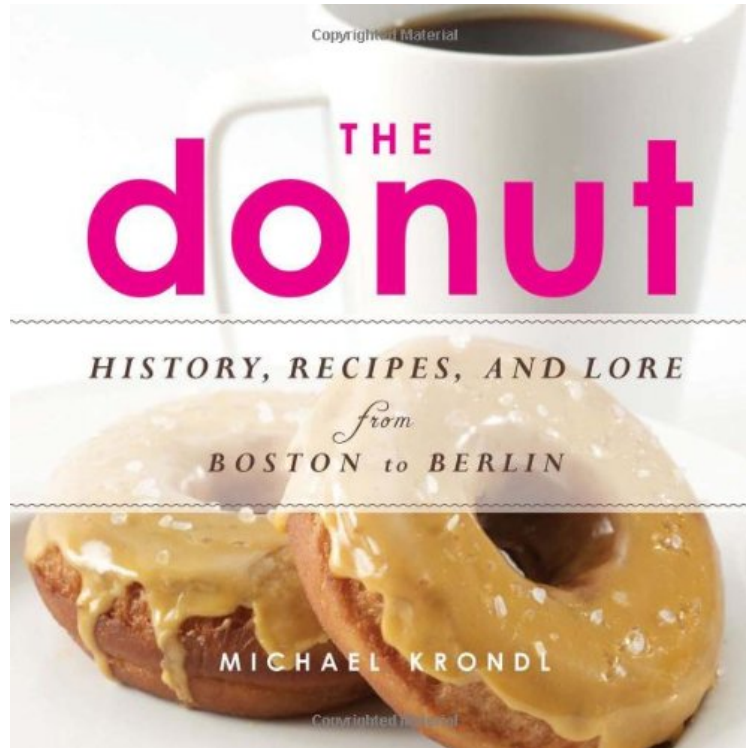


(Ebook pdf) The Donut: History, Recipes, and Lore from Boston to Berlin

The Donut: History, Recipes, and Lore from Boston to Berlin

Michael Krondl

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Michael Krondl : The Donut: History, Recipes, and Lore from Boston to Berlin before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Donut: History, Recipes, and Lore from Boston to Berlin:

2 of 2 people found the following review helpful. Great for giving as well as receiving By JD in NYC Great blend of readable, well-researched history and kitchen inspiration. My first recipe stop will be Dulce de Leche Raised Donuts with Salty Caramel Glaze. A perfect gift. 1 of 2 people found the following review helpful. What a cute book! Great stories filled with much detail about the origins of this delicacy. Wonderful recipes for every kitchen. By jerrold mrazl knew there was controversy about Kennedy's "Ich bin ein Berliner" statement, but I never heard the detail or the explanation. This little book clears it up. This book has an interesting story for everyone. 2 of 3 people found the following review helpful. Too much history, not enough recipe content. By denissa drobinski Too much history, not enough recipe content.

The love for the donut in the United States is longstanding and deep-rooted. Gourmet donut shops have popped up in trendy neighborhoods across the country and high-end restaurants are serving trios of donuts for dessert, while Dunkin's Donuts, Krispy Kreme, and Tim Hortons have amassed a devoted following. In this captivating guide to the delectable dessert, culinary historian, chef, and donut lover Michael Krondl has put together an entertaining social history of the donut throughout the ages and from around the world. Among the interesting facts Krondl brings up are

the donut's surprising role, not only as a traditional prelude to Lent, but in Hanukkah and Ramadan as well; the serving of donuts to American doughboys in the trenches of World War I; and the delivery by Red Cross Clubmobiles of essential comforts of home to World War II soldiers such as music, movies, magazines and—what else?—donut machines. Mindful that the information might have readers itching to run to their nearest bakery, Kronl also offers a baker's dozen of international donut recipes—with accompanying color photos—including those for Chocolate-Glazed Bismarcks with Marshmallow Filling, Nutella Bombolocini, Frittelle di Carnevale, and Dulce de Leche Raised Donuts with a Salty Caramel Glaze, among others.

About the Author Michael Kronl is a food historian, award-winning cooking instructor, food writer, and former chef. His writing credits include *Gastronomica*, *Nation's Restaurant News*, *New York Newsday*, and *Saveur*, as well as multiple contributions to *The Oxford Encyclopedia of Food and Drink in America*. He is the author of *Around the American Table*, *The Great Little Pumpkin Cookbook*, *Sweet Invention: A History of Dessert*, and *The Taste of Conquest*. He lives in New York City.