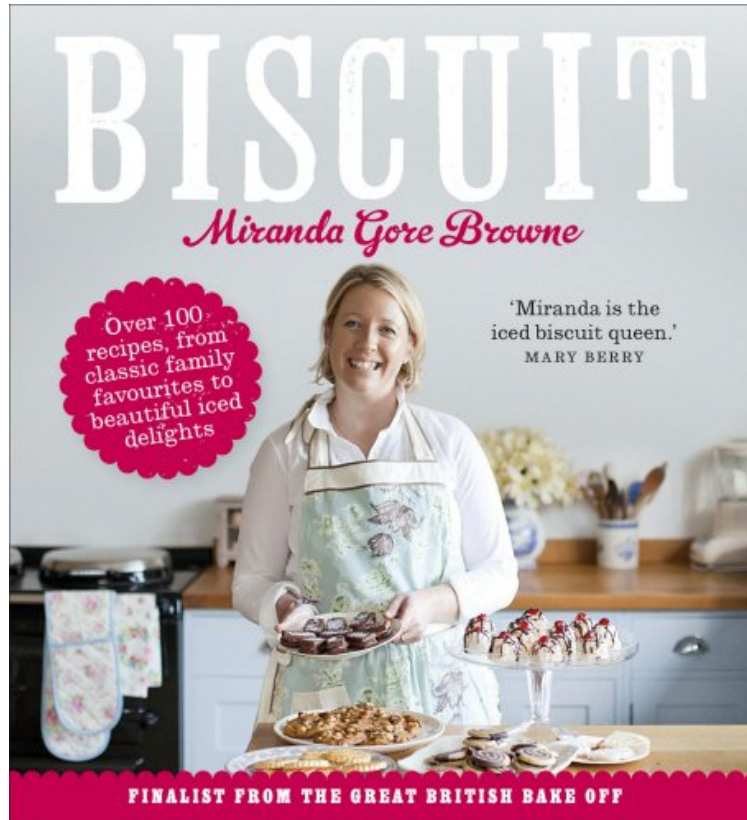


Biscuit

Miranda Gore Browne
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8.50 x .87 x 7.87l, 1.61 #File Name: 009194502X192 pages | File size: 55.Mb

Miranda Gore Browne : Biscuit before purchasing it in order to gage whether or not it would be worth my time, and all praised Biscuit:

0 of 0 people found the following review helpful. Keep Calm and Bake OnBy groyall like the book format (8 x 7.5"), binding, and graphic design. There are plenty of recipes, most with a full-color plate on the facing page. The type is a comfortable size. Most of the biscuits I'd like to have seen are in there.I expected this to be a book about the great British biscuit, how it differs (if it differs) from the American cookie, to delve into the culture and history of biscuits, and to concentrate (exclusively if necessary) on the classics -- Bourbons, Custards, Digestives, Garibaldi's, Jammy Dodgers, Ginger Nuts, Shortbread, Jaffa Cakes, Flapjacks, Viennese Whirls, and Gingerbread.Most of these are in there, at least in mutated form (Custards and Flapjacks), but some are missing altogether (Ginger nuts and a construction-grade gingerbread, which is an odd omission for the "Iced Biscuit Queen", given the decorating possibilities).Many interesting recipes have no illustration, and may not look like what you imagine (her Bourbon Creams look like their namesake biscuit, but from the description I'm guessing her Custard Creams look like Melting Moments).The recipe introductions are vapid. I'm interested in the history and pedigree of British biscuits (did you know the aforementioned Bourbon Cream contains no alcohol and has nothing to do with French monarchy?) If Browne knows, she's not telling, preferring instead to assure us they're delicious, popular with her friends, and

impressive. There is plenty of filler in the form of "showoff" (roulade), and Continental (petit fours) recipes, when she hadn't exhausted her subject. Why not coat a Bourbon in chocolate to make a Penguin? Why not include a recipe for the Australian ANZAC biscuit or the American Thin Mint? Finally, there is no Internationalization in the "International" edition. No Imperial or American equivalents, and no discussion of sensible substitutes for ingredients that are difficult to find outside the UK. Biscuit is a good book, an attractive book, and if you've got your supply chain issues worked out, it's a useful book. It is not however a textbook, but if Browne's recipes taste as good as they look, all else is forgiven.

Miranda Gore Browne was a finalist in the hugely successful Great British Bake-Off series. She was a popular contestant throughout but it was her beautifully decorated, delicious signature biscuits that won the hearts of the audience and wowed the judges. In *Biscuit*, Miranda presents the ultimate biscuit bible: a cookbook packed with more than 100 biscuit recipes. Ranging from classic favorites such as Bourbons, jammy dodgers, and Viennese whirls to delicate pistachio macarons, lemon drizzle biscuits, and savory nibbles, these are recipes that celebrate the joy and simple pleasure of sitting down to a bickie and shows how easy it is to enjoy a homebaked version. Miranda will also be revealing all her tips for how to decorate, wrap, and box your biscuits to turn them into the perfect gift. Beautifully packaged with a stunning design and full-color photography throughout, this is set to be a must for every baker's shelf. Move over cupcakes and whoopies, it's time to celebrate one of life's greatest British pleasures—the biscuit!

"I would have been immensely proud of myself if I had made your biscuits. You remind me of myself when I was younger" -- Mary Berry "Miranda is the iced biscuit queen." -- Mary Berry
About the Author
Miranda Gore Browne was a finalist on the first series of the BBC's Great British Bake Off. She was highly praised for her home baking, which was described consistently as tasting delicious and looking gorgeous. Miranda is an ambassador for Squires Kitchen, as a teacher, guest speaker, and demonstrator, and is assisting the National Trust in planning a program of exciting baking events to bring the Trust's historic kitchens alive. Miranda is asked regularly to teach master-classes and to hold baking demonstrations, and is a contributing chef on lovefood.com.