

[Ebook pdf] File size: 42.Mb

Tartine



Par Elisabeth Prueitt
**Download PDF | ePub | DOC | audiobook | ebooks*

Dtails sur le produit Rang parmi les ventes : #334375 dans eBooksPubli le: 2013-10-29Sorti le: 2013-10-29Format: Ebook Kindle

[Ebook pdf] Tartine

Par Elisabeth Prueitt : Tartine before purchasing it in order to gage whether or not it would be worth my time, and all praised Tartine:

Download

Read Online

Description :

Prsentation de l'diteurEvery once in a while, a cookbook comes along that instantly says "classic." This is one of them. Acclaimed pastry chef Elisabeth Prueitt and master baker Chad Robertson share not only their fabulous recipes, but also the secrets and expertise that transform a delicious homemade treat into a great one. It's no wonder there are lines out the door of Elisabeth and Chad's acclaimed Tartine Bakery. It's been written up in every magazine worth its sugar and spice. Here their bakers' art is transformed into easy-to-follow recipes for the home kitchen. The only thing hard about this cookbook is deciding which recipe to try first: moist Brioche Bread Pudding; luscious Banana Cream Pie; the sweet-tart perfection of Apple Crisp. And the cakes! Billowing chiffon cakes. Creamy Bavarians bursting with seasonal fruits. A luxe Devil's Food Cake. Lemon Pound Cake, Pumpkin Tea Cake. Along with the sweets, cakes, and confections come savory treats, such as terrifically simple Wild Mushroom Tart and Cheddar Cheese Crackers. There's a little something here for breakfast, lunch, tea, supper, hors d'oeuvresand, of course, a whole lot for dessert! Practical advice comes in the form of handy Kitchen Notes. These "hows" and "whys" convey the authors' know-how, whether it's the key to the creamiest quiche (you'll be surprised), the most efficient way to core an apple, or tips for ensuring a flaky crust. Top it off with gorgeous photographs throughout and you have an utterly fresh, inspiring, and invaluable cookbook.Prsentation de l'diteurEvery once in a while, a cookbook

comes along that instantly says "classic." This is one of them. Acclaimed pastry chef Elisabeth Prueitt and master baker Chad Robertson share not only their fabulous recipes, but also the secrets and expertise that transform a delicious homemade treat into a great one. It's no wonder there are lines out the door of Elisabeth and Chad's acclaimed Tartine Bakery. It's been written up in every magazine worth its sugar and spice. Here their bakers' art is transformed into easy-to-follow recipes for the home kitchen. The only thing hard about this cookbook is deciding which recipe to try first: moist Brioche Bread Pudding; luscious Banana Cream Pie; the sweet-tart perfection of Apple Crisp. And the cakes! Billowing chiffon cakes. Creamy Bavarians bursting with seasonal fruits. A luxe Devil's Food Cake. Lemon Pound Cake, Pumpkin Tea Cake. Along with the sweets, cakes, and confections come savory treats, such as terrifically simple Wild Mushroom Tart and Cheddar Cheese Crackers. There's a little something here for breakfast, lunch, tea, supper, hors d'oeuvres and, of course, a whole lot for dessert! Practical advice comes in the form of handy Kitchen Notes. These "hows" and "whys" convey the authors' know-how, whether it's the key to the creamiest quiche (you'll be surprised), the most efficient way to core an apple, or tips for ensuring a flaky crust. Top it off with gorgeous photographs throughout and you have an utterly fresh, inspiring, and invaluable cookbook.

Biographie de l'auteur Pastry chef Elisabeth Prueitt and her husband, renowned baker Chad Robertson, are the co-owners of Tartine Bakery and the Bar Tartine restaurant in San Francisco. Elisabeth's work has appeared in numerous magazines, including Food Wine, Bon Apptit, and Travel Leisure, and she has appeared on the television program Martha Stewart Living. Pastry chef Elisabeth Prueitt and her husband, renowned baker Chad Robertson, are the co-owners of Tartine Bakery and the Bar Tartine restaurant in San Francisco. Elisabeth's work has appeared in numerous magazines, including Food Wine, Bon Apptit, and Travel Leisure, and she has appeared on the television program Martha Stewart Living. France Ruffenach is a San Francisco-based photographer whose work has appeared in magazines and cookbooks including Martha Stewart Living, Real Simple, and Bon Apptit magazines, and in Cupcakes, Everyday Celebrations, and Ros.