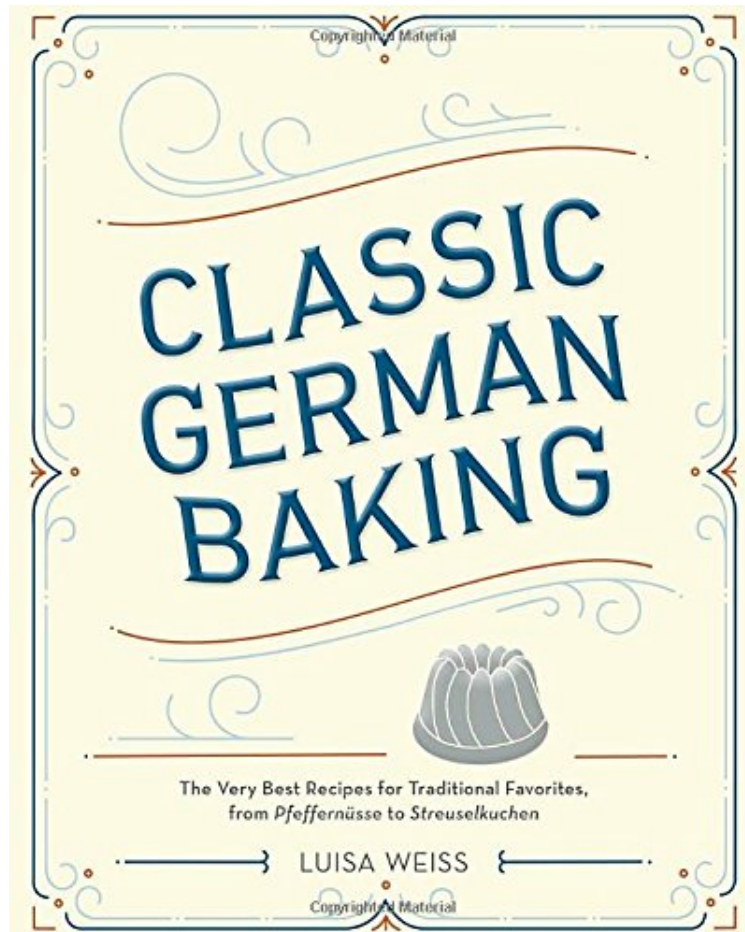


(Free pdf) Classic German Baking: The Very Best Recipes for Traditional Favorites, from Pfeffernüsse to Streuselkuchen

Classic German Baking: The Very Best Recipes for Traditional Favorites, from Pfeffernüsse to Streuselkuchen

Luisa Weiss

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Luisa Weiss : Classic German Baking: The Very Best Recipes for Traditional Favorites, from Pfeffernüsse to Streuselkuchen before purchasing it in order to gage whether or not it would be worth my time, and all praised Classic German Baking: The Very Best Recipes for Traditional Favorites, from Pfeffernüsse to Streuselkuchen:

221 of 239 people found the following review helpful. Disappointing, flawedBy RedPorscheI'm a German-American always on the lookout for authentic German recipes. I saw the article in the Boston Globe and thought I'd give her baking book a shot. Of the five recipes I tried only one turned out right and as expected. I'm an experienced baker and a stickler for measuring and process I'm sure this is not just my not getting it...Many of the recipes use European high-fat butter and quark. In Germany where the author lives you can buy those in every supermarket and cheap. European high-fat butter is not easy to find in the US. Plus it is expensive. For quark, luckily there is now Greek yogurt

everywhere in the US and reasonably priced and it works great as a substitute for quark. The author does not mention this. She leaves you the choice of buying quark at \$10 a pound (if you can find it) or gives you a long and involved process making buttermilk in the oven for 8 to 12 hours plus 2 to 5 hours draining. If you already envy the author because she can just go out and buy German butter and quark cheaply in a supermarket around the corner you might want to move to Germany when she writes that red currants canes grow like weeds in Germany. That is simply not true. The other issue is yeast. The recipes with yeast tell you to use only a small amount of yeast which is generally OK, I prefer less yeast too but then you absolutely need a longer rise usually overnight. But the book does not say that. For example, the Roasted squash bread Kuerbisbrot I made ask for 1 teaspoon instant yeast for 4 cups/500g flour and then the author gives you the option to let it rise for two hours, OR overnight in the fridge. After 2 hours it barely rose so I let it sit overnight in the fridge and it was alright the next day. If I had taken the two-hour option, I'd have an orange frisbee, flat and dense. Looking at some of the other recipes with yeast they seemed to have the same problem. And Weiss says ¾ ounce or 20g fresh yeast equals 1 teaspoon. But in fact both in America and in Germany 20g fresh yeast equals 7g or 2 1/4 teaspoons instant yeast (exactly the amount in one package). About the selection of recipes, there is Sachertorte in the book and some other Austrian and Swiss recipes but no Kaesesahnetorte and no Frankfurter Kranz which I grew up with and are German classics. I made the Cocoa-meringue alphabet cookies Russisch Brot which I always buy and bring home when I visit Germany. I was excited to finally have a recipe. I paid very close attention to the baking time but the letters came out rock hard, completely inedible. I don't know what is added to Russisch Brot from the supermarket to make it light and crisp but whatever it is, that secret ingredient is missing from the recipe. Maybe it is just one of those things that you cannot get right making it at home. I also tried her almond paste recipe which I usually make with confectioner sugar. The recipe uses regular sugar and to process it until powdery, an extra step I do not understand but for the heck of it tried it anyway. I processed the sugar until dust clouds were coming out of my food processor but it was still grainy, not smooth like when I use confectioner sugar. Also, adding 2 teaspoons almond extract for 1½ cups almonds would have been totally overpowering. I used 1 teaspoon and it was more than enough for my taste. The Almond crescents I made with the almond paste turned out fine. I also made the Candied orange sandwich cookies Gefuellte Orangentaler which are nothing like Taler cookies in Germany which look like large coins, shortbread like cookies that are shaped into a log, refrigerated, cut in slices and baked then sometimes glued together as sandwich cookies with chocolate or jam. The ones from the book are not anywhere near that, they are glutenfree chewy macaroons tasty but a totally different kind of animal. And as other reviewers have also commented I also don't understand why there are so few recipe photos but so many photos of the skyline of modern Berlin and street scenes in a cookbook about classic German baking. The text with the photo of a package of pearl sugar (which I have never been able to find in America) talks about vanilla sugar. That is confusing. I might try a few more recipes but for now the book goes to the basement and does not get prime time space on the small bookshelf in my kitchen. I don't think the book lives up to its claim of the very best recipes of German baking so I cannot give this book more than two stars. And it won't be on my Christmas gift list for my relatives.

0 of 0 people found the following review helpful. My favorite baking book! By worldtravelgirl This is an absolutely wonderful book that I look forward to baking from for many years to come. Not only is it a look into the best, most cozy parts of German (and Swiss/Austrian) culture - the recipes really are great. It has opened my mind to a new world of baking. It's hard to go back to American cupcakes and brownies after cooking from this book - they feel far too heavy and sugary-y. I would say I'm a medium-level baker and cook, but this book has already made me better. Favorite recipes in their English versions: butterkekse (the German version of animal crackers); saxonian glazed streusel slices; sunken apple cake (so delicious and easy!); simple rhubarb cake; yeasted plum cake with streusel; braided almond-cream wreath; creamy leek tart (perfect on a cold winter's night); easter bread with raisins and sugar cubes; iced spice cookies (pfeffernüsse!); I haven't had the chance to try some of the "harder" recipes like strudel, sachertorte, and some of the cake rolls. I'm also dying to try things like the lemon cakelets, pretzels, cinnamon-sugar buns (a cross between a croissant and a cinnamon roll - !?!), whole wheat raisin rolls -- as well as the classic breakfast rolls and sweet quark rolls. I could go on and on about this book - I have not tired of it after almost a year of owning it. Sometimes I read it before bed (along with other cookbooks!) because it's so comforting and I love the stories. Thank you, Luisa Weiss, for this wonderful, delightful, delicious book!

4 of 5 people found the following review helpful. The best German baking book I've found! By Emily WI own Luisa's first book - My Berlin Kitchen - and I was excitedly awaiting this one as well. It does not disappoint!! My German spouse was thrilled that the Streuselkuchen (our first recipe from the book) tasted almost exactly like his Oma's back home. I've only tried a few recipes so far, but I'm looking forward to working my way through most of the book. The images that accompany the recipes, and Luisa's directions are wonderful. I really like that she gives both weights (in grams) and standard American measurements (in cups), as well. The only thing I don't like? Having to choose which recipe to make next!

From her cheerful Berlin kitchen, Luisa Weiss shares more than 100 rigorously researched and tested recipes, gathered from expert bakers, friends, family, and time-honored sources throughout Germany, Austria, and Switzerland. German baking has influenced baking traditions around the world for generations and is a source of great nostalgia for those of

German and Central European heritage. Yet the very best recipes for Germany's cookies, cakes, tortes, and breads, passed down through generations, have never before been collected and perfected for contemporary American home bakers. Enter Luisa Weiss, the Berlin-based creator of the adored Wednesday Chef blog and self-taught ambassador of the German baking canon. Whether you're in the mood for the simple yet emblematic Streuselkuchen, crisp and flaky Strudel, or classic breakfast Brötchen, every recipe you're looking for is here, along with detailed advice to ensure success plus delightful storytelling about the origins, meaning, and rituals behind the recipes. Paired with more than 100 photographs of Berlin and delectable baked goods, such as Elisenlebkuchen, Marmorierter Mohnkuchen, and Schwarzwälder Kirschtorte, this book will encourage home bakers of all skill levels to delve into the charm of Germany's rich baking tradition. Classic German Baking is an authoritative collection of recipes that provides delicious inspiration for any time of day, whether it's for a special breakfast, a celebration with friends and family, or just a regular afternoon coffee-and-cake break, an important part of everyday German life.

"If you're fascinated by German baking, by the recipes for kuchen, cakes, tortes, cookies, and yeasted sweets passed down through generations, then you'll be as joyful as I am that Luisa Weiss has given us this beautifully written and photographed book. Here, at last, is our portal to learning more about the long tradition of German baking, which has influenced bakers around the world, and to recreating such wonders at home. Classic German Baking is a sweet adventure." — Dorie Greenspan, author of Dorie's Cookies and the New York Times best-selling Baking Chez Moi "I've waited a long time for another book by Luisa Weiss. In demystifying German baking she has done all cooks a great service. An inspiring and delicious labour of love." — Diana Henry, The Daily Telegraph "Even if you don't have the stamina for homemade apple strudel or Black Forest cake, this Berlin-born food blogger will win you over with her sandy almond sugar cookies." — The New York Times "Luisa Weiss takes classic German recipes and transforms them into extraordinarily modern takes. This is a book that even a novice can be inspired by." — Mindy Segal, author of Cookie Love "I value few things more than classic recipes that honor tradition, are presented with heart, and are so well tested that you know you can trust them. This impressive volume by the wonderful Luisa Weiss is filled with these sorts of recipes. I can almost taste the apricot jam and smell the almond paste just by reading Classic German Baking." — Julia Turshen, author of Small Victories "From stunning layered cakes to fruit-forward tarts and spiced holiday cookies, Luisa Weiss opens up the world of German baking to bakers around the world. My dream is to be in her kitchen, stretching strudel, twisting pretzels and layering chocolate tortes alongside her. Classic German Baking takes me right there." — David Lebovitz, author of My Paris Kitchen "This overdue guide is a happy marriage of European craft and American sensibilities." — Bonnie S. Benwick, The Washington Post "As an expat American, Weiss has a sense of discovery that permeates her book, giving a sense of wonder and appreciation to the sometimes complicated recipes. It's just the right sensibility, and it makes for a cookbook that's not only useful and instructive but charming." — Amy Scattergood, The Los Angeles Times "Berlin-born food writer Weiss (My Berlin Kitchen) collects masterpieces of time-tested recipes to create this traditional classic that, like her lebkuchen (old-fashioned German gingerbread), is bound to stand the test of time and taste. [...] Collected from various places and people—whether it's a cookbook or from her German assistant—this cookbook presents a beautiful piece of German tradition." — Publishers Weekly "In Classic German Baking, author and former cookbook editor Luisa Weiss surpassed those expectations with an engaging, precise, and pitch-perfect collection of more than 100 recipes that deserve to be better known in the U.S." — Lisa Rojany, NY Journal of Books About the Author LUISA WEISS is a Berlin-born, American-Italian food writer who grew up eating warm Streuselschnecken on her way to school and believes dark winter days are best enjoyed whilst sharing Lebkuchen and Zimtsterne with family and friends. Luisa is the creator of the blog The Wednesday Chef and author of the lauded memoir, My Berlin Kitchen. Her work has been featured on Design*Sponge and National Public Radio and in FoodWine, the Wall Street Journal, the Boston Globe, and Harper's Bazaar Germany, among many others. She lives in Berlin with her husband and son. Excerpt. © Reprinted by permission. All rights reserved. NUSSKUCHEN Toasted Hazelnut Loaf Cake MAKES 1 (9 BY 5-INCH/23 BY 12CM) CAKE In the United States, loaf cakes and quick breads are quite moist and rich affairs. In Germany, they tend to be drier and lighter; in sum, a little more restrained. In this classic Nusskuchen, hazelnuts are toasted until fragrant, and then pulsed finely before being folded into a simple cake batter plumped up with a bit of milk or brandy. You can take the basic recipe further by folding in chopped chocolate or grated lemon peel. The chocolate gives the cake more heft and makes for a great autumn weekend cake, while the lemon pairs nicely with the roasted hazelnuts for a more delicately flavored cake. Either way, slices of Nusskuchen are wonderful eaten with a hot cup of coffee or tea. The cake keeps well for a few days wrapped tightly in plastic wrap. But if it does get stale, you may be interested to know that an acquaintance of my assistant on this book, Maja Welker, once told her that her family used to repurpose stale loaf cakes like this one by placing slices of them on buttered rye bread at snack time. Ever curious, Maja tried this unusual snack and reported back that it is indeed delicious, if a little unorthodox. What we still haven't figured out is whether this is a regional oddity or simply a familial one. In any case, it speaks to the resourcefulness of most Germans, who are loath to waste any food. 18 tablespoons/250g unsalted butter, softened, plus more for the pan 2 cups/200g whole hazelnuts, toasted, skinned, and finely ground 1 cup/200g granulated sugar 1

teaspoon vanilla extract 4 eggs 1 2/3 cups, scooped and leveled, minus 1 tablespoon/200g all-purpose flour 2 teaspoons baking powder 2 tablespoons whole milk or brandy 5 1/4 ounces/150g bittersweet chocolate (minimum 50% cacao), chopped (optional) Grated peel of 1 organic lemon (optional) Confectioners' sugar (optional), for dusting Preheat the oven to 350°F/180°C. Butter a 9 by 5-inch/23 by 12cm loaf pan. Spread the hazelnuts on a baking sheet in a single layer and toast in the oven, until the nuts are toasted and fragrant. Remove the pan from the oven and let the nuts cool completely before rubbing them gently with a clean dishcloth (this will remove most of their skins). Place the cooled hazelnuts in the bowl of a food processor and pulse until the nuts are ground to a very fine meal. Take care not to overprocess by pulsing after they are finely ground, or you will end up with hazelnut paste. Place the butter and sugar in the bowl of a stand mixer fitted with the flat beater attachment and beat until creamy and fluffy; beat in the vanilla extract. Add the eggs, one at a time, and beat until each one is incorporated into the batter. Slowly add the ground hazelnuts and beat until combined. Sift the flour and baking powder together, and then, with the mixer running at medium speed, gradually add the flour to the butter and sugar. Finally, beat in the milk or brandy and fold in the chocolate or grated lemon peel. Scrape the batter evenly into the prepared pan. Bake for 1 hour and 15 minutes, or until the cake is golden brown and a tester inserted into the center comes out clean. Place the pan on a rack to cool for a few minutes before unmolding. Let the cake cool completely. Dust lightly with confectioners' sugar before slicing and serving. Wrapped tightly in plastic wrap, the cake will keep at room temperature for at least 3 days and up to 5.