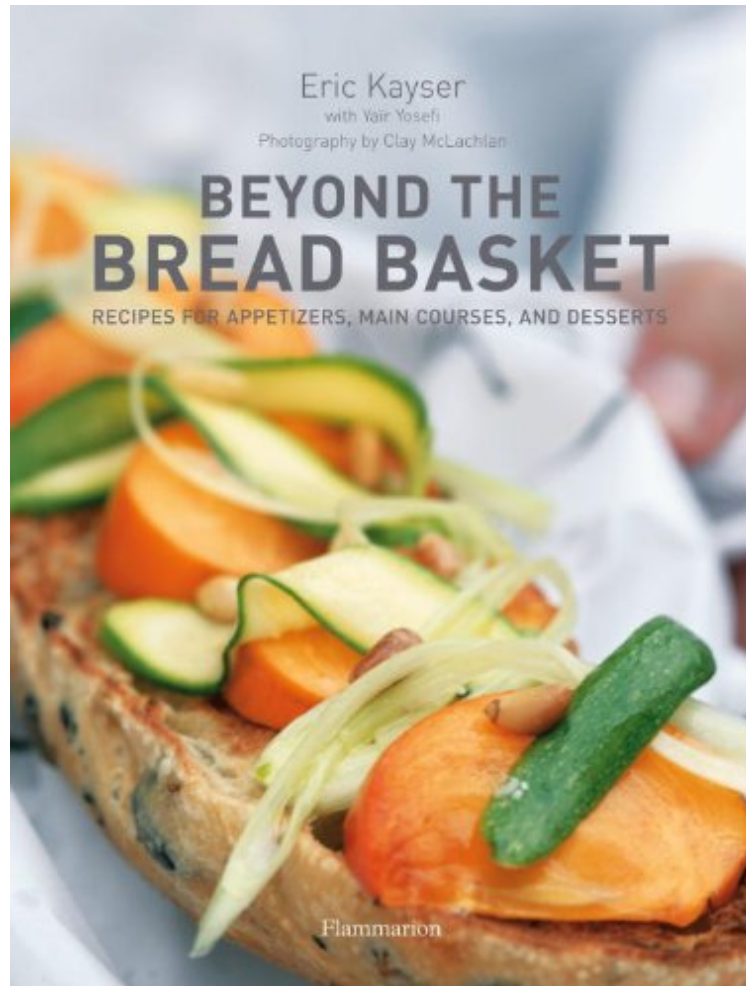


## Beyond the Bread Basket: Recipes for Appetizers, Main Courses, and Desserts

Eric Kayser

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**Eric Kayser : Beyond the Bread Basket: Recipes for Appetizers, Main Courses, and Desserts** before purchasing it in order to gage whether or not it would be worth my time, and all praised Beyond the Bread Basket: Recipes for Appetizers, Main Courses, and Desserts:

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bread products but I doubt most people will find a great store bought product unless your in a major city. That said as a Chef who doesnt typically bake I was able to handle the recipes and had good results, some really lovely images also. 1 of 1 people found the following review helpful. Beyond the Bread Basket By Marcie We visited the Eric Kayser bakery every day while in Paris. This recipe book has some nice ideas and was a great price.

Master baker Eric Kayser reveals the secret of his marvelous creations, and provides innovative and delicious ways of incorporating bread into a variety of main courses, accompaniments, and desserts. With much flair and the hand of a practiced baker, he presents his collection of sixty surprising and easy-to-follow recipes, transforming bread into a condiment in recipes such as Stuffed Mussels, Breadcrumbs with Curry, or Sausage Crumble, or the main ingredient of a dish as in Chicken with Raisin Bread Stuffing. Kayser uses bread as a plate or bowl for his bruschetta, tapas, soup, and Roasted Vegetable Salad. He reinvents the humble sandwich and offers new versions of open-faced tartine sandwiches, whether classic Focaccia with Sesame Seeds or exotic Tandoori Chicken. Rounding off this collection are irresistible desserts that are pure treasures of sweetness, such as French Toast with Caramelized Apples, Chocolate Soup, and Toasted Brioche.

"With great style, Kayser reminds cooks to pursue the best, and that even the simplest food can be sublime."

~Appetiteforbooks.com About the Author Eric Kayser is a food consultant and third-generation Parisian baker. His inherited taste for traditional French bread and pastries has resulted in twenty-eight bakeries worldwide. His croissants at his Tokyo bakery were named the best in Tokyo in 2001, and Kayser himself was named Best Baker in Tokyo in 2003. His two Bread Bar locations in Los Angeles are widely acclaimed. He also published Eric Kayser's Sweet and Savory Tarts (Flammarion, 2007). Clay McLachlan's photographs have been featured in leading food magazines including Wine Spectator and in Sports Illustrated.