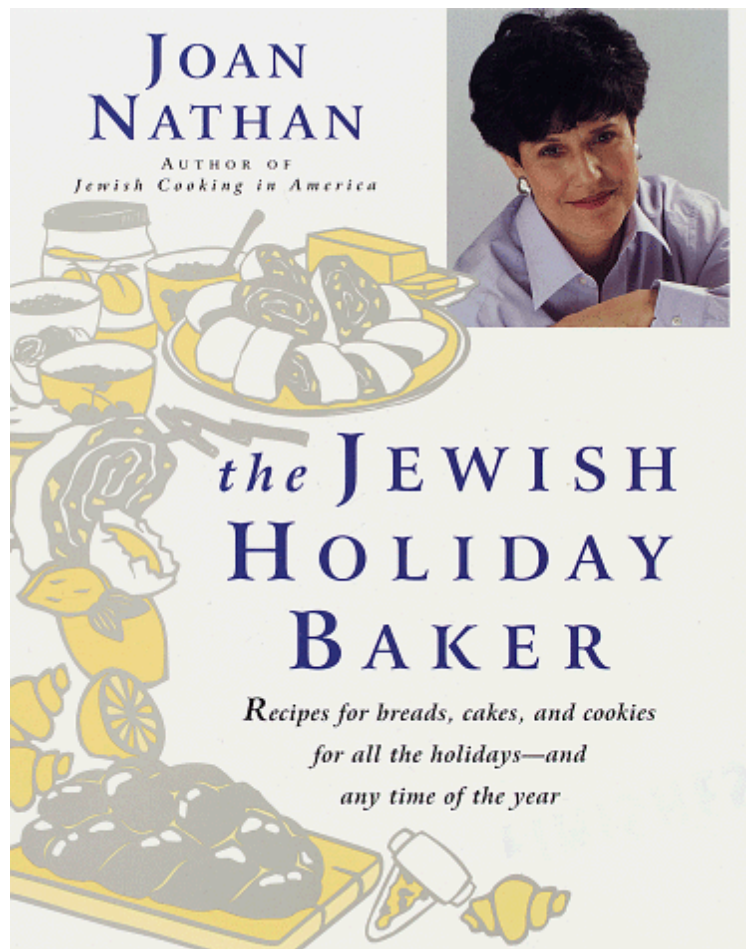


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The Jewish Holiday Baker: Recipes for Breads, Cakes, and Cookies for All the Holidays and Any Time of the Year

Joan Nathan

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Joan Nathan : The Jewish Holiday Baker: Recipes for Breads, Cakes, and Cookies for All the Holidays and Any Time of the Year before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Jewish Holiday Baker: Recipes for Breads, Cakes, and Cookies for All the Holidays and Any Time of the Year:

0 of 0 people found the following review helpful. Five Stars By Rabbi Beth Can never go wrong with a book by Joan Nathan! Reliable, well-written recipes. 1 of 1 people found the following review helpful. Epes Essen By Abe Glaser If you are Jewish and have no Bubbie to show you how to cook Jewish food, you must get this book. Joan Nathan has gathered a group of recipes from several different sources to turn you into a genuine Jewish cook. We all know Jews love to eat, or is it live to eat. Here is your chance to shine on every Jewish holiday. The recipes are easy to follow and they are not complicated. I recommend this book to all who wish to participate in the Jewish Heritage of holiday

cooking.0 of 0 people found the following review helpful. Four StarsBy Michael YolenPretty good recipes but not my favorite Jewish cookbook.

Joan Nathan's knowledge, enthusiasm, and experience have made her prize-winning books on Jewish cooking a staple in every Jewish kitchen. Now, drawing upon the recipes, stories, and secrets of a baker's dozen of bakers from around the world, she captures the art of Jewish baking. Here are fifty original recipes for the traditional baked goods associated with the major holidays--challah for Shabbat, hamantashen for Purim, macaroons and matzah for Passover, jelly doughnuts for Chanukah--as well as delicious and exotic alternatives from around the world: Yemenite kubbanah, Turkish boyos, German schnecken, Russian babka, Hungarian strudel, Parisian pletzel, Mexican banana cake, Syrian ka'ak. But why wait for the holidays? Along with challah, bialys, and bagels, you will want to bake and enjoy all of these cakes and breads with your family and friends throughout the year. The bakers who have perfected these recipes represent the breadth of Jewish history and geography: they come from America, Israel, France, Italy, Spain, Mexico, Hungary, Germany, Poland, Czechoslovakia, Russia, Syria, and Egypt. Their personal stories offer a fascinating window into the Jewish experience of this century. With step-by-step instructions on kneading, rising, braiding, rolling, and folding dough, as well as tips on how to make baking a rewarding and even relaxing part of the busiest lifestyle, *The Jewish Holiday Baker* will turn any novice into a baker, and give any expert a command of the sweetness and craft of Jewish baking.

.com For every season there is a baked good--challah for Shabbat, matzoh for Passover, jelly donuts for Hannukah--and Joan Nathan's *The Jewish Holiday Baker* can help you prepare the right pastry for each occasion. With the help of renowned bakers from around the world, Nathan brings you recipes that reflect the breadth of Jewish history and geography: kubbanah from Yemen, boyos from Turkey, and Ka'ak from Syria, as well as those more familiar strudels, bialys, and bagels. In addition to the recipes and step-by-step instructions, each of the 15 featured chefs shares a piece of his or her own story, from Edda Servi Machlin's memories of life on the run from Nazis in Italy to how the Mansoura family of Egypt ended up opening a Middle Eastern bakery in Brooklyn. With its fascinating life stories, background on major holidays, and great food, *The Jewish Holiday Baker* will keep you both well fed and entertained throughout the year. From the Inside Flap
Joan Nathan's knowledge, enthusiasm, and experience have made her prize-winning books on Jewish cooking a staple in every Jewish kitchen. Now, drawing upon the recipes, stories, and secrets of a baker's dozen of bakers from around the world, she captures the art of Jewish baking. Here are fifty original recipes for the traditional baked goods associated with the major holidays--challah for Shabbat, hamantashen for Purim, macaroons and matzah for Passover, jelly doughnuts for Chanukah--as well as delicious and exotic alternatives from around the world: Yemenite kubbanah, Turkish boyos, German schnecken, Russian babka, Hungarian strudel, Parisian pletzel, Mexican banana cake, Syrian ka'ak. But why wait for the holidays? Along with challah, bialys, and bagels, you will want to bake and enjoy all of these cakes and breads with your family and friends throughout the year. The bakers who have perfected these recipes represent the breadth of Jewish history and geography: they come from America, Israel, France, Italy, Spain, Mexico, Hungary, Germany, Poland, Czechoslovakia, Russia, Syria, and Egypt. Their personal stories offer a fascinating window into the Jewish experience of this century. With step-by-step instructions on kneading, rising, braiding, rolling, and folding dough, as well as tips on how to make baking a rewarding and even relaxing part of the busiest lifestyle, *The Jewish Holiday Baker* will turn any novice into a baker, and give any expert a command of the sweetness and craft of Jewish baking. About the Author
Joan Nathan's books include *The Jewish Holiday Kitchen*, *The Children's Jewish Holiday Kitchen*, and *Jewish Cooking in America*, which won the IACP Julia Child Award for Best Cookbook of the Year in 1995 and the James Beard Award for Best American Cookbook. She contributes articles on international ethnic food and special holiday features to the *New York Times*, the *Los Angeles Times Syndicate*, *Hadassah Magazine*, *Food and Wine*, and *Food Arts*. She lives in Washington, D.C., with her husband, Allan Gerson, and their three children.