

Chocolate Desserts By Pierre Herme

Newly updated and expanded with 3,500 step-by-step photographs, all the classics of French patisserie are made accessible for the home cook. For every serious home baker, French pastry represents the ultimate achievement. But to master the techniques, a written recipe can take you only so far—what is equally important is to see a professional in action, to learn the nuances of rolling out dough for croissants or caramelizing apples for a tarte tatin. For each of the 233 recipes here, there are photographs that lead the reader through every step of the instructions. There has never been such a comprehensive primer on patisserie. The important base components—such as crème patisserie, pâte à choux, and chocolate ganache—are presented as stand-alone recipes. Once comfortable with these, the home baker can go on to tackle the famous and more complex creations—such as Éclairs, Saint-Honoré, Opéra—as well as feel empowered to explore new and original combinations. An entire chapter is devoted to decoration as well as sauces, syrups, and fillings. Whether used to develop skills or to refine techniques, to gain or simply broaden a repertoire, Patisserie dispels the mystery around classic French pastries, so that everyone can make them at home.

Dorie Greenspan, author of *Baking with Julia* and *Pancakes*, has stepped back into the kitchen to whip up a waffle cookbook. One flip through this book and you'll want your waffle iron at the ready from morning to midnight, working through the chapters to turn out "eye-openers" like the universally loved Blueberry-Yogurt Waffles (shown on the front cover and excerpted here); lunch specials as luscious as Zucchini-Cheddar Waffles; PB&J Waffles, just for kids; Cilantro Waffle Chips that serve as dippers for Chunky Guacamole; luscious Spicy Ricotta Waffles with Grilled Pepper Strips dressed for dinner; and an assortment of finishers, like Gingerbread Ice-Cream Hearts with a frosty vanilla ice-cream filling, and Triple Apple Waffles that are bound to become favorites for family meals and high-spirited entertaining. Dorie Greenspan offers a volume chock-full of sassy, informative headnotes, practical advice for serving and storing, and recipes that are rich, fabulous, and absolutely foolproof.

" "Whenever I see that Dos Equis commercial – ‘the most interesting man in the world’ – I always think, no, that’s not true. The most interesting man in the world is Alex Atala." – David Chang "A cuisine unlike anything I've ever had in my life." – Daniel Humm, Eleven Madison Mark At D.O.M. in São Paulo, widely regarded as one of the world's best restaurants, you won't find the traditional staples of fine dining on the menu. For the past 15 years, acclaimed chef Alex Atala – a native of Brazil and the only chef named one of TIME magazine's 100 Most Influential People in the World in 2013 – has refused to import any ingredients traditionally found in the European kitchens where he once trained. Instead, Atala scours the lush bounty of the Amazon for indigenous produce and proteins, crafting a cuisine that is steeped in classical techniques yet distinctly and uniquely Brazilian. D.O.M.: Rediscovering Brazilian Ingredients is Atala's first major cookbook. Here, he offers an in‐depth look at the products and creative process that make up his innovative cuisine. The book features 65 recipes such as Fresh Heart of Palm with Scallops and Coral Sauce; Lightly Toasted Black Rice with Green Vegetables and Brazil Nut Milk; Lamb Hind Shanks with Yam Puree and Pitanga; and Priprioca, Lime, and Banana Ravioli. 150 stunning color photographs bring each dish to life and reveal the lush, vibrant landscapes of Atala's Brazil. The result is an immersive experience that transports readers into the streets of São Paulo and the rain forests of Amazon. Also featuring an introduction by chef Alain Ducasse, D.O.M.: Rediscovering Brazilian Ingredients explores the mind of one of the world's best chefs as he captures flavors that can be found nowhere else in the world. "

A follow-up to the successful *The ScandiKitchen* (published September 2015), this new book from Brontë Aurell features over 60 recipes for cakes, bakes and treats from all over Scandinavia. From indulgent cream confections to homely and comforting fruit cakes and traditional breads, sweet buns and pastries.

Cédric Grolet is simply the most talented pastry chef of his generation--he was named World's Best Pastry Chef in 2018. *Food & Wine* called his work "the apotheosis of confectionary creation." He fashions trompe l'oeil pieces that appear to be the most perfect, sparkling fruit but are, once cut, revealed to be exquisite pastries with surprising fillings. They are absolutely unforgettable, both to look at and, of course, to eat. This lush cookbook presents Grolet's fruit-based haute-couture pastries like works of art. The chef explains his techniques and his search for authentic tastes and offers a peek into his boundless imagination--he begins the creation of each dessert by drawing. With 130 recipes featuring 45 fruits--citrus, berries, wild and exotic fruits, and even nuts--every pastry lover will want Fruit, for inspiration and to admire the edible sculptures made by this award-winning star of French pastry making.

Ferrandi, the French School of Culinary Arts in Paris--dubbed "the Harvard of gastronomy" by *Le Monde* newspaper--is the ultimate pastry-making reference. From flaky croissants to paper-thin mille-feuille, and from the chestnut cream-filled Paris-Brest to festive yule logs, this comprehensive book leads aspiring pastry chefs through every step--from basic techniques to Michelin-level desserts. Featuring advice on how to equip your kitchen, and the essential doughs, fillings, and decorations, the book covers everything from quick desserts to holiday specialties and from ice creams and sorbets to chocolates.

Ferrandi, an internationally renowned professional culinary school, offers an intensive course in the art of French pastry making. Written by the school's experienced teaching team of master ptissiers and adapted for the home chef, this fully illustrated cookbook provides all of the fundamental techniques and recipes that form the building blocks of the illustrious French dessert tradition, explained step by step in text and images. Practical information is presented in tables, diagrams, and sidebars for handy reference. Easy-to-follow recipes are graded for level of difficulty, allowing readers to develop their skills over time. Whether you are an amateur home chef or an experienced ptissier, this patisserie bible provides everything you need to master French pastry making.

A beautiful new edition of "the greatest dessert book in the history of the world" (*Bon Appétit*), featuring 175 timeless recipes from Gramercy Tavern's James Beard Award-winning pastry chef. Claudia Fleming is a renowned name in the pastry world, acclaimed for having set an industrywide standard at New York City's Gramercy Tavern with her James Beard Award-winning desserts. With *The Last Course*, dessert lovers everywhere will be able to re-create and savor her impressive repertoire at home. Fleming's desserts have won a range of awards because they embody her philosophy of highly satisfying food without pretension, a perfect balance for home cooks. Using fresh, seasonal ingredients at the peak of their flavor, Fleming creates straightforward yet enchanting desserts that are somehow equal to much more than the sum of their parts. She has an uncanny ability to match contrasting textures, flavors, and temperatures to achieve a perfect result—placing something brittle and crunchy next to something satiny and smooth, and stretching the definition of sweet and savory while retaining an elemental simplicity. *The Last Course* contains 175 mouthwatering recipes that are organized seasonally by fruits, vegetables, nuts, herbs and flowers, spices, sweet essences, dairy, and chocolate. In the final chapter, Fleming suggests how to combine and assemble desserts from the previous chapters to create the ultimate composed desserts. And each chapter and each composed dessert is paired with a selection of wines. Recipes include Raspberry–Lemon Verbena Meringue Cake, Blueberry–Cream Cheese Tarts with Graham Cracker Crust, Cherry Cheesecake Tart with a Red Wine Glaze, Concord Grape Sorbet, Apple Tarte Tatin, Chestnut Soufflés with Armagnac-Nutmeg Custard Sauce, Buttermilk Panna Cotta with Sauternes Gelée, Warm Chocolate Ganache Cakes, and more. Beautifully illustrated with more than eighty photographs throughout, *The Last Course* is a timeless, one-of-a-kind collection filled with original recipes that will inspire dessert enthusiasts for years to come. Praise for *The Last Course* "While I must admit to being particularly partial to Claudia's Buttermilk Panna Cotta, every dessert in *The Last Course* made me salivate. Claudia's inspired recipes are so beautifully transcribed that even the most nervous of home cooks will feel comfortable trying them and will be a four-star chef for the day."—Daniel Boulud "The Goddess of New American Pastry."—Elle

A “culinary guru” and author of the award-winning *Around My French Table* and *Baking: From My Home to Yours* returns with an exciting collection of simple desserts from French home cooks and chefs. With her groundbreaking bestseller *Around My French Table*, Dorie Greenspan changed the way we view French food. Now, in *Baking Chez Moi*, she explores the fascinating world of French desserts, bringing together a charmingly uncomplicated mix of contemporary recipes, including original creations based on traditional and regional specialties, and drawing on seasonal ingredients, market visits, and her travels throughout the country. Like the surprisingly easy chocolate loaf cake speckled with cubes of dark chocolate that have been melted, salted, and frozen, which she adapted from a French chef’s recipe, or the boozy, slow-roasted pineapple, a five-ingredient cinch that she got from her hairdresser, these recipes show the French knack for elegant simplicity. In fact, many are so radically easy that they defy our preconceptions: crackle-topped cream puffs, which are all the rage in Paris; custardy apple squares from Normandy; and an unbaked confection of corn flakes, dried cherries, almonds, and coconut that nearly every French woman knows. Whether it’s classic lemon-glazed madeleines, a silky caramel tart, or “Les Whoopie Pies,” Dorie puts her own creative spin on each dish, guiding us with the friendly, reassuring directions that have won her legions of ardent fans.

Including more than 60 elegantly photographed recipes, *Pierre Hermé Macaron* is the definitive guide to macarons. The uncontested leader of French pastry chefs, Pierre Hermé has made the macaron one of the most coveted, sought-after desserts from Tokyo to Paris to New York. In this comprehensive look at the beloved pastry, the classics such as vanilla and chocolate are explored alongside Hermé’s masterful inventions. His entirely original and inspired flavor combinations—such as cucumber and tangerine, wasabi cream and straw- berry, and hazelnut and asparagus—make it clear why Hermé’s macarons are famous the world over. The genius pâtissier’s best macarons, including many of his newest recipes, are revealed for the first time in a gorgeous volume that almost rivals the beauty of the exquisite creations featured within. Hardcover includes a removable step-by-step guide to techniques used throughout the book.

Percy is incredibly accident-prone, and holds the dubious record of the most accidents. Percy has had a small rivalry with Harold, however, they are always willing to help each other when in trouble.

Extraordinary Cakes shows how to create amazing cakes that satisfy sophisticated palates—but are still achievable for the home baker.

Sesame & Spice is an absolute treat; full of warmth and generosity, and so many recipes I want to cook, that I’ve been headily immoderate with my post-it notes! - Nigella Lawson this is one of the most EXCITING cookbooks I’ve seen in a long time - Sabrina Ghayour Cinnamon, honey, dates, almonds, apples and pomegranate - these are all flavours that we have grown to love and, here in this stunning book, Anne Shooter has created cakes and bakes that celebrate these wonderful ingredients. Anne has always been inspired by her Jewish family - her grandmothers, mother and aunts who baked honey cake, almond cookies and cinnamon balls, challah bread and cheesecakes. In *Sesame & Spice*, she gives these recipes a very modern interpretation to create her own collection of bakes for every occasion. A cinnamon coffee cake from the US via Eastern Europe, an apple and blackberry traybake, pomegranate drizzle cake from Jerusalem, flourless chocolate, pistachio and walnut brownies and a chocolate challah bread and butter pudding. But this is evolution, not revolution, and Anne has also kept precious family recipes for tahini cookies, smoked haddock pastries and the bagels and rye breads from her childhood. If you love baking, these recipes will take you on a delightful, delicious journey.

An in-depth reference to the fundamentals of pastry by an award-winning chef featured in the 2009 documentary, *Kings of Pastry*, instructs readers on the critical role of precision and understanding about how ingredients react in different environments while sharing lighthearted memories from his culinary life.

Features over eight hundred easy-to-follow, step-by-step recipes that include updated versions of classic French dishes, a variety of regional specialties, and family favorites, all adapted for the home cook and contemporary palate.

Named one of the Best Cookbooks of 2020 by *Food + Wine*, *David Lebovitz*, and *Delish.com*, and one of the Best Baking Books of 2020 by *Pastry at Home* and *Dallas Morning News* “Jason’s love of shaking up tradition is evident. Adding fruits to bolster flavors in familiar baked goods is groundbreaking . . . steering us to experiment, try new combinations of flavors, and expand our baking vocabulary.” —From the foreword by Martha Stewart Jason Schreiber, one of New York City’s most influential and popular food stylists, combines aesthetic flair and flavor in 75 whimsical recipes that celebrate fruit and cake in all their festive and delicious glory. In gorgeous photos and dozens of fresh and flavorful recipes, acclaimed food stylist Jason Schreiber shatters misconceptions about that most maligned of desserts—fruitcake—by imaginatively breaking with convention as he pays homage to the delicious combination of fruit and cake. Forget those dried artificially dyed candied doorstops that everyone regifts and passes on. *Fruit Cake* is a tasty epicurean tour through dozens of cakes and other pastries that use a variety of fruits, combining them with diverse fillings, as well as liquor, nuts, and more. Interwoven with the recipes are stories, anecdotes and asides that are just as charming and intriguing as the lush, full-color photos that accompany them. Each recipe in *Fruit Cake* showcases one of thirty-eight fruit, whose natural sweetness and juice make desserts that are perfectly moist and sweet without being overpowering. Indulge your taste buds with his beautiful, fanciful creations, including: *Constant Cravings*—cakes like *Raspberry Tea Cake* and *Polenta Pound Cake with Spiced Mandarins* that will satisfy your cravings at any hour of day *Out of Hand*—finger-focused treats perfect for pocketing or dressing to impress, such as *Mango Coconut Cashew Bites* and *Blueberry Ginger Studmuffins Showstoppers*—cakes for the spotlight that you can humblebrag about “just throwing together,” including *Passionfruit Lime Pavlova* and *Horchata* and *Roasted Plum Sorbet Cake* *All Rise*—the next best thing to eating sumptuous creations like the *Blood Orange Bee Sting Cake* or *Bourbon Peach Kugelhopf*, and other sumptuous creations is smelling the just-risen yeasted dough *Soaked*—try one slice of these decadent cakes that marinate in booze for days—whether it’s the likes of the *Pomegranate Molasses Cake* or the *Fig, Port, and Chocolate Cake*—and you’ll need a designated driver Filled with divine desserts for all seasons, this wonderful cookbook will forever change the way you think about fruit and cake.

Offers instructional techniques for cooking with chocolate, from tempering to making ganache, and includes seventy recipes for pastries, tarts, mousses, candies, cakes, and sauces.

Pierre Herme is acknowledged to be the greatest pastry chef in France & at long last he divulges his recipes for more than one hundred divinely delicious & stunning desserts, many surprisingly easy to prepare.

Louise Johncox comes from a long line of bakers and confectioners. As a child she would sit on a flour tin at her father's side and eat whatever was fresh from the oven - a hot bread roll or a fluffy piece of sponge - and when her father, a master baker, retired, Louise decided it was time to capture his wisdom and baking expertise, writing down his recipes for the first time and preserving his magical legacy for her children. With a Foreword by Albert Roux, *The Baker's Daughter* weaves Louise's delightful childhood memories of life in her family tea shop with her father's delicious recipes for you to try at home, honed by over forty years of instinct and experience. From classic cream cakes and traditional buns, to celebration cakes, handcrafted chocolates and her father's signature cream meringues, these recipes come laden with the sights, smells and warmth of the tea room and bakehouse. Louise shares more stories about her family teashop in her ebook memoir *A Life Shaped By Cakes: The Memoir of The Baker's Daughter*. 'An affectionate memoir that will both entertain with stories from a bygone world of tea and cakes and inspire people to bake' Albert Roux, OBE, KFO

Perfect the art of French pâtisserie with over 70 classic recipes from award-winning pastry chef Will Torrent.

Covers patisseries all over Paris, whose specialties range from time-honored classics--like fruit tarts, mille-feuilles, chocolate eclairs, meringues, and rum babas--to innovative creations.

Recipes for entremets (multi-layered mousse cakes), small individual cakes, and pastries served in glasses. Text in French and English.

"An indispensable addition to any serious home baker's library, *The Fundamental Techniques of Classic Pastry Arts* covers the many skills an aspiring pastry chef must master. Based on the internationally lauded curriculum developed by master pâtissier Jacques Torres for New York's French Culinary Institute, the book presents chapters on every classic category of confection: tarts, cream puffs, puff pastry, creams and custards, breads and pastries, cakes, and petits fours. Each chapter begins with an overview of the required techniques, followed by dozens of recipes—many the original creations of distinguished FCI graduates. Each recipe even includes a checklist to help you evaluate your success as measured against professional standards of perfection! Distilling ten years of trial and error in teaching students, *The Fundamental Techniques of Classic Pastry Arts* is a comprehensive reference with hundreds of photographs, a wealth of insider tips, and highly detailed information on tools and ingredients—quite simply the most valuable baking book you can own."

The latest French patisserie cookbook from award-winning French pastry chef Cédric Grolet *Opéra Pâtisserie* marks the entrance of the most talented pastry chef of his generation, Cédric Grolet, into the world of boulangerie-pâtisserie. This book coincides with the opening of his new shop in the Opéra district in the heart of Paris. Far from the haute couture pastries designed at palace hotels, with *Opéra Pâtisserie*, Grolet returns to the essentials with a collection of hearty and accessible recipes. Follow your senses through the pages to discover the very best French recipes for viennoiseries, breads, biscuits, pastries, and frozen fruit sorbets. From croissant to mille-feuille, from tarte tatin to .clairs, the book features 100 fully illustrated desserts we all love. Recipes are organized into chapters that follow the rhythm of the day. At 7 a.m., it's time for viennoiseries and breads; at 11 a.m., it's pastries; at 3 p.m., desserts and frozen fruits; and at 5 p.m., it's time for the final batch of bread. *Opéra Pâtisserie* is the indispensable book for every pastry lover!

Renowned French pastry chef Pierre Hermé displays his artistic mastery in this homage to chocolate through recipes that highlight the diversity of the world's favorite ingredient in all its forms. Nicknamed the "Picasso of Pastry" by *Vogue* magazine, master pâtissier Pierre Hermé has revolutionized traditional pastry-making. Insatiably creative, in this new volume Hermé returns to his first passion--chocolate. Retracing his passionate love affair with the versatile cacao bean, this work reveals daring creations that display the celebrated pastry chef's signature innovative style, which has transformed the realm of pâtisserie. It includes thirty-five recipes, from original combinations such as chocolate, banana, and ginger cake or chocolate and lemon madeleines to rich, iconic desserts like his *Infiniment Chocolat Baba Cake*, *Infiniment Chocolat Macaron*, or yuzu-flavored *Éclair Azur*. Following an intense, synergetic collaboration with photographer Sergio Coimbra, this unique book pays homage to the purity and simplicity of chocolate and its diverse forms and textures. Under Coimbra's lens, every facet of chocolate is captured in its essence, tempting the reader to enjoy the myriad delights that constitute Pierre Hermé's extraordinary chocolate repertoire.

Chocolate Desserts by Pierre Herme Little, Brown

Recipes for desserts and other sweets of all kinds in nine all-star flavors, including vanilla and chocolate, fruits for all seasons, coffee, caramel, and more Pastry chefs have a secret weapon—an insiders' list of customers' most popular flavors. Vanilla, berry and cherry, apple, citrus, cheese, nuts, caramel, coffee, and chocolate: These are the surefire hits that appear on menus across the country time and again. Author Tish Boyle has translated this list of go-to ingredients into a stunning collection of more than 150 recipes for baked goods and other desserts, with a chapter dedicated to each singular flavor. Recipes range from easy cookies and brownies to gorgeous layer cakes to spoonable parfaits to playful takes on donuts, cream puffs, candies, and ice cream. Boyle is a favorite among pastry chefs and bakers in the know for her reliable and pitch-perfect recipes, which

are given here in both volume and weight measurements. Combined with luscious photography and a timeless, classic design, this is a must-have for bakers and dessert-lovers of all stripes.

FERRANDI Paris, the French School of Culinary Arts--dubbed the "Harvard of gastronomy" by Le Monde newspaper--offers the ultimate reference on cooking with fruits and nuts. This volume offers a complete course on cooking with fruits and nuts from world-renowned culinary school, FERRANDI Paris. Alongside more than sixty recipes covering the entire range of fruit varieties, you will learn the basics with step-by-step instructions for preparing, cutting, and cooking any type of fruit or nut using a variety of cooking methods. Recipes are organized by category, from citrus to red to tropical fruits, with both sweet and savory concoctions offering a comprehensive guide to incorporating fruit or nuts into any part of your meal. Written by the school's experienced teaching team of master chefs and adapted for the home cook, this fully illustrated cookbook provides all of the fundamental techniques and recipes that form the building blocks of the illustrious French cooking tradition, explained step by step in text and images. Practical information is presented in tables, diagrams, and sidebars for handy reference. Easy-to-follow recipes are graded for level of difficulty, allowing readers to develop their skills over time. Whether you are an amateur home chef or an experienced professional, this extensive reference, replete with 200 illustrations, provides everything you need to master the world-class culinary school's fruit and nut-based recipes.

In their second collaboration, Pierre Herme and Dorie Greenspan unveil the secrets of sumptuous chocolate desserts. Their book offers a delicious collection of recipes, all featuring the world's most intoxicating ingredient: chocolate!

From James Beard Award-winning and NYT best-selling author Dorie Greenspan, a baking book of more than 150 exciting recipes Say "Dorie Greenspan" and think baking. The renowned author of thirteen cookbooks and winner of five James Beard and two IACP awards offers a collection that celebrates the sweet, the savory, and the simple. Every recipe is signature Dorie: easy—beginners can ace every technique in this book—and accessible, made with everyday ingredients. Are there surprises? Of course! You'll find ingenious twists like Berry Biscuits. Footlong cheese sticks made with cream puff dough. Apple pie with browned butter spiced like warm mulled cider. A s'mores ice cream cake with velvety chocolate sauce, salty peanuts, and toasted marshmallows. It's a book of simple yet sophisticated baking. The chapters are classic: Breakfast Stuff • Cakes • Cookies • Pies, Tarts, Cobblers and Crisps • Two Perfect Little Pastries • Salty Side Up. The recipes are unexpected. And there are "Sweethearts" throughout, mini collections of Dorie's all-time favorites. Don't miss the meringue Little Marvels or the Double-Decker Caramel Cake. Like all of Dorie's recipes, they lend themselves to being remade, refashioned, and riffed on.

6 continents, 52 countries, 80 cakes. Cake, in all its multifarious incarnations, is adored the world over. Top pastry chef Claire Clark explores six continents of cake culture in this treasury of adventurous baked delights. Discover the cakes most loved around the world and make the best versions of them in your own home. These favourites are finessed to perfection and each given the inimitable Claire Clark twist. An inspiring and diverse range of indulgent cakes for every home baker to enjoy! Photography by Jean Cazals.

In this follow-up to the IACP award-winning, New York Times best-selling cookbook Genius Recipes, Food52 is back with the most beloved and talked-about desserts of our time (and the under-the-radar gems that will soon join their ranks)—in a collection that will make you a local legend, and a smarter baker to boot. IACP AWARD WINNER • Featured as one of the best and most anticipated fall cookbooks by the New York Times, Eater, Epicurious, The Kitchn, Kitchen Arts & Letters, Delish, Mercury News, Sweet Paul, and PopSugar. Drawing from her James Beard Award-nominated Genius Recipes column and powered by the cooking wisdom and generosity of the Food52 community, creative director Kristen Miglore set out to unearth the most game-changing dessert recipes from beloved cookbook authors, chefs, and bakers—and collect them all in one indispensable guide. This led her to iconic desserts spanning the last century: Maida Heatter's East 62nd Street Lemon Cake, François Payard's Flourless Chocolate-Walnut Cookies, and Nancy Silverton's Butterscotch Budino. But it also turned up little-known gems: a comforting Peach Cobbler with Hot Sugar Crust from Renee Erickson and an imaginative Parsnip Cake with Blood Orange Buttercream from Lucky Peach, along with genius tips, riffs, and mini-recipes, and the lively stories behind each one. The genius of this collection is that Kristen has scouted out and rigorously tested recipes from the most trusted dessert experts, finding over 100 of their standouts. Each recipe shines in a different way and teaches you something new, whether it's how to use unconventional ingredients (like Sunset's whole orange cake), how to make the most of brilliant methods (roasted sugar from Stella Parks), or how to embrace stunning simplicity (Dorie Greenspan's three-ingredient cookies). With photographer James Ransom's riveting images throughout, Genius Desserts is destined to become every baker's go-to reference for the very best desserts from the smartest teachers of our time—for all the dinner parties, potlucks, bake sales, and late-night snacks in between.

The ultimate recipe resource: an indispensable treasury of more than 2,000 foolproof recipes and 150 test kitchen discoveries from the pages of Cook's Illustrated magazine. There is a lot to know about cooking, more than can be learned in a lifetime, and for the last 20 years we have been eager to share our discoveries with you, our friends and readers. The Cook's Illustrated Cookbook represents the fruit of that labor. It contains 2,000 recipes, representing almost our entire repertoire. Looking back over this work as we edited this volume, we were reminded of some of our greatest hits, from Foolproof Pie Dough (we add vodka for an easy-to-roll-out but flaky crust), innumerable recipes based on brining and salting meats (our Brined Thanksgiving Turkey in 1993 launched a nationwide trend), Slow-Roasted Beef (we salt a roast a day in advance and then use a very low oven to promote a tender, juicy result), Poached Salmon (a very shallow poaching liquid steams the fish instead of simmering it in water and robbing it of flavor), and the Ultimate

Chocolate Chip Cookies (we brown the butter for better flavor). Our editors handpicked more than 2,000 recipes from the pages of the magazine to form this wide-ranging compendium of our greatest hits. More than just a great collection of foolproof recipes, *The Cook's Illustrated Cookbook* is also an authoritative cooking reference with clear hand-drawn illustrations for preparing the perfect omelet, carving a turkey, removing meat from lobsters, frosting a layer cake, shaping sandwich bread, and more. 150 test kitchen tips throughout the book solve real home-cooking problems such as how to revive tired herbs, why you shouldn't buy trimmed leeks, what you need to know about freezing and thawing chicken, when to rinse rice, and the best method for seasoning cast-iron (you can even run it through the dishwasher). An essential collection for fans of *Cook's Illustrated* (and any discerning cook), *The Cook's Illustrated Cookbook* will keep you cooking for a lifetime - and guarantees impeccable results.

On November 27, 2012, world-renowned pastry chef Pierre Hermé arrived at Harvard University from Paris. He brought five chefs, two assistants, 600 sheets of gelatin, 150 eggs, 68 pounds of caster sugar, 40 pounds of unsalted butter, 32 pounds of cream, 25 pounds of milk chocolate couverture, 11 pounds of grated wasabi, and the alchemic techniques to transform these ingredients into an elaborate "lecture de pâtisserie." Together with Savinien Caracostea and Sanford Kwinter, he methodically deconstructed four conceptual desserts for 400 spectator-diners. *The Architecture of Taste* recaptures this night and the physiological effects of Hermé's pastry visions. Contributors Savinien Caracostea, Pierre Hermé, Sanford Kwinter *The Incidents* is a series of publications based on events that occurred at the Harvard University Graduate School of Design between 1936 and tomorrow. Edited by Jennifer Sigler and Leah Whitman-Salkin Copublished with the Harvard University Graduate School of Design

The expert baker and bestselling author behind the Magnolia Network original series *Zoë Bakes* explores her favorite dessert—cakes!—with more than 85 recipes to create flavorful and beautiful layers, loafs, Bundts, and more. "Zoë's relentless curiosity has made her an artist in the truest sense of the word."—Joanna Gaines, co-founder of Magnolia Cake is the ultimate symbol of celebration, used to mark birthdays, weddings, or even just a Tuesday night. In *Zoë Bakes Cakes*, bestselling author and expert baker Zoë François demystifies the craft of cakes through more than eighty-five simple and straightforward recipes. Discover treats such as Coconut-Candy Bar Cake, Apple Cake with Honey-Bourbon Glaze, and decadent Chocolate Devil's Food Cake. With step-by-step photo guides that break down baking fundamentals—like creaming butter and sugar—and Zoë's expert knowledge to guide you, anyone can make these delightful creations. Featuring everything from Bundt cakes and loaves to a beautifully layered wedding confection, Zoë shows you how to celebrate any occasion, big or small, with delicious homemade cake.

"The macaron bible that we have all waited for . . . filled with imagination, creativity and wonder" by the universally acknowledged king of French pastry (*Cooking by the Book*). With shops in Tokyo, Paris and London, Pierre Herme has taken the world by storm and has even been described as a couturier of pastry. This is a man at the top of his art and there is no question his macarons are in a league of their own. Macarons are the aristocrats of pastry; these brightly colored, mini meringues, daintily sandwiched together with gooey fillings have become a holy grail for cookery fanatics and there are even food blogs dedicated to them. Like Pierre Herme's famous macarons, it would be difficult for any macaron book to surpass this universal bestseller. There are 208 pages of recipes and beautiful food photography, and because making macarons is mostly about technique, rather than just a standard recipe, readers will appreciate the 32 step-by-step photo-illustrated instructions for making shells and fillings. All the classics are here like dark chocolate, praline, coffee, and pistachio, but others feature the more unusual macarons that Herme is justly famous for: Isfahan is one, with lychee, rose and raspberry, Arabesque with apricot and pistachio, Satine with passion fruit, orange and cream cheese, Mandarin and pink pepper, black truffles, balsamic vinegar as well as a bright-green macaron filled with fresh mint.

Alain Ducasse. Eric Ripert. Daniel Boulud. Pierre Hermé. These are among the world's most celebrated chefs, the luminaries who changed the landscape of fine dining. Here are the dishes of their careers, the distinctive plates that made them household names. From Ducasse's famous vegetable "cookpot" and Hermé's ispahan to Ripert's bluefin tuna and Boulud's sea bass, each volume in *My 10 Best* offers a master's career-defining 10 recipes, complete with step-by-step, illustrated directions designed for the home cook.

Presents a selection of recipes that includes classic French dishes, seasonal specialties, ethnic foods, and vegetarian dishes

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