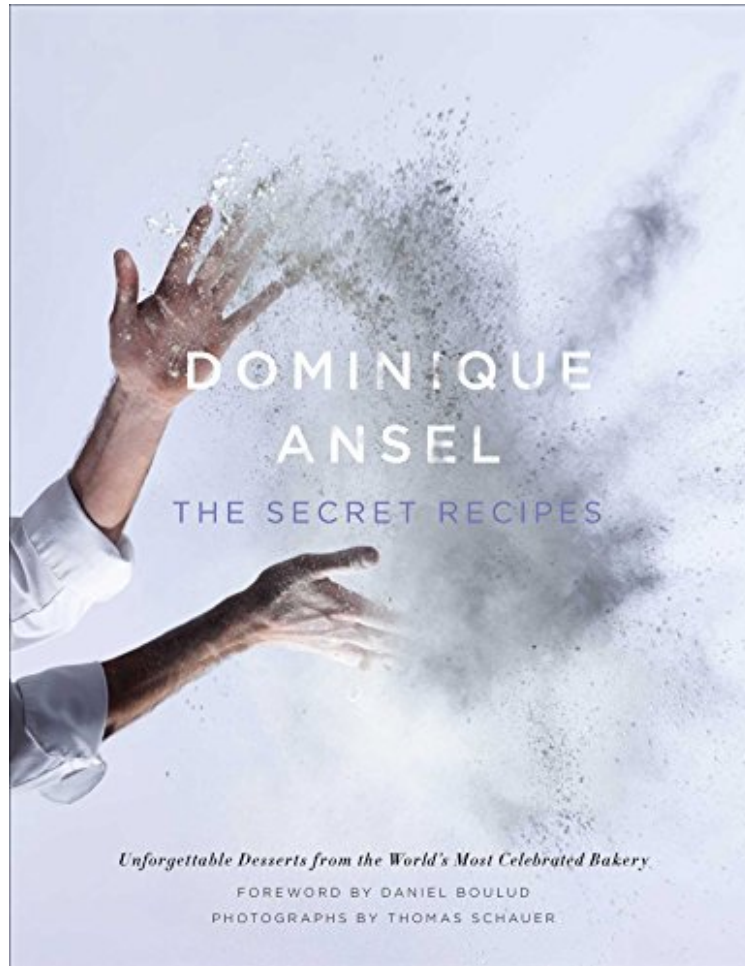


(Mobile library) Dominique Ansel: The Secret Recipes

## Dominique Ansel: The Secret Recipes

*Dominique Ansel*

*audiobook / \*ebooks / Download PDF / ePub / DOC*



 Download

 Read Online

#35013 in Books 2014-10-28 2014-10-28Original language:EnglishPDF # 1 10.88 x 1.10 x 8.371, .0 #File Name: 1476764190272 pages | File size: 49.Mb

**Dominique Ansel : Dominique Ansel: The Secret Recipes** before purchasing it in order to gage whether or not it would be worth my time, and all praised Dominique Ansel: The Secret Recipes:

198 of 203 people found the following review helpful. With patience, time, and the right tools, DA will teach you how to make stunning pastry.By Kat LThis is a beautiful book that tells you a bit about the background and personal philosophy of Dominique Ansel, then shares just 31 recipes, including ones for the Cronut(TM) and Kouign Amann.The book opens with a foreword by Daniel Boulud, a brief introduction, then there are seven short essays on Dominique's approach to pastry and his journey up until now:1. Time is an Ingredient2. Beyond the Comfort Zone3. Don't Listen4. What's in a Name5. Create and Re-Create6. Everything but the Flavor7. Never Run Out of Ideas.I've always felt a little bit badly about not liking madeleines, but in the first "chapter", Ansel explains why I find them dry and not that exciting. It's so nice to know that madeleines truly are meant to be eaten fresh, within five minutes from the oven. Now I have a reason to try baking them myself!In chapter 7, Ansel discusses why he decided to make the

lime tart customizable for the customer, and how he designed a groove in the tart to let customers participate in having exactly the sweet/salty/sour lime tart they wanted. His recipes are split into three sections: beginner, intermediate, and advanced. Every recipe is accompanied by a photo of the final product, and every photograph is stunning. It's bizarre, but in the kindle version, the gluten-free label appears with almost every recipe in the beginning section. Some recipes are actually GF, but others call for all-purpose flour. The beginner section contains: Hot chocolate (GF) Chocolate pecan cookies (GF) Mini madeleines - kindle version labels as GF, but the recipe calls for all-purpose flour. Mini me's (meringues) (GF) Popcorn Chouquettes - kindle version labels as GF, but the recipe calls for all-purpose flour. Marshmallow Chicks (GF) Vanilla Ice Cream (GF) Apple Tart Tatin - kindle version labels as GF, but the recipe calls for all-purpose flour. The Purple Tart Intermediate: Cannele de Bordeaux Vanilla Religieuse Cotton-soft Cheesecake Paris-New York Perfect Little Egg Sandwich (savory) Black and Blue Pavlova (GF) Pink Champagne Macarons (GF) Apple Marshmallow (GF) Sunflower Tart Christmas Morning Cereal (GF) "Lime Me Up" Tart Frozen S'mores Arlette (this is a cookie) Advanced: Chocolate Caviar Tart The Angry Egg (GF) Dominique's Kouign Amanns Magic Souffle The At-Home Cronut(TM) Pastry Ganache - Vanilla Rose, Whipped Lemon, Champagne Chocolate Flavored Sugars - Vanilla, Maple, Orange Glazes - Rose, Lemon, Champagne Chocolate Iberico and Mahon Croissant - kindle version labels as GF, but the recipe calls for all-purpose flour. Sweet Potato Mont Blanc Gingerbread Pinecone Baked Alaska Finally, these recipes are followed by a techniques section, with step-by-step photos of critical techniques: Cooking custard Pate a choux Piping Tempering chocolate Lamination Many of these recipes do call for "specialized" or uncommon kitchen equipment, like specific molds, an airbrush, tart rings, blowtorch, smoking gun, apple wood chips, precision scale, piping bags, fine/medium-fine sieves, deep-fryer (Cronut), Ateco/Wilton tips, ring cutters, terrine mold, ice cream machine, etc... It's important to note that with the exception of the first two recipes, almost every single recipe presented here requires at least two days from start to finish, and some are certainly more time-intensive than others. These recipes require serious dedication and time commitment. The recipes are very well-organized, starting with a photo, skill level, time requirement, and yield. This is followed by a Timeline section, then a Special Tools section, and next an ingredients section with what you will need for each component detailed separately in weights and volumes. Finally, the step-by-step guidelines are broken up by day and by component, then the final assembly. This is followed by notes/advice, serving instructions, and storage instructions. To make the Cronut(TM) [because, honestly, that has to be the first recipe I try from this book] you need to make the ganache and the pastry dough (which is a two-step process with 2-3 hours in between) as well as the butter block two days ahead of time. The day before, you laminate the dough. The day of, you cut and fry the dough, make the glaze and flavored sugar you've chosen, and assemble. 61 of 64 people found the following review helpful. Awesome book. I wish he had more secrets. By Berujung Awesome book. I wish he had more secrets. The At-Home Cronut Pastry is amazing. The instructions are easy to understand and execute. Final products are delicious. Thank you Chef Dominique for sharing your secrets. 3 of 3 people found the following review helpful. If you are getting this book to get simple good recipes you will be disappointed. By Adam If you are getting this book to get simple good recipes you will be disappointed. I Love the first part of the book that is basically an introduction to his recipes and approach to baking. If you love baking or even cooking you will appreciate this book. Even the simple recipes are not designed for the beginner baker.

How do you catch lightning in a measuring cup? Dominique Ansel is the creator of the Cronut trade, the croissant-doughnut hybrid that has taken the world by storm. But he's no one-hit wonder. Classically trained in Paris, responsible for a four-star kitchen in New York, and now the proprietor of New York's highest rated bakery, Ansel has become a modern-day Willy Wonka: the creator of wildly creative, extraordinarily delicious, and unbelievably popular desserts. Now, in his hotly anticipated debut cookbook, Ansel shares the secret to transforming the most humble ingredients into the most extraordinary, tempting, and satisfying pastries imaginable. Dominique Ansel: The Secret Recipes reveals the stories and recipes behind his most sought-after creations and teaches lovers of dessert everywhere how to make magic in their own kitchens.

The crowds know something. Dominique Ansel Bakery is a wonderland. (Pete Wells The New York Times) About the Author Dominique Ansel is the chef and owner of Dominique Ansel Bakery in New York City. In 2013, Dominique was named one of Business Insider's "Most Innovative people Under 40." That same year, the Daily Mail UK called him the "most feted pastry chef in the world." Recently, he became one of Crain's "40 Under 40." His bakery has gone on to win every single coveted award, including Time Out New York's "Best New Bakery," and holds Zagat's highest ranking in the category. Prior to starting his own business, Dominique spent seven years at the venerable French bakery Fauchon, and six years at Daniel, Daniel Boulud's flagship French restaurant. As the executive pastry chef at Daniel, Dominique was part of the team that led the restaurant to receive its first four-star New York Times rating, three Michelin stars, and James Beard Foundation's "Outstanding Restaurant of the Year Award" in 2010. In 2014, Dominique won the James Beard Foundation's "Outstanding Pastry Chef Award" for his own bakery. Excerpt.

