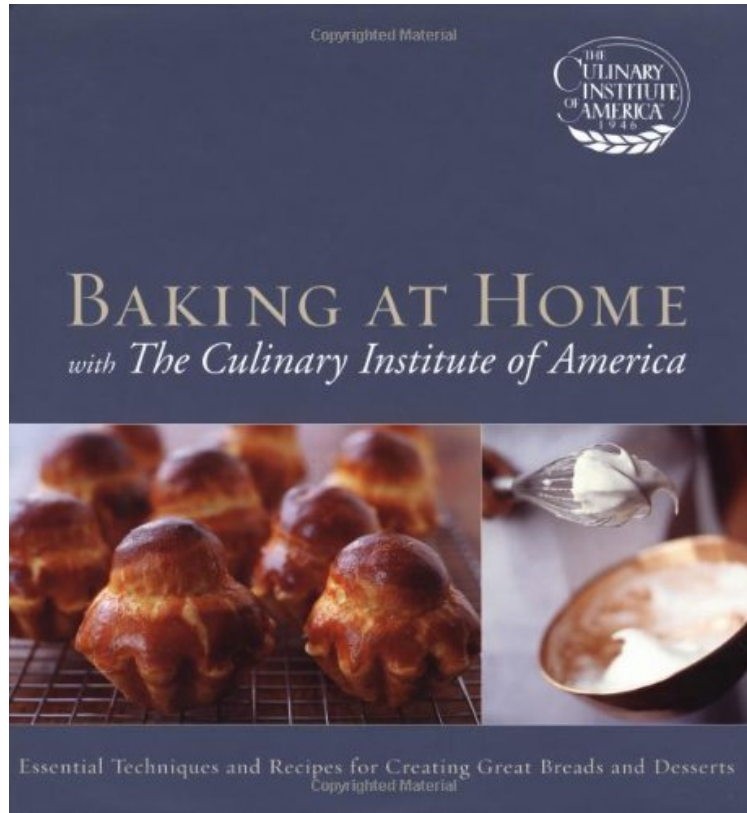


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Baking at Home with The Culinary Institute of America

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The Culinary Institute of America : Baking at Home with The Culinary Institute of America before purchasing it in order to gage whether or not it would be worth my time, and all praised Baking at Home with The Culinary Institute of America:

2 of 2 people found the following review helpful. Very usefulBy Vanilla BeanJust got this, great information, recipes and a nice size book. I took off a star because it only tells you about puff pastry but it does not instruct on how to make it, so there are no FRENCH pastry recipes aside from the pate Choux , pate sucee dough, and some sauces, so it's for the home baker, but not limited to. The info is very detailed and easy to understand, I can use this in my training.0 of 0 people found the following review helpful. Five StarsBy Edith KiefferExcellent and informative. wonderful directions and beautiful photos.1 of 1 people found the following review helpful. Love this bookBy SGThis book has it all from bread baking to frozen treats. The information on the purpose of ingredients in your baked products and how to incorporate them is interesting and helpful. The photos are inspirational. I actually checked this book out from the library before buying it at . I love this book.

A complete, illustrated volume of lessons and recipes for the home baker.The Culinary Institute of America is the place where many of today's leading chefs and pastry chefs have learned the fundamental skills that launched their

careers. Now, in this companion to *Cooking at Home with The Culinary Institute of America*, the CIA draws on its extensive expertise and experience to give home bakers an outstanding course in the essentials of baking, along with a wealth of irresistible recipes. It outlines all the basic information on equipment, ingredients, and methods necessary to create top-quality cakes, pastries, breads, frozen desserts, and more. Readers learn the techniques step by step, with detailed instructions and photographs that clearly explain what to do and how to do it. Ideal for developing skills and building a repertoire, the book's 200 recipes - all specially created by the CIA - are delicious, attractive, and easy to make, from Cream Scones and Streusel-Topped Blueberry Muffins to Flourless Chocolate Souffle Cake and Warm Lemon Pudding Cakes. Complete with 250 beautiful full-color photographs of procedures and finished dishes, *Baking at Home with The Culinary Institute of America* is a comprehensive resource that will enable home cooks to master the art of baking in their own kitchens.

"hellip;a reassuringly substantial volume, carefully informative, with glossy color photos giving step-by-step guidance.." (Associated Press, December 10, 2004) This gorgeous cookbook makes delicious perfection look doable. Replete with artful color photos of flawless custards, silky glazes and deftly done tortes, it also includes expert tips and techniques. (USA Today, November 25, 2004)