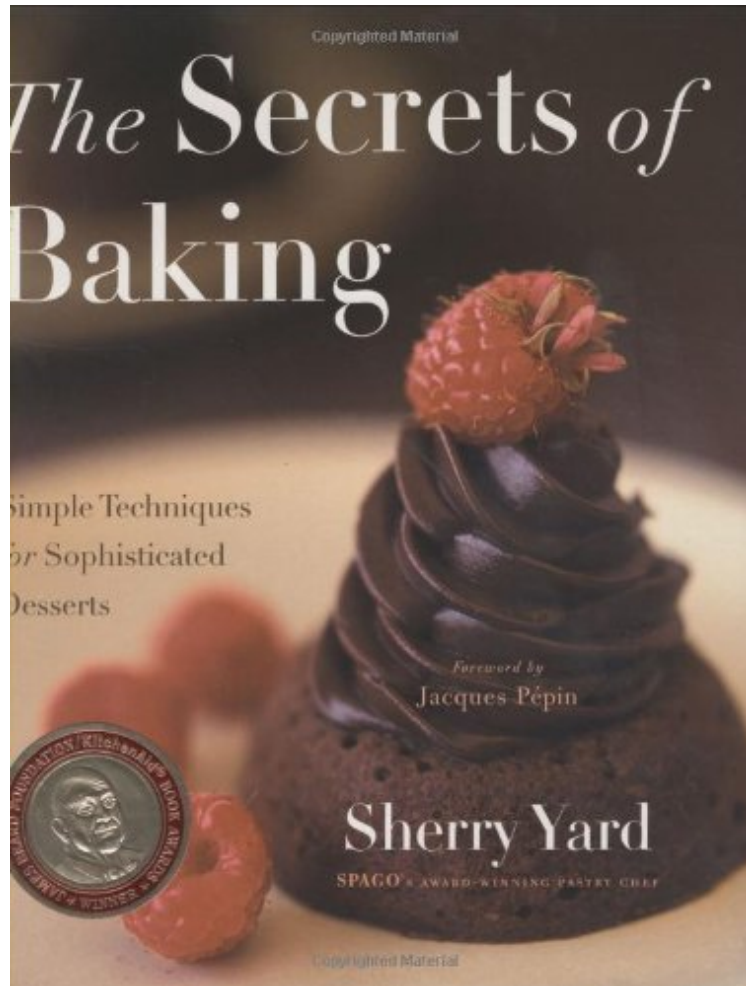


(Download pdf) The Secrets of Baking: Simple Techniques for Sophisticated Desserts

The Secrets of Baking: Simple Techniques for Sophisticated Desserts

Sherry Yard

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Sherry Yard : The Secrets of Baking: Simple Techniques for Sophisticated Desserts before purchasing it in order to gage whether or not it would be worth my time, and all praised The Secrets of Baking: Simple Techniques for Sophisticated Desserts:

0 of 0 people found the following review helpful. I baked a cake.By JoanThis was fun to read and has been great to use. Like the recipes, easy to follow and you will have most of the ingredients on hand. Helps with figuring out what to do and what not to do in baking.0 of 0 people found the following review helpful. The Secrets of Baking: Simple Techniques for Sophisticated DessertsBy Herb GardenerI wanted this, first of all, based on the fact that Sherry Yard was the Award-Winning Pastry Chef at Spago, as well as because of the reviews of this book. She explains the whys and wherefores of every item in the book, the techniques for each, and what causes something to go wrong - so

necessary in successful baking. I have purchased other Pastry Cookbooks in the past, some of which were authored by famous chefs, but none comes near the skillful quality this informative, inspirational book has! Sherry yard has also added a complete section of baking terms, their definitions, and pronounciations. With the Holidays fast approaching, I cannot wait to start baking something - or many things - creative and sophisticated from her book! (Why wait 'til then?!) I am so glad I purchased it! 0 of 0 people found the following review helpful. but it was in great shape. The pages were clean with no 2nd ...By Tiamat I was a little worried about buying a cookbook used, but it was in great shape. The pages were clean with no 2nd hand writing. Only minor water damage on the back of the dust jacket. Great book for anyone from beginner to seasoned Baker.

The Secrets of Baking is a comprehensive primer that guides the cook through the world of baked goods and other desserts, from time-honored classics of the French patisserie to the inspired and fanciful creations that made Spago the famous restaurant it is today. At the same time, it advances a radically new understanding of these recipes, one that will give the baker greater flexibility and confidence in the kitchen. Instead of grouping desserts into traditional categories (pies, cakes, cookies), Sherry Yard arranges them around crucial master recipes. Starting with these recipes -- simple, basic guidelines for making caramel, chocolate sauce, lemon curd, pound cake, and brioche, to name just a few -- Yard shows the cook how to create dozens of variations. Knowing how ingredients interact opens the door to a multitude of baking possibilities. For example, cream puff dough forms the foundation for eacute;clairs, profiteroles, and the caramel-coated tower the French call croquembouche, but understanding how and why it behaves the way it does allows the cook to create deep-fried beignets, mascarpone-filled cannolis, or simmering-hot dumplings. This authoritative, friendly bake-shop bible contains fascinating mini-lessons on food science, illuminating bits of baking history, and time-saving tips. Newcomers to the world of baking will feel at ease with such simple, homey desserts as Banana Bread and Mississippi Mud Pie, and elaborate show-stoppers like Chocolate Brioche Sandwich with Espresso Gelato and Blackberry-Lime-Filled Doughnuts with Blackberry Sorbet and Berries will transform amateur bakers into expert pastry chefs.

From Publishers Weekly With an air of authority and an enthusiastic tone, Yard sets out to prove that pastry making need not be a complicated affair. Yard, the executive pastry chef at Spago Beverly Hills, has an easy didactic style that comes across in her spunky text and straightforward recipes. She divides her book into 12 master recipe chapters (such as Ganache, Vanilla Sauce and Brioche) instead of sticking to the conventional sections on cookies, cakes and tarts. This refreshing approach brings to light the relationships between certain recipes-how, for example, the chocolate and cream in the Master Ganache can be transformed into Campton Place Hot Chocolate, with minor adjustments in ingredient quantities and cooking methods. Yard also is generous with variations, offering a handful of optional approaches to most recipes. Her desire is to teach the reader the fundamentals, and then apply them to more complicated (but often very doable) dishes. Headnotes are peppered with encouragements like "Remember, whisking by hand burns calories." Sometimes, the text can become cumbersome with scientific explanations, such as the pH scale discussion in the Curds chapter. But as Yard explains in her introduction, "I show you how the ingredients interact with one another, so you'll know the reasons behind the steps you're following." A wide range of recipes makes the book accessible to all levels, allowing novices to become comfortable with pastry basics and professionals to combine multiple recipes to create more complicated impressive confections. Copyright 2003 Reed Business Information, Inc. "Yard...has an easy didactic style that comes across in her spunky text and straightforward recipes. A wide range of recipes makes the book accessible to all level, allowing novices to become comfortable with pastry basics and professional to combine multiple recipes to create more complicated confections." Publishers Weekly Publishers Weekly "A sensational sweet treat . . . A practical paean to premier pastries." Bookpage "Yard gives us the lowdown on how to make restaurant-glamorous desserts at home. What a treat to be let in on the secrets of one of L.A.'s best pastry chefs." Los Angeles Times "Immensely appealing...Detailed and clearly written...Yard's book is approachable enough for the novice and even challenging enough for the experienced baker." Library Journal Starred "likely to be as influential for the next generation of pastry chefs as that of her fellow Angelena Nancy Silverton." - New York Times Book New York Times Book Notable Book "The tone of Sherry Yard's book makes her feel like a new best friend who just happens to be the pastry chef at the most famous restaurant in tinsletown.....she takes the well-codified genre of desserts and sets it down in a new way, using recipes and techniques as building blocks....I'm not a pastry chef, but I find this volume almost empowering" -- Gourmet Gourmet