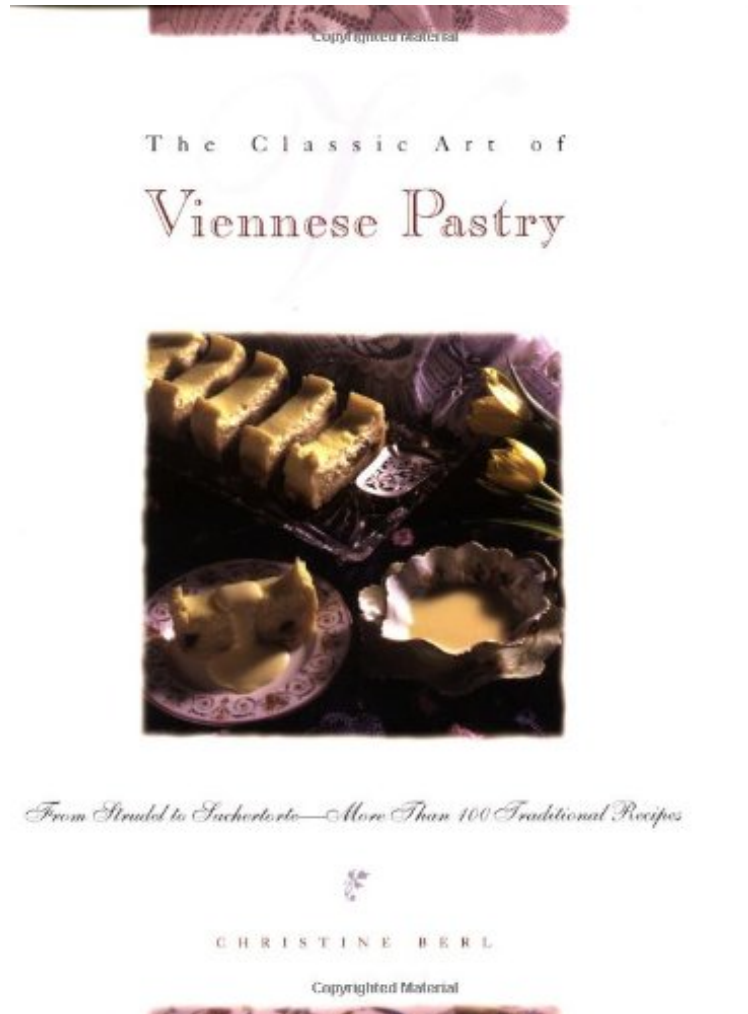


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Christine Berl

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From Strudel to Sachertorte—More Than 100 Traditional Recipes

CHRISTINE BERL



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Christine Berl : The Classic Art of Viennese Pastry: From Strudel to Sachertorte--More Than 100 before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Classic Art of Viennese Pastry: From Strudel to Sachertorte--More Than 100:

2 of 2 people found the following review helpful. A Great Work on Viennese Pastry Making By trilingual1946 This book is wonderful, but be warned -- the recipes are mostly for bakery quantities (i.e., 6 or 8 cakes at a time)! A few have small-yield versions for just 1 cake included. Otherwise you're going to need a calculator to try to reduce the recipes to the quantities for a single cake. The good thing is that the measurements are given by weight in both metric and English measures. As long as you have a kitchen scale and a calculator you should be able to work out the smaller

quantities -- particularly easy if you are familiar with the metric system which is all based on decimals and multiples of 10. With a little effort and a bit of trial and error you should soon be turning out echt-Viennese baked goods from your very own kitchen! 1 of 1 people found the following review helpful. You and your loved ones will thank you! By D.C.A. Do yourself a favor and buy this book. You and your loved ones will thank you. SPECIAL BONUS: Some of the recipes are tailored to bakeries also; meaning they provide mass production recipes! 0 of 0 people found the following review helpful. Five Stars By Michael S. Great book!!

Professional Cooking/Baking "This book is a resource and guide for all those who did not have the joy of learning the art of baking, side by side, from a mother or grandmother." Markus Farbinger The Culinary Institute of America From the Foreword

From the Publisher This is the first definitive guide on professional Viennese pastry production ever written in the English language. Christine Berl intertwines generations of authentic Viennese pastry traditions handed down in her family, with her own years of contemporary professional pastry making. Includes detailed explanations of foundational techniques and recipes; names of recipes and other key terminology in English and the original Viennese dialect; and health-conscious recipes without flour, butte, or both. From the Inside Flap The Classic Art of Viennese Pastry Christine Berl The Classic Art of Viennese Pastry is the first comprehensive book written in English on the world-famous desserts of Vienna. This collection of elegant, sensual, and time honored recipes has been carefully interpreted for today's pastry chefs and their discerning clientele. Second generation Viennese pastry chef, Christine Berl, has resurrected the authentic methods for creating opulent Sacher Tortes, refreshing Plum Cakes with Crumb Topping, and sumptuous Chestnut and Whipped Cream Tortes which contribute a sense of refinement to any dining room. Characterized by their lightness and simplicity, Viennese pastries are known to be among the best in the world. From the famous Tortes and Kuchen to the more unfamiliar Schnitten and Germspeisen, this class of pastry is defined by the great breadth of delicate and delicious doughs and batters. In the technique chapter, Christine expertly guides you through the steps for making short dough, yeast dough, strudel dough, pound cake batter, omelette batter, deep fried batter, and sponge cake batter. Once the skills for these basics are mastered, pastry chefs can easily add delicious Viennese specialties like Chocolate Nut Torte, Lemon Strudel, Strawberry Bowls, and Fine Pot Cheese Cake to their repertoire. What makes this book indispensable to pastry chefs is not just the detailed fool-proof techniques but additional information not commonly covered. The most difficult concepts are accompanied by fine hand-drawn line illustrations which deliver added clarity and greatly speed up the learning process. A beautifully presented eight-page full-color insert helps to visualize the artistic possibilities of Viennese pastries. Little known tidbits like the recipes for real Viennese meringues and icings, and descriptions of special primary ingredients are given to assure the most accurate results. Written with today's pastry chefs and their customers in mind, Christine Berl has taken into consideration issues such as cost control, product consistency, and severe time constraints. The name of each dessert is given in the original Viennese dialect along with its English translation, and detailed explanations of when and how each dessert should be presented are discussed. Also a great resource for non food professionals wishing to make the great desserts of Vienna, The Classic Art of Viennese Pastry gives the most popular recipes scaled down to smaller yields, and vintage black and white photographs of Viennese cafes and pastries are scattered throughout the book, adding delightful insights into the customs and culture of Vienna. From the Back Cover Professional Cooking/Baking "This book is a resource and guide for all those who did not have the joy of learning the art of baking, side by side, from a mother or grandmother." Markus Fauml;rbinger The Culinary Institute of America From the Foreword