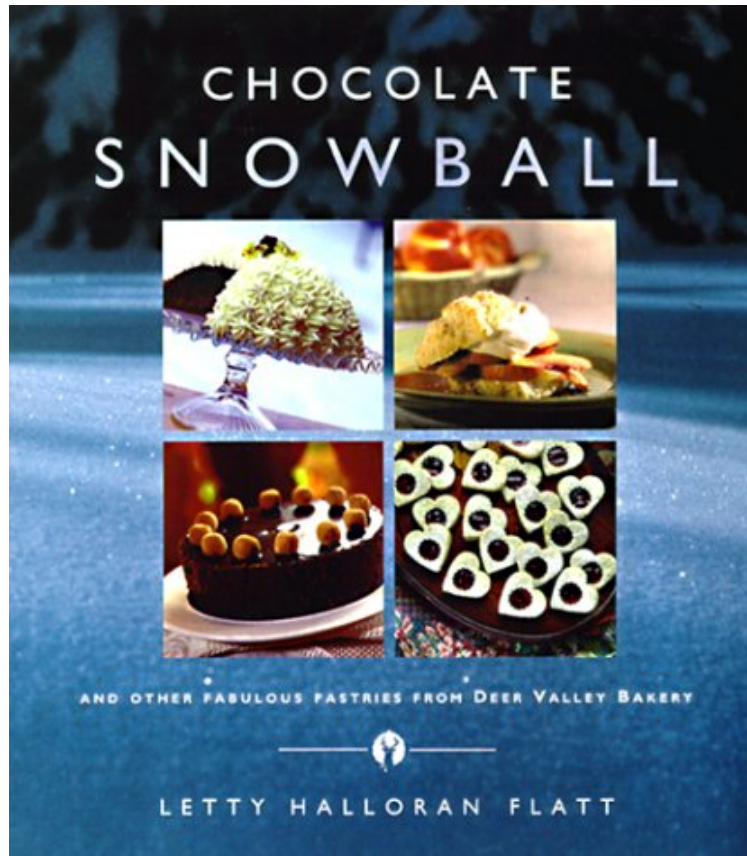


(Download pdf ebook) The Chocolate Snowball: and Other Fabulous Pastries from Deer Valley Bakery

The Chocolate Snowball: and Other Fabulous Pastries from Deer Valley Bakery

Letty Halloran Flatt

**Download PDF | ePub | DOC | audiobook | ebooks*



[Download](#)

[Read Online](#)

#651723 in BooksColor: Blue Three Forks 1999-10-01Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 .83 x 8.82 x 10.011, #File Name: 1560448288270 pages | File size: 18.Mb

Letty Halloran Flatt : The Chocolate Snowball: and Other Fabulous Pastries from Deer Valley Bakery before purchasing it in order to gage whether or not it would be worth my time, and all praised The Chocolate Snowball: and Other Fabulous Pastries from Deer Valley Bakery:

1 of 1 people found the following review helpful. HOOKED FROM PAGE 1! XInt, varied recipes with great background info to keep you interested, for all levels of baking skills.By Claire H.This cookbook HOOKED me from the start! I like cookbooks. Even so, I rarely read ALL of a cookbook, and even more rarely purchase one, because I get bored with just page after page of recipes. The ones that hook me are those that share information about the cooks and the development and presentation of recipes, that share how the cook discovered or tested the recipe, or its history, and have a broad variety of tastes, textures and types. "Chocolate Snowball" is as much the story of how the Deer Valley Bakery and Letty herself operates as it is a list of recipes. From the background info that Letty shares about her love of skiing and baking (and how they correlate to each other), to the stories about Deer Valley staff and bakers she has worked with, to the inside scoop on how a large commercial bakery operates and what it takes to provide pastries

to literally hundreds of people each day all throughout the day, this is an entertaining and educational read, even if you never made any of the recipes (but what a loss to you and yours THAT would be!). And, oh, the recipes! They run the range from "everyday" regular bread to the most decadent dessert you can imagine and everything in between (my friend made the Chocolate Snowball for my birthday--it's now my official birthday cake!). The range of recipes is really large, and there is NO ONE who bakes who will not find at least a dozen recipes that they want to try or find interesting...and I daresay most will be like me--figuring out how to try 75% of them without getting fat! The recipes are rated for difficulty in the different categories and every category has a range of difficulty in recipes, so whether you are a beginner or a pro baker, you will find recipes for bread, muffins, cupcakes, cakes, sorbets, and special desserts that fall within your skill level. Most of her instructions are conveyed in a way that anyone could understand, and she has boxes on the sides of the individual recipes that clarify terms and instruction used in the recipe itself that often explains WHY something should or shouldn't be done a certain way--great information for "inquiring minds." And it's also a great cookbook because as you improve, there is room to grow in trying more challenging recipes. I'm not a super cook or really experienced baker, but I think I could do most of them now, and all of them with a little practice. And, Letty sometimes uses unexpected combinations of flavors, but she helps you develop the courage to try something new if you are "timid" about flavors (like I am) by explaining why the flavors blend together well, so you grow in your range of tastes as well as your range of skills. The cookbook also has information to help you understand baking. I like cookbooks that help me see how this will work in MY kitchen. For instance, the section explaining why cooking at altitude is different, on a scientific level, from cooking at sea level, and how to adjust your recipes for your particular altitude, was easy to understand and helpful--never again will I need the "at high altitude" instructions when cooking at my mother's, because now I understand how it works with ALL baking! There is also a glossary of terms so that you can understand when she talks "baker talk"--though usually you already know because she explained it in the recipes. Still, it's nice to have all the terms in one place for easy reference. She also has a list (with definitions and uses) of tools that are helpful to bakers of all skill levels, and helps you evaluate what is NECESSARY and what is HELPFUL and the reasons for the difference. I learned a lot about how to bake better just by reading these sections. I gave this a 5-star rating, but I could have wished for more pictures. While she has wonderful pictures of both Deer Valley and the recipes themselves, I would have liked to have pictures of EACH recipe so I could compare my results with hers. Also, one caveat: This is NOT a "high altitude cookbook." I've seen others complain that it doesn't have adaptation for high level altitudes, but she says flat out in the introduction that, although Deer Valley is at 8500 feet, these recipes are formulated for ground level baking. However, with her section on altitudinal cooking, these recipes are easily adapted for those who live above 3500' so don't let that stop you from buying this book! Lastly, I was not paid or compensated in any way for this review. This is just a great cookbook that makes a wonderful gift to yourself or someone else.

0 of 0 people found the following review helpful. The best. By CustomerBest high altitude cookbook ever. Also great anyplace. Clear recipes and instructions. Anything I bake out of here gets raves. Great book, great food. 25 of 25 people found the following review helpful. Very tasty book! By John K. Derby I live in the same town as this author, and have experienced first-hand her delectable creations. Not only are these recipes extraordinary, they are makable and edible. True gourmet without requiring ingredients from unknown Mediterranean villages. It is very difficult to bake at 7000+ feet, and these work (each recipe has altitude instructions if necessary). Amazingly, I emailed Letty for help with cream puffs (not in the book; mine were collapsing--not only did she return my email, she offered to taste-test them. Top notch chef, person, book. If live at altitude and love refined sugar, you need this book. Wherever you live, this book will not disappoint.

From Deer Valley ski resort Executive Pastry Chef Letty Halloran Flatt offers 125 of the resort's tried-and-true recipes.

“Beautifully photographed with easy-to-follow instruction, Chocolate Snowball is not just a book of recipes but also a pastry cookbook in the true meaning of the term—teaching techniques, tools, terms, and resources that novice and experienced bakers will insist on having in their kitchens.”—Flo Braker, author of *Baking for All Occasions*