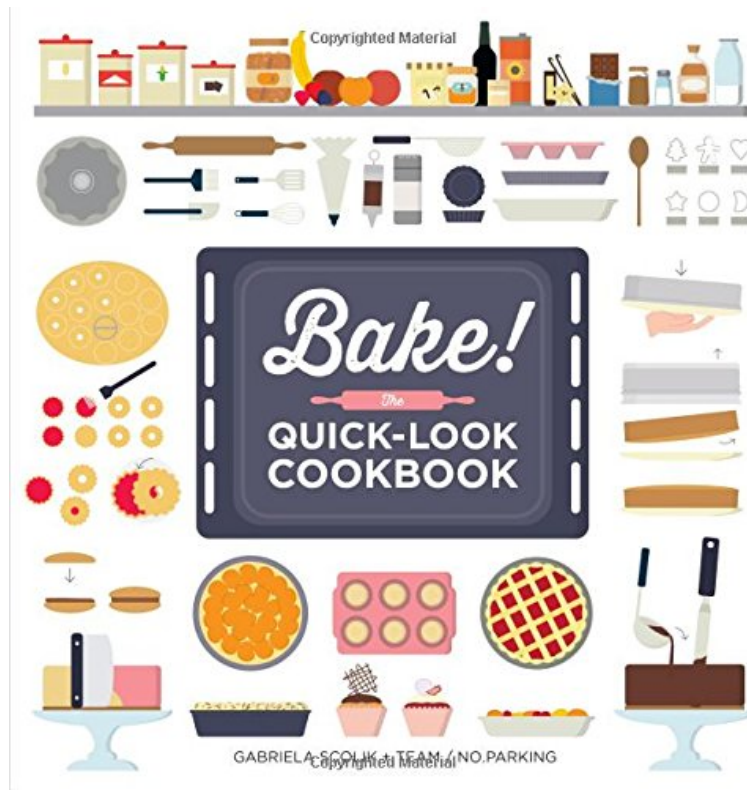


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Bake! The Quick-Look Cookbook

Gabriela Scolik

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#831030 in Books 2015-11-17 2015-11-17 Original language: English PDF # 1 8.75 x 1.00 x 8.75, .0 #File Name: 161628935X256 pages | File size: 70.Mb

Gabriela Scolik : Bake! The Quick-Look Cookbook before purchasing it in order to gage whether or not it would be worth my time, and all praised Bake! The Quick-Look Cookbook:

0 of 0 people found the following review helpful. Not your traditional cook book!By Ailsa F.This is most definitely not a traditional cook book does that mean this is a bad thing??? I don't think so, not in this case anyhow. I love this book it shows you in pictures the step by step process for making each item, there isn't a whole lot of words but I must say I really LOVE this book and would recommend it for all baking abilities.

Baking expertise explained, one step at a time. The latest installment from the bestselling Show Me How authors comes Bake! The Quick-Look Cookbook. This concise, step-by-step guide is your easy-to-follow roadmap for mastering baking. Comprised of 400 baking techniques and recipes, all depicted in clear, step-by-step illustrations, Bake! is your foolproof guide to baking. This entertainment and educational quick-reference book is the best resource for both novice and advanced bakers alike. Beginner From pantry necessities to how to prepare cake batter and how to make flaky pastry dough, you'll find everything you need to get going. Intermediate Between how to ice a perfectly smooth cake, make chocolate mint leaves, design chocolate lace, stencil with sugar and prepare vanilla sauce, your treats will be looking professional in no time. Advanced Make a lemon tart, bake a cheesecake, make apple crumble or try your hand at lemon curd. Find more technical yet attainable recipes you used to think were too difficult to master.

Try advanced techniques, discover new recipes and become the great baker you've always wanted to be, one step at a time.

About the Author The "Show Me" team is the award-winning experts and illustrators behind the internationally bestselling *Show Me How*. Gabi Scolik lives and works in Vienna, and is an experienced chef and baker. She has partnered with leading Italian design and illustration team to produce *Bake! The Quick Look Cookbook*. She has published her first cookbook on Viennese Cuisine 20 years ago and since then has published a Food Guide of Viennese restaurants, a Vienna Bar Guide, an Austrian/Bavarian food book and *Eat! The Quick Look Cookbook*. Excerpt. copy; Reprinted by permission. All rights reserved.

Make Chocolate Whipped Cream Torte

Cake 1 1/2 cup / 5 oz / 200g chocolate (70% cocoa), chopped 8 egg whites 8 egg yolks 1 1/4 cup / 5 oz / 160g confectioners' sugar, sifted 1 1/3 cup / 7 oz / 200g ground almonds

Icing: 1 1/2 cup / 5 oz / 200g chocolate (70% cocoa), chopped 5 tbsp unsalted butter

Whipped Cream: 2 cups / 16 oz / 500g heavy cream 2 tbsp confectioners' sugar

Springform pan (10 inches / 26 cm), greased

1. Melt the 1 1/2 cup chocolate in the top of a double boiler, set over simmering water.

2. Beat the egg whites until soft peaks form.

3. Preheat the oven to 425°F / 220°C.

4. In another bowl, beat the egg yolks and 1 1/4 cup sugar until smooth and pale yellow.

5. Gently stir the melted chocolate into the egg yolk mixture.

6. Gently fold the beaten egg whites and the ground almonds into the chocolate mixture.

7. Spread the batter into the prepared springform pan.

8. Bake for 15 minutes, then reduce the heat to 350°F / 180°C, and continue to bake until cooked through and the surface feels firm to the touch.

9. In the top of a double boiler, set over simmering water, melt the 1 1/2 cups chocolate and the butter. Let cool slightly, but be sure that the mixture remains melted.

10. Beat the cream and the 2 tbsp confectioners' sugar until stiff peaks form.

11. Top the cake with the whipped cream, forming a dome. Pour the chocolate icing over the cake and let set.