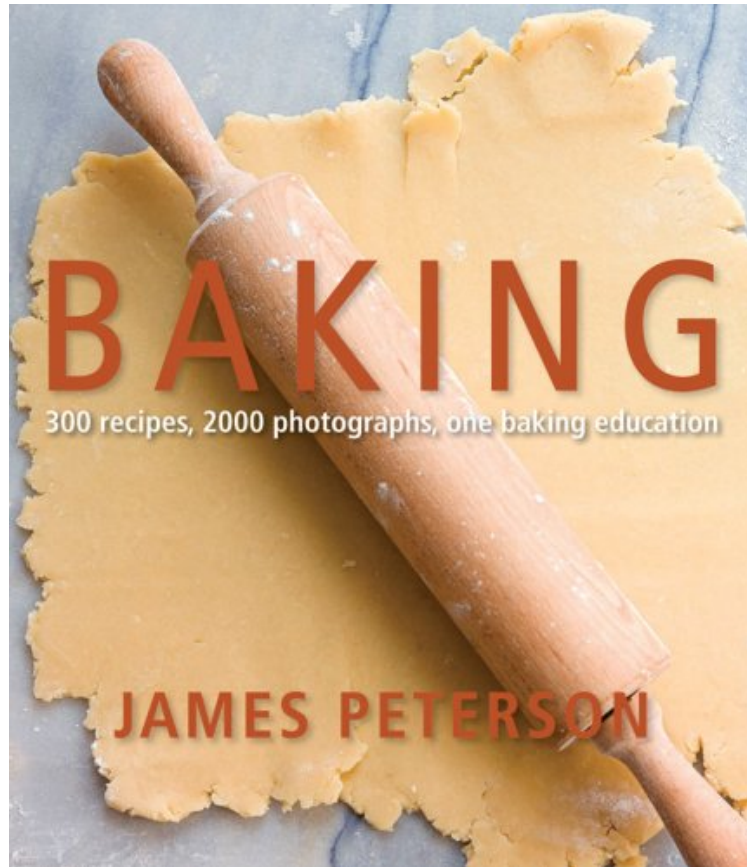


Baking

James Peterson

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James Peterson : Baking before purchasing it in order to gage whether or not it would be worth my time, and all praised Baking:

0 of 0 people found the following review helpful. I Like It By E Johnson When I first saw this book in a library, I just had to check it out. A friend who was with me noticed how excited I was. Then, I just had to own it. I love the step by step instructions, pictorial demonstrations, etc. Having a culinary background, I found this book very easy to use, therefore, it's easy for me to think that a novice can and will find the same thing. I really do think so. It's incredible easy to use. 0 of 0 people found the following review helpful. A GREAT REFERENCE BOOK ON BAKING By Merla Barberie This is a textbook on baking by a professional. I bought it to have on hand to guide me through any baking job I might have. There's the basics on everything and baked items you may not have ever eaten. It was written before the gluten-free craze and it's all about wheat flour. Still it's a great reference book. 0 of 0 people found the following review helpful. Beautiful and helpful By Samantha Keen I must say that this book is gorgeous. I received the item as a gift and sat looking through the pictures the whole first night I ordered it. It wasn't until the following day that I had the opportunity to read through the recipes. The recipes can be intimidating on the read through, some being very

complicated. Yet the author seems confident that all of them can be attempted by the home chef and ending in success. I found this book to be informative as well as beautiful. If you are a baker, you won't go wrong purchasing this book.

The learn-to-bake master class in a book. The craft of baking is based on good technique. Learn the fundamentals well, and you can bake perfect cakes, cookies, tarts, breads, and pastries each and every time. That's the premise of *Baking*, revered cooking teacher James Peterson's master course in baking fundamentals. In more than 350 recipes and auxiliary techniques--most accompanied by illuminating step-by-step photographs--Peterson lays the foundation for lifelong baking success. This book teaches you how to build finished baked goods from their essential components, providing both maximum guidance for less experienced bakers and great creative freedom for more confident bakers. The Cakes chapter, for example, presents basic cake recipes (Moist Sponge Cake, Devil's Food Cake) followed by frostings, fillings, and glazes (Professional-Style Buttercream, White Chocolate Ganache), allowing you to mix and match endlessly. Or, if you're looking for knockout assembled cakes, go to the end of the chapter and discover complete illustrated instructions for, say, a decadent Chocolate Hazelnut Cake with Chocolate Filling and Hazelnut Buttercream, or an elegant Peach Crepe;me Mousseline Cake. Baking is packed with the basic, must-have recipes for every baker's repertoire (as well as more ambitious classics), such as: Pound Cake; Crepe;me Anglaise; Chiffon Cake; Cheesecake; Classic Puff Pastry; Cherry Pie; Lemon Meringue Pie; Miniature Raw Fruit Tarts; Linzertorte; Cream Puffs; Chocolate Croissants; Cheese Danish; Basic Butter Cookies; Lemon Bars; Biscotti; Challah; Rye Bread; Focaccia; Blueberry Muffins; Scones; Flourless Chocolate Cake; Cheese Souffles; Miniature Cake Petits Fours; Apple Strudel; Napoleons; Rolled Fondant; Bûche de Noël; Eclair; Mushroom Jalousie. Copious photographs inspire and help bakers visualize the crucial moments of hundreds of recipes and techniques, including: Troubleshooting Tarts and Pies; Baking "Blind"; Making Liquid Fondant; Coating a Cake with Hot Icing; Assembling a Layer Cake without Using a Cake Stand; Decorating a Cake with a Caramel Cage; Coloring Marzipan; Making a Rolled Cake; Decorating Cookies with Colored Sugar; Filling and Using a Pastry Bag; Kneading Wet Dough in a Food Processor; Scoring Dough; Shaping a Fougasse; Repairing Chocolate Mixtures that Have Seized; Cooking Sugar Syrup to the Soft Ball Stage. Thorough, approachable, and authoritative, *Baking* shows why James Peterson is a trusted source for home cooks of every level. Work your way through this book, and you will gain the skills you'll need for impressive results every time.

From Publishers Weekly Starred . This workhorse of a guidebook (a sequel title to *Cooking* by the James Beard award-winning author), is a worthy baking school between covers. Jam-packed with instructional photos accompanying a carefully created modular approach that aims to teach you to think like a baker, the work features over 300 recipes, mostly classics based in the French tradition. The five chapters--Cakes; Pies, Tarts and Pastries; Cookies; Breads, Quick Breads, and Bread-based Desserts; and Custards, Souffles, Fruit Curds and Mousses--include a comprehensive overview, sidebars on techniques and recipes designed to teach techniques that can be used in more than the recipe listed. While you won't find innovative recipes, all the basics are here--classic puff pastry dough, sheet cakes, chocolate chip cookies, baguettes--along with classic, fanciful treats such as frangipane tart, madeleines, Grand Marnier souffles and chocolate croissants. While not glamorous, this is a comprehensive title. (Nov.) Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. From Booklist *Starred* A two-time James Beard award winner provides a viable candidate for his third award. Peterson, author of *Cooking* (2007) and *Sauces* (2008), long considered the chefs' go-to, now tackles all things baking--with 300 recipes and 2,000 photographs. He admits that the art was not a first or natural love and, at the same time, he admires its precision and end results of a product that pleases. Yet not one page even hints at this attitude; instead, every page provides a gem: a tip for success, a non-fail recipe, or a series of sequential photographs highlighting the best how-to. Divided into five sections ("Cakes," "Pies/Tarts," "Cookies," "Breads," and "Custards/Mousses"), the book includes plenty of informed narrative (for instance, there are really only six types of basic cakes) and, in shaded areas, details with the right stuff to ensure sweet endings, such as the use of stabilized whipped cream versus regular, the best way to beat a quantity of whole eggs, and how to unseize a chocolate mixture. Blending the science of ingredient combinations and temperatures with the art of baking is truly his forte, from which anyone, novice or pro, can profitably benefit. Encore! --Barbara Jacobs "You'll find James Peterson's James Beard Award-winning tome, *Cooking*, on the shelves of every Cooking Light food editor. He has a special talent for friendly and thorough instruction, which is also evident in *Baking*." --Cooking Light, Favorite Cookbooks, 2010 "This workhorse of a guidebook (a sequel title to *Cooking* by the James Beard award-winning author), is a worthy baking school between covers. Jam-packed with instructional photos accompanying a carefully created modular approach that aims to teach you to think like a baker, the work features over 300 recipes, mostly classics based in the French tradition. The five chapters--Cakes; Pies, Tarts and Pastries; Cookies; Breads, Quick Breads, and Bread-based

Desserts; and Custards, Souffleacute;s, Fruit Curds and Moussesmdash;include a comprehensive overview, sidebars on techniques and recipes designed to teach techniques that can be used in more than the recipe listed. While you won't find innovative recipes, all the basics are heremdash;classic puff pastry dough, sheet cakes, chocolate chip cookies, baguettesmdash;along with classic, fanciful treats such as frangipane tart, madeleines, Grand Marnier souffleacute;s and chocolate croissants. While not glamorous, this is a comprehensive title." (Nov.) mdash;Publishers Weekly, Starred It will soon be said--if it hasn't been already--that one could learn everything one needs to know about cooking by simply having and using James Peterson's books. This latest addition to his ever-impressive collection fills in the previously missing piece--baking--with gusto and thoroughness. It has already become my go-to all-purpose baking and pastry reference when teaching my own students and also when I'm baking at home. mdash;Peter Reinhart, baking instructor at Johnson Wales University and author of Peter Reinhart's Artisan Breads Every DayFor years, cooking has benefited from James Peterson's classy, classic touch. With camera in one hand and rolling pin in the other, he's finally turned his savvy and creativity to Baking, and we get to peek over his shoulder--a delight for both eye and palate.mdash;Pam Anderson, USA Weekend food columnist and cookbook authorBakers rejoice! At last, James Peterson has turned his talents to the subject dearest to our hearts. Clearly written and beautifully illustrated, Baking brings the classics of the canon within reach of every serious home baker.mdash;Dorie Greenspan, author of Baking from My Home to YoursTrust me--you need this book! With groundbreaking clarity, James Peterson masterfully demystifies baking in this visually mesmerizing, user-friendly manual that guarantees any baker a more intuitive, confident approach to the art.mdash;Flo Braker, author of Baking for All Occasions and The Simple Art of Perfect BakingThis book makes the complicated and often secret techniques of baking plain and simple, with hundreds of photos to walk you through the hard parts. It's all you really need to learn it all.mdash;Gale Gand, author of Chocolate and Vanilla