, click here.](#)

On page 5-270, the recipe for Cherry Vinaigrette should call for 0.3 g of chamomile essential oil with a scaling of 0.33%.

On page 5-275, the recipe for Pea Vine Salad should call for 0.3 g of microcrystalline cellulose with a scaling of 0.25% and a special scaling of 0.67%.

On pages 5-282 and 6-218, in the recipe for Tamarind Puree, step three should read “Pass through fine sieve, and measure 225 g of tamarind puree.”

On page 5-XV, in the entry for sodium erythorbate, “must incorporated” should be “must incorporate.”

Volume 6: Kitchen Manual

On page 6-6, in the directions for cooking stocks, the paragraph beginning “Cook,” should be numbered as step four. What is listed as step four should be step five. Note that this does not change the order of the steps. [For more corrections to 6-6, click here.](#)

On page 6-225, in the recipe for Masala Curry Sauce, “see page 55” should read “see page 144.”

On page 6-260, the cell borders on the Best Bets for Cold Gels should match those found in the same table on pages 4-140–141.

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