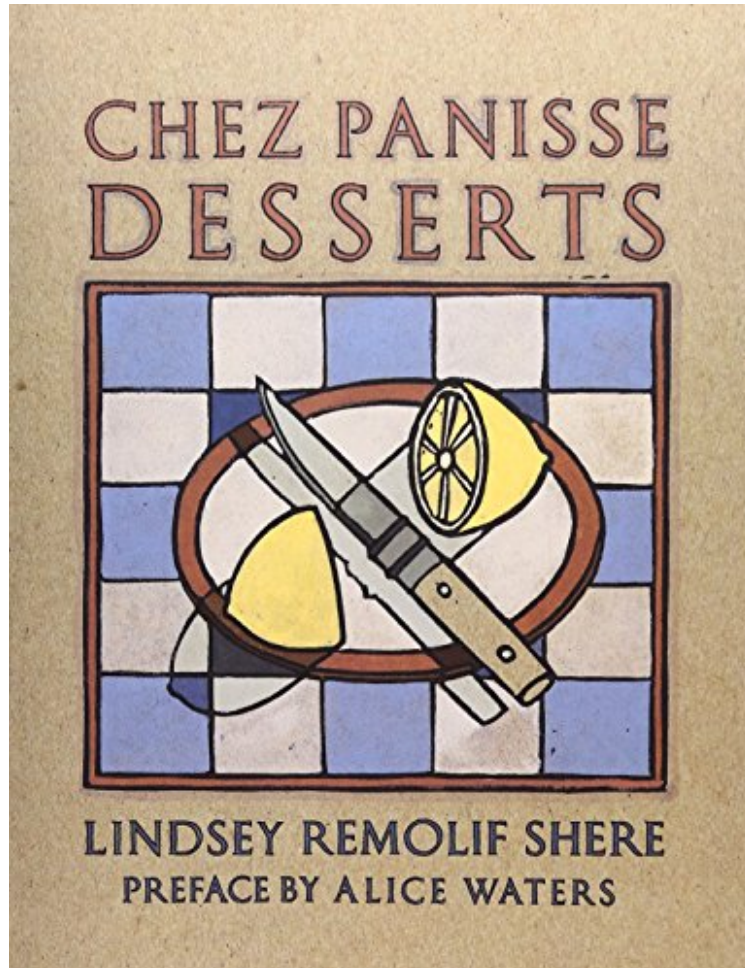


## Chez Panisse Desserts

*Lindsey R. Shere*

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#142982 in Books Shere, Lindsey Remolif/ Waters, Alice 1994-11-22 1994-11-22Original language:EnglishPDF # 1 9.10 x 1.00 x 7.10l, 1.40 #File Name: 0679755713352 pages | File size: 71.Mb

**Lindsey R. Shere : Chez Panisse Desserts** before purchasing it in order to gage whether or not it would be worth my time, and all praised Chez Panisse Desserts:

2 of 2 people found the following review helpful. good choiceBy retired chefThis book has the best tasting deserts, a little wordy for the professional chef, well suited for the home maker. No pictures, so pay close attention to the final results description... Simplicity at its best.2 of 2 people found the following review helpful. Five StarsBy kitchen magicianGreat book, A Classic, ice creams, sorbets, fresh fruit .a great well written cookbook0 of 0 people found the following review helpful. Five StarsBy Pen NameExcellent

Lindsey Shere, pastry chef at Chez Panisse since 1971, shares recipes for basic pastries, cookies, cakes, and creams grouped around their dominant ingredient--from apples and berries to dried fruits, chocolate, wine, and spirits. The subtle, surprising results complement seasonal menus.

From Publishers Weekly For 13 years the pastry chef at Alice Waters's Chez Panisse restaurant in Berkeley, Calif., Shere presents an outstanding collection of dessert recipes. In her preface, Waters (author of *The Chez Panisse Menu Cookbook*) notes that "a firm commitment to cooking with the highest quality local, seasonal, fresh ingredients underlies everything we do at Chez Panisse." This cookbook certainly bears that out: the recipes feature fresh fruits, herbs and nuts and are organized by season. Recipes that take advantage of fall's bounty include cinnamon apple ice cream, pear and fig tart, persimmon pudding. There are also chapters devoted to desserts that call for citrus fruits, tropical fruits, berries and summer fruits. And Shere does not forget chocolate lovers, who will be more than sated by such offerings as white chocolate mousse, black bottom pie and chocolate truffles. Not a cookbook for the beginner or the chef in a hurry, this is an elegant book for those with the time and patience to create elegant desserts. October 1 Copyright 1985 Reed Business Information, Inc. About the Author Lindsey R. Shere is a retired pastry chef living in Sonoma County. She graduated from the University of California, Berkeley, after studying French language, literature, and political history. In 1971 she and Alice Waters collaborated to open the restaurant Chez Panisse, where she worked as a celebrated pastry chef until her retirement in 1998. Shere was named Pastry Chef of the Year by the James Beard Foundation in 1993.