

# Molecular Gastronomy Techniques

Difficulty: Hard

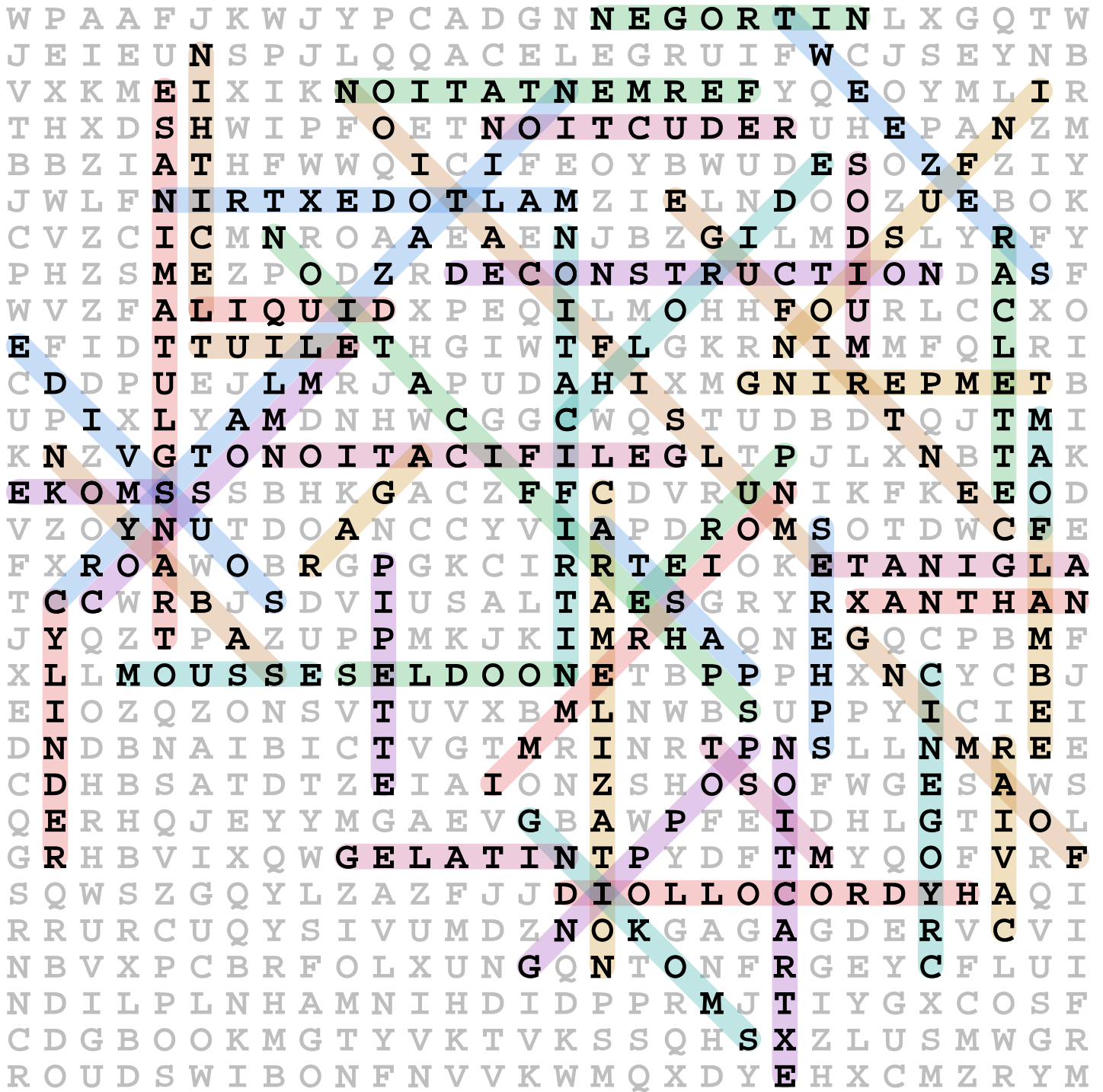
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V X K M E I X I K N O I T A T N E M R E F Y Q E O Y M L I R  
T H X D S H W I P F O E T N O I T C U D E R U H E P A N Z M  
B B Z I A T H F W W Q I C I F E O Y B W U D E S O Z F Z I Y  
J W L F N I R T X E D O T L A M Z I E L N D O O Z U E B O K  
C V Z C I C M N R O A A E A E N J B Z G I L M D S L Y R F Y  
P H Z S M E Z P O D Z R D E C O N S T R U C T I O N D A S F  
W V Z F A L I Q U I D X P E Q I L M O H H F O U R L C C X O  
E F I D T T U I L E T H G I W T F L G K R N I M M F Q L R I  
C D D P U E J L M R J A P U D A H I X M G N I R E P M E T B  
U P I X L Y A M D N H W C G G C W Q S T U D B D T Q J T M I  
K N Z V G T O N O I T A C I F I L E G L T P J L X N B T A K  
E K O M S S S B H K G A C Z F F C D V R U N I K F K E E O D  
V Z O Y N U T D O A N C C Y V I A P D R O M S O T D W C F E  
F X R O A W O B R G P G K C I R R T E I O K E T A N I G L A  
T C C W R B J S D V I U S A L T A E S G R Y R X A N T H A N  
J Y Q Z T P A Z U P P M K J K I M R H A Q N E G Q C P B M F  
X L L M O U S S E S E L D O O N E T B P P P H X N C Y C B J  
E I O Z Q Z O N S V T U V X B M L N W B S U P P Y I C I E I  
D N D B N A I B I C T V G T M R I N R T P N S L L N M R E E  
C D H B S A T D T Z E I A I O N Z S H O S O F W G E S A W S  
Q E R H Q J E Y Y M G A E V G B A W P F E I D H L G T I O L  
G R H B V I X Q W G E L A T I N T P Y D F T M Y Q O F V R F  
S Q W S Z G Q Y L Z A Z F J J D I O L L O C O R D Y H A Q I  
R R U R C U Q Y S I V U M D Z N O K G A G A G D E R V C V I  
N B V X P C B R F O L X U N G Q N T O N F R G E Y C F L U I  
N D I L P L N H A M N I H D I D P P R M J T I Y G X C O S F  
C D G B O O K M G T Y V K T V K S S Q H S X Z L U S M W G R  
R O U D S W I B O N F N V V K W M Q X D Y E H X C M Z R Y M

Find these words:

TRANSGLUTAMINASE	CRYSTALLIZATION	SPHERIFICATION	EMULSIFICATION	DECONSTRUCTION
CARAMELIZATION	NITRIFICATION	GELIFICATION	HYDROCOLLOID	MALTODEXTRIN
FERMENTATION	CENTRIFUGE	EXTRACTION	TEMPERING	CRYOGENIC
REDUCTION	IMMERSION	SOUSVIDE	RACLETTE	LECITHIN
CONSOMME	INFUSION	CHLORIDE	ALGINATE	CYLINDER
TWEEZERS	NITROGEN	FOAMING	POPPING	FLAMBEE
SMOKING	GELATIN	XANTHAN	SPHERES	NOODLES
SABAYON	PIPETTE	CAVIAR	MOUSSE	SODIUM
LIQUID	PASTA	PUREE	TUILE	SMOKE
AGAR	FOAM	MIST		

# Molecular Gastronomy Techniques - Answer Key

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Words found:

- |                  |                 |                |                |                |
|------------------|-----------------|----------------|----------------|----------------|
| TRANSGLUTAMINASE | CRYSTALLIZATION | SPHERIFICATION | EMULSIFICATION | DECONSTRUCTION |
| CARAMELIZATION   | NITRIFICATION   | GELIFICATION   | HYDROCOLLOID   | MALTODEXTRIN   |
| FERMENTATION     | CENTRIFUGE      | EXTRACTION     | TEMPERING      | CRYOGENIC      |
| REDUCTION        | IMMERSION       | SOUSVIDE       | RACLETTE       | LECITHIN       |
| CONSOMME         | INFUSION        | CHLORIDE       | ALGINATE       | CYLINDER       |
| TWEEZERS         | NITROGEN        | FOAMING        | POPPING        | FLAMBEE        |
| SMOKING          | GELATIN         | XANTHAN        | SPHERES        | NOODLES        |
| SABAYON          | PIPETTE         | CAVIAR         | MOUSSE         | SODIUM         |
| LIQUID           | PASTA           | PUREE          | TUILE          | SMOKE          |
| AGAR             | FOAM            | MIST           |                |                |