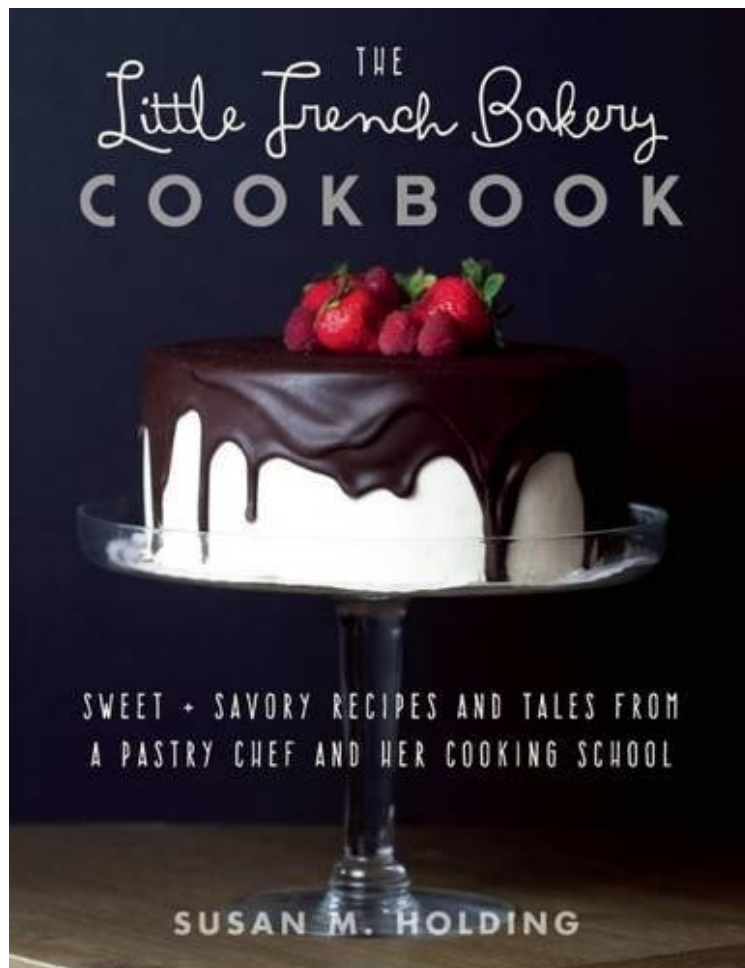


(Ebook free) The Little French Bakery Cookbook: Sweet Savory Recipes and Tales from a Pastry Chef and Her Cooking School

The Little French Bakery Cookbook: Sweet Savory Recipes and Tales from a Pastry Chef and Her Cooking School

Susan Holding

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Susan Holding : The Little French Bakery Cookbook: Sweet Savory Recipes and Tales from a Pastry Chef and Her Cooking School before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Little French Bakery Cookbook: Sweet Savory Recipes and Tales from a Pastry Chef and Her Cooking School:

28 of 30 people found the following review helpful. Amazing Cookbook! French breads, pastries, and tarts...YUM!By ChristineI pre-ordered this cookbook back in May as I am lucky enough to live close to the author and I've enjoyed her bakery and bread items for years at our local Farmers Market. So, full-disclosure, I know the author and I've been spoiled by her cooking for years.However, I judge a cookbook on how simplistic the steps are to follow, can you purchase the ingredients with ease, and will the things you make...actually turn out! I tried making the Spicy Cheese

Bread Rounds and they more than turned out...they were delicious!The recipe was easy to follow and the author takes time to weave helpful hints and tips into the cookbook. The best part of her cookbook are the tails from her time at the Cordon Blue in Paris and how she learned to make these amazing recipes she highlights in her cookbook.I highly recommend this cookbook for yourself and for gifts!7 of 7 people found the following review helpful. Love to cook.By ERBSthe recipes were well written and easy to follow. There were also many pictures that allowed me to see what the finished product could look like. I would highly recommend this recipe book. I bought two, one for myself and one for my daughter.8 of 9 people found the following review helpful. Interesting stories, manageable recipes for the home cookBy Audra T. There are some narratives in here about the Chef/Author's learning experiences and time in Paris that are enjoyable to read, particularly if you're a cooking enthusiast who always thought about jumping careers. Or, have dreamed of eating and exploring your way through Paris.I was under the impression this would be primarily focused on baking and there are some nice, simply laid out french baking recipes. You will also find lots of other recipes that aren't necessarily french but just yummy classics, and adaptations of other's recipes that she has added. Also included are meal/entree and sides recipe additions. The cookbook language is clear and unimimidating. Baking recipes include weight measurements for accuracy.

What if your hobby turned into attending pastry school in Paris—and a surprising career change?For Susan Holding, that's exactly what happened.Susan was a nurse turned road warrior teaching medical professionals to use computer software. But on the weekends, her hobby was baking—usually while dreaming about mastering French pastry. While searching for a New England baking course, she mistakenly received information about Le Cordon Bleu's pastry program in Paris. After careful consideration of the program and completing the application process, she was accepted, and off to Paris she went. Within a year she graduated with honors, left her nursing career, and opened her own bakery and cooking school, the Little French Bakery, in Wisconsin.The Little French Bakery Cookbook takes us through Susan's stories of success and mishap during her days at pastry school in France. These charming stories are interwoven between one hundred recipes that she has mastered since her days at school. Readers will find recipes both savory and sweet, with delicious flavors that will take them on their own trip to the City of Light.Enjoy such recipes as:• Kitchen sink cookies• Tarte aux Pommes• Onion soup• Boeuf Bourguignon• Oven roasted brussels sprouts and cauliflowerWhile French cuisine can seem intimidating, Susan provides equipment lists, and her own hints and tips to aid readers in becoming the master of their kitchen. Find step-by-step photos to create seemingly difficult pastries at home. Whether new to baking or comfortable in the kitchen, everyone will find something new in The Little French Bakery Cookbook. Embark on your own culinary adventure and taste the delights of Paris!Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

About the AuthorSusan Holding enrolled in Le Cordon Bleu's Paris pastry program in 1998, leaving behind her successful nursing career. After completing the Diplôme de Pâtisserie with honors, she opened the Little French Bakery and Cooking School. Susan began blogging her heartfelt and humorous culinary stories in 2010, taking her readers with her on the journey. A self-taught photographer, Susan styles and photographs her recipes. She has continued her culinary education participating in classes with Colette Peters, Béatrice Peltre, Joy Wilson, Susan Herrmann-Loomis, and François Payard.