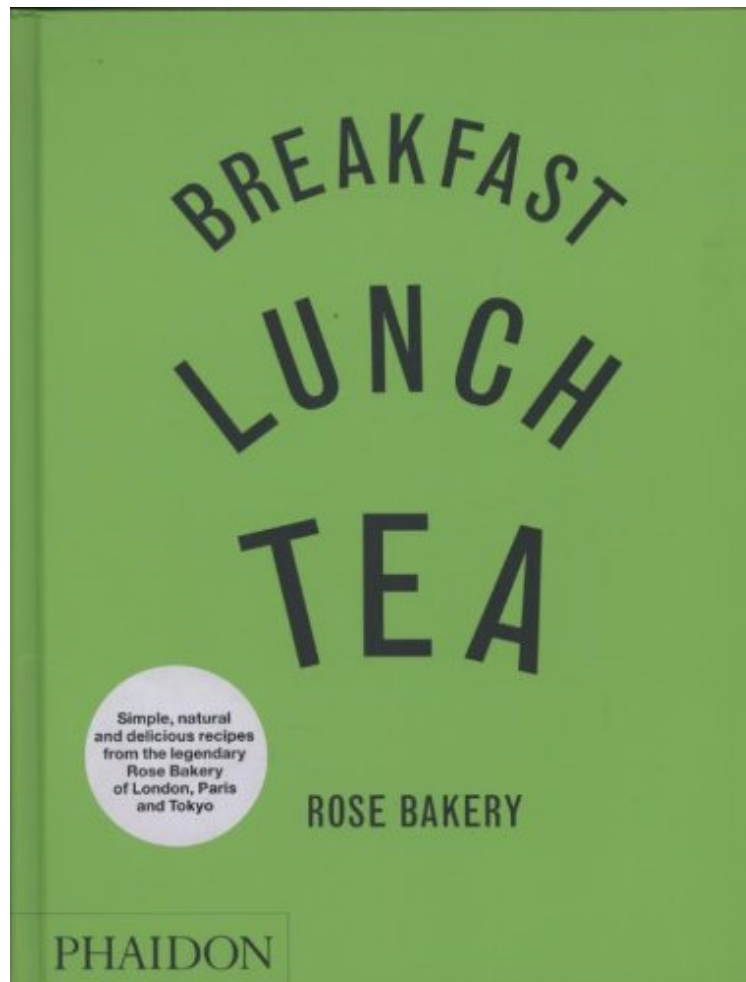


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Breakfast, Lunch, Tea: The Many Little Meals of Rose Bakery

Rose Carrarini

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Rose Carrarini : Breakfast, Lunch, Tea: The Many Little Meals of Rose Bakery before purchasing it in order to gage whether or not it would be worth my time, and all praised Breakfast, Lunch, Tea: The Many Little Meals of Rose Bakery:

2 of 2 people found the following review helpful. I really kind of love this bookBy V. T. FranksI really kind of love this book. I gave it one less star because it doesn't offer so much in the way of recipes. If you want tasty and easy recipes for tea time, I would recommend "The Perfect Afternoon Tea Recipe Book." This book is more a biography of a bakery. You meet the owners, suppliers, customers. You view menus, daily prep, the state of the kitchen after the lunch rush. There is something very sentimental about the book. The reader gets emotionally involved with the daily routine of this bakery in Paris. You are given recipes, but I found these to be pretty advanced; I never felt motivated to try any of them. I like to visit this book often, but mostly as an imaginative excursion to Paris.4 of 4 people found the following review helpful. Great elevation of simple meals to star status!By P. L. StrawI purchased the book as

research for a farmer's market booth I run selling individual desserts and baked goods. I had heard good things about the book but was not really prepared for the awesome 'take' the book has on their preparations and display and general commentary. Wow! great ideas for me and a terrific show-me type book for anyone who wants to elevate their usual standard breakfast, lunch and tea fair with simple but elegant ideas and recipes. First the recipes are laid out with both weight measures and (let's just call it American....) cup and tablespoon measures so it's simple to use and follow. The directions for each recipe are concisely written, questions anticipated and answered and some of the most mouth-watering recipes are accompanied by a gorgeous photo. Caveat here is this is a cafe in Paris/London/Tokyo that is quite successful due to its style and food; it's not mid-west America, bacon and eggs, chips and beer, backyard bbq or church social food. It's European food, European style, small plates that you savor, no plate decorations, no wow factors to detract from honest simple elegant food. Just one read through of their lunch tarts should dispel any ideas you formed that these are tired and sad little renditions of quiche! Furthermore their idea of a salad or actually the salad display they put out each day for lunch is creative and imaginative and everything I want to dig into for lunch. Yum! No little over-worked spring mix salads here, no micro-lettuce things or arugula stuffed anything but simple presentations of market fruits and vegetables that are available in season. And every ingredient is something you are familiar with and have on hand or easily picked up at the market/store. Breakfast, lunch and tea are three daily times that food makes all the difference in the world. It should be straight forward, no frills, delicious, easy to put together, enough to satisfy hunger and sweet tooth. I think these recipes do this perfectly. The baked goods are good solid examples of simple ingredients coming together with great impact and flavor. The tea breads, cakes and tarts are all something I would slow down my afternoon to enjoy. I'm especially hooked on the cheesecake!! This will certainly figure prominently in my next farmer's market offerings. I took away many things from this book: their food preparation, their display style, their recipe simplicity, their focus on natural ingredients and the fact that they have paired down the over-use of some ingredients like sugar. My interests are different from yours or everyone else's but I really think that there is a lot in this book to capture your interest and imagination and creativity should you want simple and elegant recipes for those meals that we need but don't place too much emphasis or time on. It's worth the price just for the granola and tart recipes alone.....oh! and the cheesecake! 0 of 0 people found the following review helpful. English and french breakfast, lunch and afternoon basics with some global flavors By Apolinaria Really, it's 4.5 stars. You have your cozy English pastries like scones and quickbreads; you have French lunch staples like savory tarts and soup and salad; you have a few Italian-influenced recipes like ricotta cheesecake and personal pizzettes -- logical, as the bakery is based in Paris and the owners are British and Italian. But that's not all: you also get recipes for a variety of cookies and effortless celebration desserts (no layer cakes though), as well as some creative modern and global ingredients for a twist on traditional favorites (red beans bars, broccoli loaf, breakfast quinoa). The pictures from the bakery and its suppliers (friendly farmers and -- my personal favorite -- a solipsistic baker) really capture the vibe of the place, which is trendy yet understated, with a sophisticated multicultural clientele and barebones decor. Thankfully, the personal stories that are so "in" right now in the cookbook world are told briefly in the beginning and mostly photographically later. We dive into the recipes without having to hear every childhood memory the author has associated with the fare. My only gripe: I wish the collection was more complete, so that it could be my only resource for brunch basics, my favorite meal to host. So I wish there were more varieties of eggs. But for that I might have to get the author's other book, *How to Boil an Egg*.

The Rose Bakery is a small Anglo-French restaurant, shop and bakery tucked away in a street near the Gare du Nord in Paris. This book introduces this hidden gem and the philosophy and style of its creator, including recipes for 100 of Rose Bakery's most popular dishes.

From Publishers Weekly Starred . Bolstered with striking images of a day in the life of her namesake Paris bakery, self-made chef Carrarini's fine compilation of rustic French foods skillfully echoes her restaurant's mission, "to dissolve the distinction between home and restaurant cooking." Focusing on simple foods and emphasizing fresh, high-quality ingredients, Carrarini's classic recipes for pancakes, scones and tarts—"the culmination of years of our taking out what is not necessary"—allow the ingredients to shine through. Favoring baked goods, Carrarini offers a generous selection of cakes, including Lemon Cake, Fruit Cake and Ricotta Cheesecake; cookies, such as Gingerbread, Regalach and Almond Cinnamon Meringue; and bars like Coconut Custard, Date and Oat. Also included are more rarified baked goods such as bread-like Fresh Ginger Cake ("wonderful toasted and eaten warm with butter") and gluten-free Orange Almond Cakes. Heartier fare, such as Braised Lamb Shanks with Cumin, Aubergines and Chickpeas is also included, but the focus remains on lighter dishes. Fans of the Barefoot Contessa cookbook series will find this a fitting (and perhaps superior) companion to Barefoot in Paris. Copyright © Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. "The beloved Anglo-French bakery's hit cookbook." —InStyle Online "A perfect marriage between French style and sensible English cooking." —The Independent "Manages to convey the sense that baking a good cake and placing it on a counter, still warm, is a wonderful way to show love and make people happy." —The Guardian "There's so much here you actually want to cook. Which is what food writing is all about." —Evening

Standard "So evocatively written and beautifully shot, you can almost sniff the delicious scent of baking as you leaf through the pages." —The Sunday Tribune (Ireland) "...Fine compilation of rustic French foods." —Publishers weekly

About the Author Rose Carrarini opened Rose Bakery, a small bakery, shop and restaurant in Paris, with her husband Jean-Charles in 2002. After working in the fashion industry for ten years, the Carrarinis set up Villandry, their first food venture, in London in 1988. This 'epicerie fine' in Marylebone inspired many other food places in London, and formed the foundation for their work at Rose Bakery.