

Among the events commemorating the International Year of Chemistry, organized by Alhóndiga-Bilbao and the Faculty of Science and Technology of the UPV / EHU, it took place yesterday the last lecture of the 'We are pure chemistry' series, with the title 'Chemistry and Cooking' .

The lecture was given by Dr. Claudi Mans (Professor of Chemical Engineering, University of Barcelona). Dr. Claudi Mans has published several books of essays dedicated to popular science, written simply and with examples from everyday life.

- Tortilla quemada (2005)
- Los secretos de las etiquetas: La química de los productos del hogar (2007)
- La vaca esférica (2008)
- Sferificaciones y macarrones: La ciencia en la cocina tradicional y moderna (2010)

The last one, Sferificaciones y macarrones, has been prefaced by the famous chef Ferran Adrià. Indeed, Professor Claudi Mans served as best man when Adrià was named Honorary Doctorate at the University of Barcelona (UB), thanks to the recommendation of the Faculty of Chemistry.

Chemistry has always been present in cooking. In recent years, chefs such as Ferran Adrià has taken a step forward by introducing chemicals (such as liquid nitrogen), seeking for new forms of expression in the preparations and studying the transformation of food in the kitchen.

At the conference, Claudi Mans told us about spherifications, emulsions, gels, etc ... and shown us the importance of science in this new way of cooking, whose best representative is Ferran Adria and his restaurant El Bulli.

Science has provided new dimensions, tastes and feelings to the kitchen, as well as the use of some appliances that are not available to everyone.

To end Mans gave us some recipes for making liquid croquettes, or face up to Christmas, the recipe for a potato salad deconstructed.

Finally, he highlighted a sentence of Adria in his inaugural speech of Honorary Doctorate: "good food nourishes the soul."