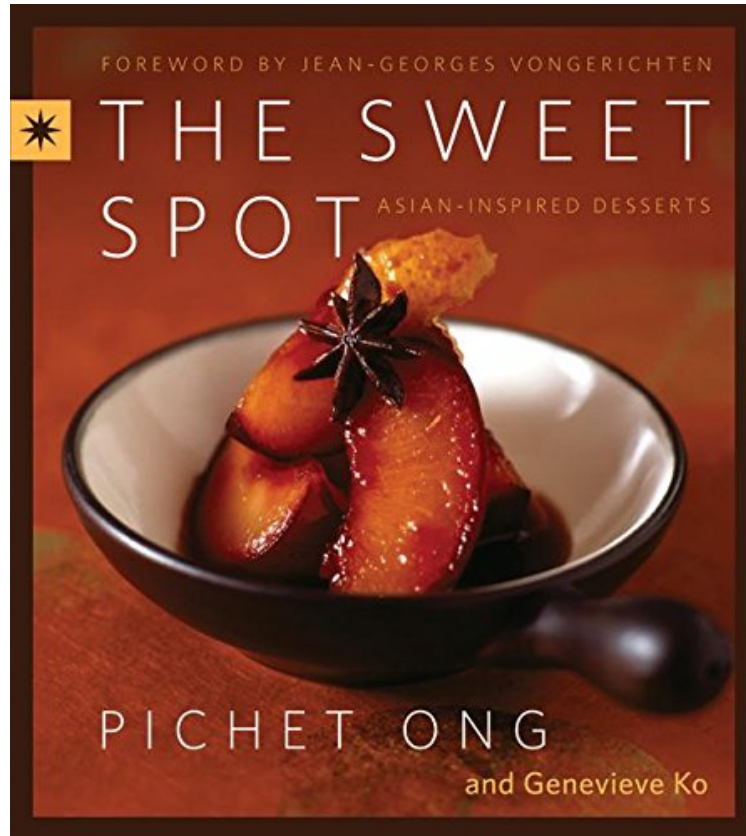


[Download] The Sweet Spot: Asian-Inspired Desserts

The Sweet Spot: Asian-Inspired Desserts

Pichet Ong, Genevieve Ko

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#230485 in Books Ong, Pichet/ Ko, Genevieve/ Vongerichten, Jean-Georges (FRW)/ Eng, Pate (PHT) 2007-05-22 2007-05-22 Ingredients: Example Ingredients Original language: English PDF # 1 9.40 x 1.07 x 8.46l, 2.68 #File Name: 0060857676320 pages | File size: 31.Mb

Pichet Ong, Genevieve Ko : The Sweet Spot: Asian-Inspired Desserts before purchasing it in order to gage whether or not it would be worth my time, and all praised The Sweet Spot: Asian-Inspired Desserts:

14 of 15 people found the following review helpful. sugar and spice and Very, Very, NiceBy Antigone WalshIf you thought Asian desserts were limited to bland fortune cookies and watery rice pudding, this book will open your eyes and tingle your tongue. Lushly photographed and intelligently written, it features a wide variety of recipes from cakes and cookies to puddings, candy and drinks. The recipes are much more than Asian riffs on western classics. The author, a talented chef, truly integrates the flavors and styles. I think that fusion has gotten a bad name largely because it dumbs down the joined cuisines. I found the recipes doable notwithstanding the fact that many are rather lengthy. There is not excessive usage of exotic ingredients and the ones he does use are fairly accessible in metropolitan areas or over the internet. Additionally, he suggests substitutions, such as using light brown sugar for palm sugar. One word of caution if you are not partial to ginger or coconut be advised that he uses both liberally. The recipes I've tried so far have been successful. His condensed milk pound cake is rich and moist while the sweet potato beignets with roasted apple filling are a fall delight. There are pineapple turnovers that look like tangerines complete with a stem of clove.

Both the banana cream pie and the coconut cream pie are phenomenal and the walnut cookies are a nice treat. The Vietnamese coffee tart is rich and the avocado shake is a silky sensation. Be sure to try the spring rolls filled with kumquats and bittersweet chocolate---decadent, delicious and easy. This book is truly a feast for the senses. It is a great read, beautiful to look at and the recipes taste wonderful. 0 of 0 people found the following review helpful. Fun ideas Great food By Neko Mom Im glad i have this book, its a great accessory to my many asian cookbooks that do lack deserts.. Love the pictures, If it doesnt have a picture i usually dont make it. 0 of 0 people found the following review helpful. Five Stars By Tedan Good reads

When it comes to Asian desserts, most Americans think of fortune cookies. But, in fact, the Far East is home to a dazzling array of sweets rich with tropical fruits, crunchy nuts, aromatic spices, and, yes, even chocolate. In *The Sweet Spot*, renowned pastry chef Pichet Ong presents a collection of one hundred recipes for cakes, cookies, pies, tarts, puddings, ice creams, candies, and more. There are traditional Asian desserts with innovative twists, such as Sesame Balls, Mango Sticky Rice, and Almond Tofu, and classic American favorites, like Spiced Coconut Brownies, Banana Cream Pie, and Cream Puffs, livened up with Asian ingredients and cooking techniques. Eschewing the heavy use of butter and sugar, Ong instead highlights the vibrant flavors of Asia---jasmine, lychee, orange blossom water, passion fruit, yuzu, mangosteen, and sesame, to name just a few. And despite the complexity of flavors and textures, all of the recipes are easy enough to make in home kitchens, requiring minimal effort for maximum results. Dazzle dinner-party guests with elegant showstoppers---Thai Tea White Chocolate Tart, Coconut Cream Pie with Toasted Jasmine Rice Crust---or delight the family with simple weeknight treats---Pomegranate Sherbet, Ginger Oatmeal Raisin Cookies. *The Sweet Spot* includes lush color photographs of almost all of the finished dishes, and a foreword from legendary restaurateur and chef Jean-Georges Vongerichten. Savory Asian cuisine has been popular in America for years. Now it's time to embrace the enticing range of exotic desserts.

From Publishers Weekly Starred . Finding a compilation of Asian-inspired desserts isn't always an easy task, as baking sections tend to be chockfull of Italian and French influenced titles. The good news is Ong (owner of NYC's P*ong) presents more than 100 accessible, top-notch recipes inspired from such countries as Japan (Honey Castella, or kasutera), China (Peanut Turnovers) and India (Pistachio Rose Thumbprint Cookies). Popular desserts from New York's famed Spice Market (where Ong has consulted)---Chocolate and Vietnamese Coffee Tart and Jasmine Rice Pudding---lend themselves to frequent repetition. Twists on American favorites such as the Cracker Jack---like Spiced Caramel Popcorn made with mukawa (Indian candied fennel seed) and Coconut "Twinkie" Cupcakes with Lemon Filling are presented alongside adaptations of recipes from renowned pastry chefs and include Dragon Devil's Food Cupcakes (Elizabeth Falkner) and Chocolate-Mango Cheesecake Parfait with Macadamia Cookie Crumbs (Vicki Wells). Those unfamiliar with Asian ingredients can read up on everything from mochi flour to mangosteens in the Sweet Asian Pantry chapter. Recipe steps are numbered, and each selection includes a chef's tip---where to find ingredients, technique advice, cultural notes. A sleek design with color photos makes this a visual treat as well as a culinary one. (June) Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. "A standout and one of the most original dessert books in years..." (New York Times Book) "...filled with recipes that are at once innovative and comforting." (O magazine) "Pichet covers the Asian dessert idiom..." (Bobby Flay) "You will be thrilled whenever you make any of these wonderful, super-delicious, desserts." (Maida Heatter, author of Maida Heatter's Book of Great Chocolate Desserts) "Pichet brings his Asian roots and sensibility to create incredible desserts that are both comforting and refreshing..." (Emily Luchetti, executive pastry chef, Farallon Restaurant) "An original must have dessert book!" (Sherry Yard, pastry chef author of The Secrets of Baking) "Ong presents more than 100 accessible, top-notch recipes...a visual treat as well as a culinary one." (Publishers Weekly (starred review))... a unique cookbook that bridges East and West. (Library Journal) "A must-have for avid pastry makers. The recipes are clever, intriguing, and utterly original - just like Pichet." (Melissa Clark) "An amazing debut from a leading authority and innovator. Pichet demystifies Asian desserts and excites us with updated classics. Bravo!" (Susanna Foo) "Pichet manages to brilliantly realize the grand potential of combining eastern and western cuisine." (Nancy Silverton) About the Author Pichet Ong is a graduate of Brandeis University and the University of California at Berkeley. He has worked in many of America's top restaurants, including Chez Panisse, Jean Georges, La Folie, and Spice Market. Ong's work has been featured in Food Wine, Bon Appetit, Gourmet, Food Arts, the Wall Street Journal, Elle, Saveur, and the New York Times. He was named one of the Top Ten Pastry Chefs in America by Pastry Arts Design. He is the chef and owner of P*ONG, a dessert spot in New York City. Genevieve Ko is a graduate of Yale University. She is a freelance food writer and a consultant to chefs and restaurants. She lives in New York City.