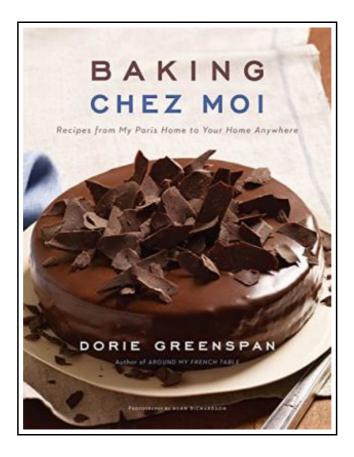
Baking Chez Moi: Recipes from My Paris Home to Your Home Anywhere



Filesize: 5.42 MB

Reviews

Complete guideline for publication fans. I am quite late in start reading this one, but better then never. It is extremely difficult to leave it before concluding, once you begin to read the book. (Llewellyn Terry)

BAKING CHEZ MOI: RECIPES FROM MY PARIS HOME TO YOUR HOME ANYWHERE



Houghton Mifflin. 1 Cloth(s), 2014. hard. Book Condition: New. Inducted into the James Beard Foundation's Who's Who of Food and Beverage in America, and named one of the top 50 food bloggers in the world by London's Times, Dorie Greenspan has given us the James Beard Award winner Baking: From My Home to Yours and the IACP Cookbook of the Year Around My French Table. In this deliciously photographed cookbook she explores the world of French desserts in a delightful mix of uncomplicated contemporary recipes using seasonal ingredients, with original creations based on traditional and regional specialties collected in her travels throughout the country. From the surprisingly easy Chocolate Loaf Cake, speckled with cubes of dark chocolate that have been melted, salted, and frozen, to the boozy Slow-Roasted Pineapple, a five-ingredient cinch that she got from her hairdresser, these recipes showcase the French knack for elegant simplicity. In fact, many are so radically easy that they defy our preconceptions, like Crackle-Topped Cream Puffs, which are all the rage in Paris; custardy Apple Squares from Normandy; and an unbaked confection of corn flakes, dried cherries, almonds, and coconut that nearly every French woman knows."While several of Greenspan's 11 cookbooks feature intricate, show-stopping desserts, her latest focuses on homey baked goods and pared-down versions of traditional French pastries. Home cooks won't need beeswax and expensive copper molds to make Greenspan's canelés nor will they be chided for using store-bought puff pastry to make palmiers or pithiviers. All types of dessertscrunchy, creamy, cakey, frozen, fruity, and friedare included, as are simple accompaniments such as homemade crème fraiche, chocolate sauce, and candied fruit. An instant classic."Library Journal (starred review) 477.

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