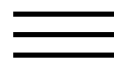


On the idea of novelty in cuisine: a brief historical insight.

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Abstract

The search of novelty in cuisine is not run in every culture: this one gets a history, which starts in France, during the 17th century. This research made cuisine evolved extensively in the entire West and changed chefs' status. The Nouvelle Cuisine, during the 1970s, changed the deal to lead to the globalized cuisine of today.



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Keywords

Cuisine; Novelty; Newness; Autonomy; Artist-cook; Globalization; Nouvelle Cuisine

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