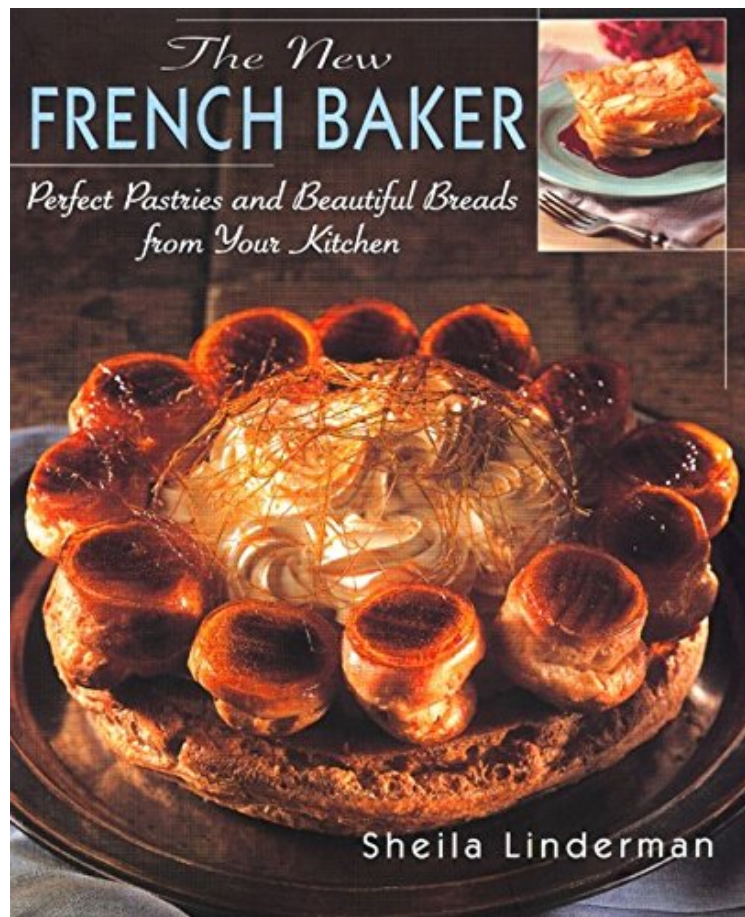


[FREE] The New French Baker: Perfect Pastries And Beautiful Breads From Your Kitchen

## The New French Baker: Perfect Pastries And Beautiful Breads From Your Kitchen

Shelia Linderman, Lisa Koenig

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**Shelia Linderman, Lisa Koenig : The New French Baker: Perfect Pastries And Beautiful Breads From Your Kitchen** before purchasing it in order to gage whether or not it would be worth my time, and all praised The New French Baker: Perfect Pastries And Beautiful Breads From Your Kitchen:

7 of 7 people found the following review helpful. TIPS AND TECHNIQUES FOR FRENCH PASTRY MAKING By Rose  
The tips and techniques in this book alone are worth the purchase. It is a book for the beginner-intermediate student of pastry making. The writing style is on par with Dorie Greenspan, who wrote "Baking with Julia" - both authors are highly engaging and give excellent step-by-step instructions. The author shows us how to roll croissants, line dozens of tartlette tins quickly and easily, make a quick brioche loaf. This is accomplished with balls of dough placed into a loaf pan and proofed. This inspired me to create a braided look by staggering the balls of dough in the pan. I have used this technique several times producing such gorgeous loaves I didn't think was possible. I hope the author will forgive me for revealing my own modification to the recipe, but I want to show the many useful techniques

and inspiring possibilities of this book. As for the lack of photographs - note that the publisher makes up for it by giving it the most professional binding of all - the book's pages are sewn, not glued. This means the book opens flat, without cracking at the spine. Professional textbook quality. 0 of 0 people found the following review helpful. AwesomeBy Susie A. FarmerAwesome!! well packed AAAAAA+0 of 1 people found the following review helpful. The New French BakerBy RhondaI ordered five of these, four for my sister in law and one for me. The books all arrived about the same time and in excellent condition. I am looking forward to trying out some recipes as soon as I return from my trip to Napa. Thank you! :)

Black and White Creme Brulee. Alsatian Apple Strudel. French Macaroons. Chocolate Eclairs. These are the delicious creations that we never dreamed we could make at home. In *The New French Baker*, you'll find surprisingly simple yet extraordinarily delicious recipes that re-create the luscious desserts, bakery breads, regional specialties, and eye-popping cakes found in French pastry and bread shops. The 200 recipes are revelations of taste -- try Upside-Down Caramel Custard, Hazelnut Praline Torte, Normandy Sourdough Apple Bread, and Coffee-Walnut Cake. The remarkable thing about these recipes is that anyone can make them. The results are sophisticated enough to please the professional, but the directions can be followed by even the most inexperienced of bakers. With *The New French Baker*, learn the basic techniques that enable you to make wonderful cookies, puddings, tarts, breads, cakes, pastries, ice creams, and sorbets. Finally, a French baking book adapted to the American kitchen.

From Publishers WeeklyHaving spent three years working in Parisian pastry shops, Los Angeles-based professional chef and baker Linderman promises a "French baking book adapted to the American kitchen" with recipes that "anyone, even inexperienced bakers, can make." It's an ambitious premise, but one that falls short on delivery. Her instructions read much like a professional culinary textbook, offering little hand-holding for tentative dessert-makers, as techniques include working with a blowtorch (for Creme Brulee), decorative piping, tricky French pastry doughs (e.g., puff pastry) and demanding creams, fillings and sauces. The chapters are organized into "the different sections of a French bakery," and brief, crisply informational anecdotes regarding dessert origins (e.g., creme brulee is actually a New Orleans creation) preface recipes. Simple, straightforward directions (e.g., classic Crepes, Cat Tongues) are the exception, not the rule; many entries (e.g., Lemon Tart, Napoleans, Gateau Saint-Honore) tend to be layered, multistep preparations. While Linderman's effort to uphold and share the grand tradition (and quality) of French baking is laudable, novice home bakers may be daunted by the time and effort required by these recipes. Photos not seen by PW. Copyright 1998 Reed Business Information, Inc. From Library JournalAlthough there has been almost an embarrassment of riches in terms of dessert and baking books this season, Linderman's guide to French pastries and breads is a valuable addition to the pack. All the classic desserts are here, from Tarte au Citron and Chocolate Mousse to Gateau Opera and Almond Tile Cookies, along with a chapter of savory pastries and an interesting, though somewhat limited, selection of breads. Linderman's instructions are detailed, well written, and direct, and she includes a good introductory section as well as glossaries of techniques, equipment, and terms. While there are a number of specialized books for professionals on French pastry, Linderman's knowledgeable yet unimposing text makes this one of the few good resources on the topic for home cooks. Highly recommended. Copyright 1998 Reed Business Information, Inc. About the AuthorShelia Linderman is a professional chef, baker, and food writer and has worked in some of France's and California's best bakeries. She lives in Los Angeles.