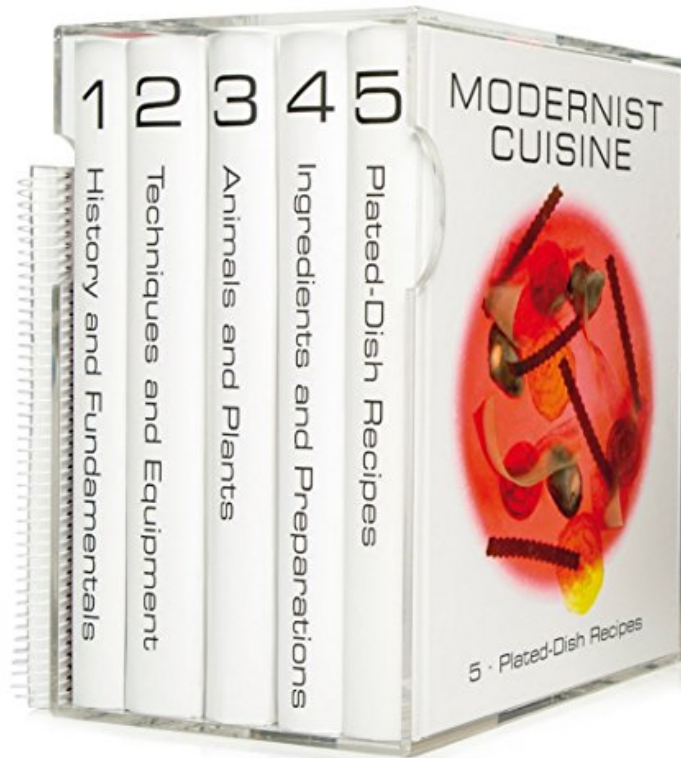


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Modernist Cuisine: The Art and Science of Cooking

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