



Spago Desserts

By Bergin, Mary

Random House, U.S.A., 1994. Hardcover. Book Condition: New. Dust Jacket Condition: New. 1st Edition. 8vo - over 7¾ - 9¾" tall. Scarce older publication; appears mostly untouched and unread, shows very slight signs of prolonged shelf-life, likely out of print. Gift Quality Book in Excellent Condition. : Mary Bergin's fabulous desserts have helped make Spago, winner of the 1994 James Beard Award for the best restaurant of the year, a landmark the world over. Now, in these pages, Bergin tells us her secrets. First, start with basic recipes: Chocolate Chiffon Cake, Buttermilk Cake, Cheesecake, Brioche, Shortcakes, Puff Pastry, and Pie Dough. Then, as Bergin shows us, you can vary these basics to produce such wonders as Austrian Chocolate Cake, Lemon Buttermilk Cake, White Chocolate Rum Raisin Cheesecake, Apricot Rolls, Peach and Berry Cobbler, Apple Pear Tarte Tatin, Fresh Cherry Lattice Tart, and many, many more. The unique ability of Mary Bergin and Judy Gethers, Wolfgang Puck's longtime collaborator, to break down even the most complex recipes into simple basics makes this book perfect not only for seasoned bakers, but also for enterprising novices. To aid beginners, the authors include an extensive glossary of ingredients, equipment, and techniques, as well as...



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