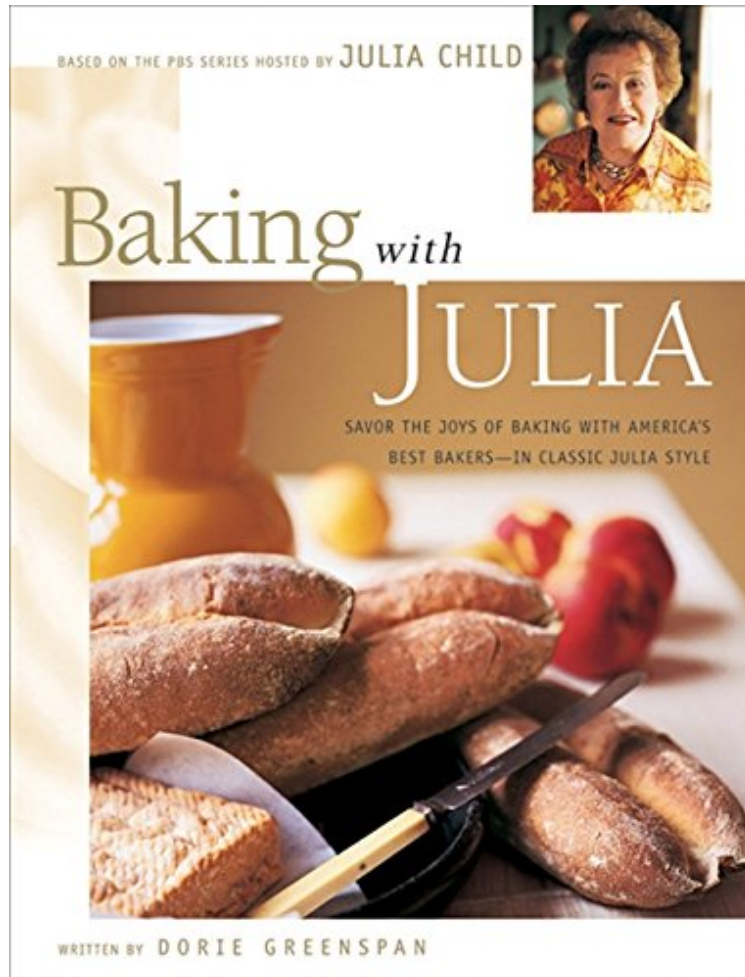


(Ebook pdf) Baking with Julia: Savor the Joys of Baking with America's Best Bakers

Baking with Julia: Savor the Joys of Baking with America's Best Bakers

Dorie Greenspan

*audiobook / *ebooks / Download PDF / ePub / DOC*



DOWNLOAD



READ ONLINE

#32728 in Books Greenspan, Dorie/ Child, Julia 1996-11-04 1996-11-04 Original language: English PDF # 1
10.88 x 1.23 x 8.381, 3.88 #File Name: 0688146570512 pages | File size: 42.Mb

Dorie Greenspan : Baking with Julia: Savor the Joys of Baking with America's Best Bakers before purchasing it in order to gage whether or not it would be worth my time, and all praised Baking with Julia: Savor the Joys of Baking with America's Best Bakers:

0 of 0 people found the following review helpful. Glad that I purchased a copy for myselfBy CustomerI purchased this book for my sister a while back and she uses it all the time. Thusly, even though I am professional chef, I decided that I couldstill benefit from Julia and Dorie. Glad that I purchased a copy for myself.0 of 0 people found the following review helpful. We should all Bake With Julia!By Bob Koch'Baking with Julia' probably has the best recipes of all my cookbooks!0 of 0 people found the following review helpful. Five StarsBy BNice text for one of my wife's favorite cooking shows...

Baking with Julia Nothing promises pleasure more readily than the words "freshly baked." And nothing says magnum opus as definitively as Baking with Julia, which offers the dedicated home cook, whether a novice or seasoned veteran, a unique distillation of the baker's art. Baking with Julia is not only a book full of glorious recipes but also one that continues Julia's teaching tradition. Here, basic techniques come alive and are made easily comprehensible in recipes that demonstrate the myriad ways of raising dough, glazing cakes, and decorating crusts. This is the resource you'll turn to again and again for all your baking needs. With Baking with Julia in your cookbook library, you can become a master baker. And there's no better time to be baking than now. Quality baking today is more varied, more exciting, and simply more authentic than ever before. Baking with Julia celebrates this tremendous range with enticing recipes that marry sophisticated European techniques to American tastes and ingredients. With creative flair, Napoleons are layered with tropical fruits, pumpkin and cranberries are kneaded into bread doughs, and a tart is topped with sweet stewed onions. Along the way, step-by-step photographs demonstrate the basic building blocks of the pastry and bread baker's repertoire, and from this firm foundation fancy takes flight. Baking with Julia presents an extraordinary assemblage of talent, knowledge, and artistry from the new generation of bakers whose vision is so much a part of this book. The list of contributors reads like a Who's Who of today's master bakers, including Flo Braker, Steve Sullivan, Marcel Desaulniers, Nick Malgieri, Alice Medrich, Nancy Silverton, Martha Stewart, and a host of bright new talents such as Jeffrey Alford and Naomi Duguid. With nearly two hundred recipes, and half as many pages of tantalizing full-color photographs, this incomparable kitchen companion goes far beyond what most cookbooks offer. More than fifty pages of illustrated reference sections define basic terms and techniques, and explain the hows and whys of batters and doughs to take you effortlessly through the essential techniques. If you've never made flaky pie crust, your first no-fail experience is at hand. If you've never baked bread, that most satisfying and sensual pleasure awaits the turn of a page. With recipes for breads, pastries, cookies, and cakes; from chocolate to cheesecake, from miniature gems to multi-tiered masterpieces; this cookbook is a total immersion experience in the wonder of home baking.

.com Television cooking shows are occasionally moderately entertaining to watch, but as sources for usable recipes and good cooking ideas, they are hit or miss at best. Cookbooks based on cooking shows are even less likely to be useful in the kitchen. One shining exception is Julia Child's "Master Chef" series. One of the best cooking shows ever produced, it also yielded some wonderful cookbooks, including *Cooking With Master Chefs*. The latest is *Baking With Julia*, which features the creations of 26 top bakers. All are artists with flour, eggs, butter, and the other ingredients of their craft. Writer Dorie Greenspan is a master at her craft as well. The paste for eclairs, she writes, is transformed from "ordinary-looking batter" into "a puffed pastry that appears to be threatening flight." It's all definitely good enough to eat. From Publishers Weekly Julia Child's newest TV series is a 39-part "full course in the art of baking." Here Greenspan (*Waffles from Morning to Midnight*) delivers the textbook for the course. The syllabus is comprehensive, covering breads, morning pastries, cakes, cookies, pies and savory pastries. The French classics? baguette, croissant, genoise, savarin, madeleines? are all present, but so are focaccia, pita, cobbler, rugelach and biscotti. This variety owes much to 27 "baker-professors" called on to instruct in their specialties. Steve Sullivan creates artisanal baguettes and couronnes; Beatrice Ojakangas prepares Danish Pastry and Swedish Limpa; Alice Medrich presents a Chocolate Ruffle Cake; Jeffrey Alford and Naomi Duguid bake Persian Nan and other flatbreads; Lauren Groveman makes bagels and bialys; and Martha Stewart crafts a wedding cake decorated with marzipan fruit. Greenspan presents the nearly 200 recipes in classic Julia style; each recipe is clear, complete and comes with preparation and storage information. But the student-baker will need equipment and patience to match their efforts: many recipes rely on a heavy duty mixer, and some techniques will take repeated effort to master. For the ambitious, the adventurous and the simply appreciative, *Baking with Julia* is a course worth taking and a cookbook worth owning. BOMC/Good Cook selection; author (Ms. Child) tour. Copyright 1996 Reed Business Information, Inc. From Library Journal Based on a new PBS series hosted by Julia Child, this work is destined to be a classic. The book begins by covering basics such as equipment, terms, and techniques before proceeding to building blocks such as flaky pie dough and genoise and then advancing to such sweet delights as chocolate truffle tarts and French strawberry cake. Everything from the way to knead bread dough to pointers for puffs is covered. Greenspan (*Waffles: From Morning to Midnight, Morrow, 1993*) has collected over 200 sweet and savory recipes from 27 baking professionals, including Lora Brody, Flo Braker, and Nancy Silverton. Interspersed among the recipes are plenty of mouthwatering photographs of the tempting treats. Sure to be popular with patrons and appropriate for all libraries, this book is highly recommended. -?John Charles, Scottsdale P. L. Copyright 1996 Reed Business Information, Inc.