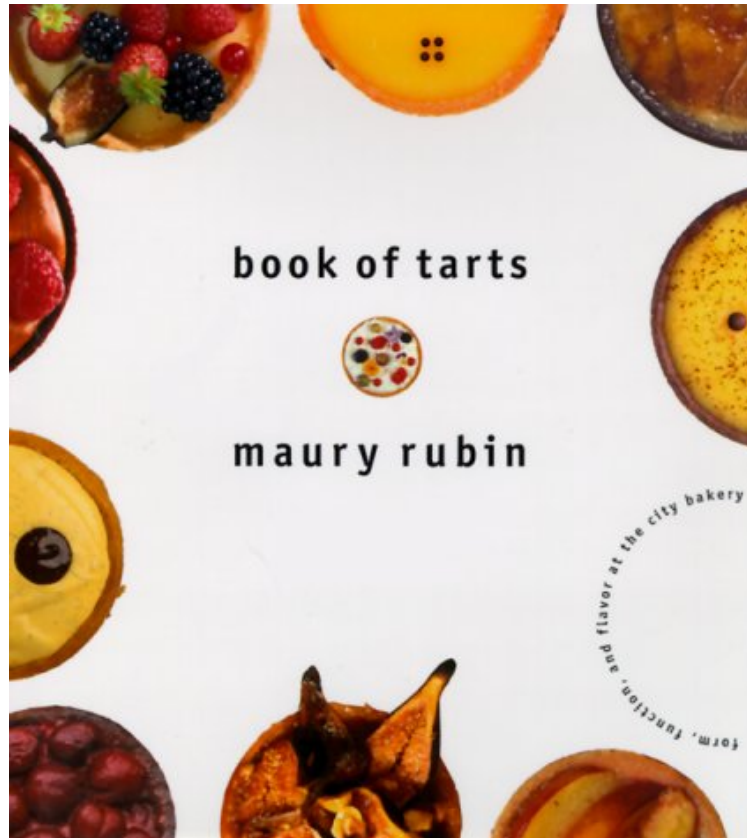


(Download pdf) Book of Tarts: Form, Function, and Flavor at the City Bakery

Book of Tarts: Form, Function, and Flavor at the City Bakery

Maury Rubin

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Maury Rubin : Book of Tarts: Form, Function, and Flavor at the City Bakery before purchasing it in order to gage whether or not it would be worth my time, and all praised Book of Tarts: Form, Function, and Flavor at the City Bakery:

27 of 27 people found the following review helpful. Inspiration to make pure and simple tarts!By A CustomerNew York Times Aug 18. Food Section featured a splendid summer picnic menu. All recipes were included except Maury Rubin's Blueberry-Coconut Tarts. New Yorkers get them at City Bakery. What's a Bostonian to do? Get Maury's book which does have this recipe and many more. Best of all, he gives very easy to follow directions on making the dough. Many of the tarts are made with fresh fruit. The color photos of each tart are very helpful and inspirational to me. Love this book.0 of 0 people found the following review helpful. Inspiring, nice photos, glad I bought this oneBy StillLifeFrankly I really like Mr. Rubin's expertise at tart making and he has a precise hand at decorating 'em. I'm waiting for cooler weather to actually start making tarts though.5 of 8 people found the following review helpful. Dessert Tarts MasterpieceBy rodboomboomKaren Barker in her excellent new "American Desserts" book recommends this one highly, and it does not let one down for finding and purchasing it.One can tell that Rubin enjoys his art, and is very proficient at it. His humor and talent show from his culinary acknowledged beginnings of Pop-tarts, then from ABC Sports to cookbook reading in libraries! This book is lively and informative and creative and great

eating tarts! Applying all his French learning with his creative touch led to City Bakery fame. His desire for quality and seasonal menus breathed life into his enterprise and this resultant cookbook. How neat that he has shared all that work and development with us who like to whip up a tart every now and then. This work will greatly aid! What is neat is that his goal of making simplistic tart recipes so that new employees could achieve the high quality he wanted is achieved for us home pastry types. Here they are seasonally offered after a just unbelievable primer on Tarts 101. Ingredients, equipment, then tart dough recipes and procedures, as well as decorating and chocolate tips. One can see why the likes of Barker likes this one! The creativity displayed here in recipe design and photo of most makes this one a real keeper/user! Feast your tartloving eyes on the likes of: Champagne Peach Tart with Vanilla Sugar; Ricotta Cheese Tart with Summer Fruits/Flowers; Lime Cream in A Candied Ginger Crust; Sake-Spiked Plum Tart with Ginger; Zinfandel-Marinaded Cherries with Cocoa; Square Pear Peg Tart; Grapes with Hazelnuts; Vanilla Bean Creme Brulee Tart; White Chocolate Cream with Raspberry in a Hazelnut Crust. Sources are included as well.

Showcasing forty seasonal creations from the City Bakery, the country's most innovative pastry chef combines traditional French pastry with American imagination and fun in uncomplicated recipes complemented by dazzling photographs. 35,000 first printing. \$50,000 ad/promo.