

Must-Have Tools for the Modernist Kitchen

In making this book, we had the opportunity to work with many different kinds of equipment. Some of the tools we purchased; others were sent on loan or donated to be cut in half. All that experience has left us with some favorite kinds of tools and techniques that we feel are must-haves for practicing Modernist cooking. Below is our top-ten list, ranked so that those items

that offer the greatest value for the price appear higher on the list. If used properly, these tools will eventually pay for themselves in convenience and results. Not all available brands are listed; those given are the ones used in our research kitchen, arranged from least to most expensive. In most cases there are other manufacturers who offer similar products, which may be as good or better.

Rank	Tool	Kind	Brand	2010 price, new	See page	Note
1	water bath	nonstirred	SousVide Supreme, VWR	\$500	232	the best tool for cooking sous vide or for any cooking task that requires precise temperature control; it is useful to have several baths for preparing several dishes at different temperatures simultaneously
		circulating	PolyScience, Lauda, other	\$1,000-\$2,000		

MODERNIST CUISINE

2 · Techniques and Equipment

