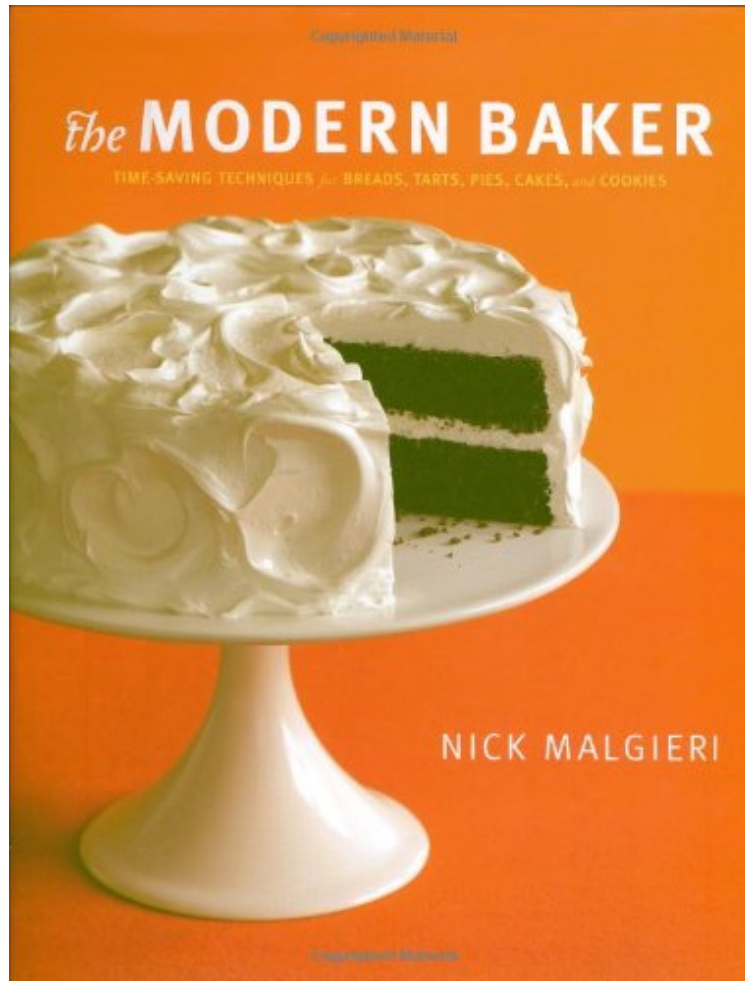


[Free] The Modern Baker: Time-Saving Techniques for Breads, Tarts, Pies, Cakes and Cookies

# The Modern Baker: Time-Saving Techniques for Breads, Tarts, Pies, Cakes and Cookies

Nick Malgieri

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**Nick Malgieri : The Modern Baker: Time-Saving Techniques for Breads, Tarts, Pies, Cakes and Cookies** before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Modern Baker: Time-Saving Techniques for Breads, Tarts, Pies, Cakes and Cookies:

2 of 2 people found the following review helpful. I eat. Therefore, I am. By Don Kline I travel to eat. I cook to eat. And I bake to eat--often daily, especially since I found this book. This book truly is for "the modern baker." These are quick-to-make recipes, and give directions that yield successful results. All the recipes that I have baked from this book have resulted in the ooohs and aaaahhs of guests and in the renewal of my gym membership. Nonetheless, I am happy to now make the best focaccia, quick breads, cakes and tarts I've ever eaten. Bring it on, Nick; I'll preheat the oven! 1 of 1 people found the following review helpful. Delicious By Ana L. Every recipe I have tried from this book is absolutely

delicious, savory or sweet. However, this book is not for the calorie counting, butter free or reduced cholesterol kind of baking. It is full flavor, good quality ingredients baking. I love the steps-by-step instructions with pictures to illustrate. My 2 favorite recipes for desserts are the Parisian Fruit Tarts and the Blueberry Crumble pie. I don't recommend the book for beginner bakers. 1 of 1 people found the following review helpful. Great book! By J. Roman I got this for about \$4 and I would gladly have paid more for it. This is my first book by Chef Malgieri and I would be really interested in purchasing more of his work. There are a lot of really creative and easier ways to create baked goods. I was extremely apprehensive about the chocolate cupcakes he has (water in cupcakes?), but I made them for a bridal shower and had 10 different people ask me for the recipe. This cook is definitely a keeper!

A collection of 150 simple step-by-step recipes that still have gourmet appeal, *The Modern Baker* strives to bring you baking success with the bulk of the preparation taking under one hour. Nick Malgieri distills years of teaching and experience into these detailed recipes for virtually every savory or sweet yeast bread, quick bread, muffin, pastry, dough, and batter. Recipes are thorough and include descriptions of how batters and doughs are supposed to appear at each stage of preparation. *The Modern Baker* is as necessary and essential as a good oven; Nick Malgieri leads cooks through the simple art of creating an international assortment of delicious sweet and savory baked goods, interweaving techniques and helpful sidebars.

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dependable resource. Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. From School Library Journal Malgieri is director of the baking program at New York's Institute of Culinary Education and author of numerous other cookbooks, including *How To Bake*, in many ways the predecessor of this ambitious new title. He begins with an introduction to ingredients, equipment, and techniques and follows with eight recipe chapters. Chapter introductions provide helpful general tips on the various techniques involved, and recipe headnotes offer more specific information. Despite the subtitle, streamlined techniques do not seem to be a major focus, as many recipes rely on classic, time-tested methods. The recipes, many shown in color photographs, include both traditional favorites like Date Walnut Bread and more contemporary creations such as Smoked Salmon Mille-Feuilles, with ethnic specialties from a wide range of cuisines. For most baking collections. Mushet, a talented pastry chef, cooking teacher, and author of the excellent *Desserts: Mediterranean Flavors, California Style*, presents the latest book from the Sur La Table team, following *Things Cooks Love*. Like Malgieri's book, it covers both sweet and savory baking, but it includes far more information. Two lengthy introductory chapters cover techniques, equipment, and ingredients, and dozens of sidebars on "Tips for Success" and "What the Pros Know" offer further helpful insider advice. Recipes range from basics such as Quick Puff Pastry and Classic Sugar Cookies to unusual and appealing treats like Malted Milk Chocolate Tart; most of them include make-ahead information, and many also have variations. There are striking color photographs throughout, as well as step-by-step technique photos. Mushet's style is engaging and never intimidating. Essential. Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved.