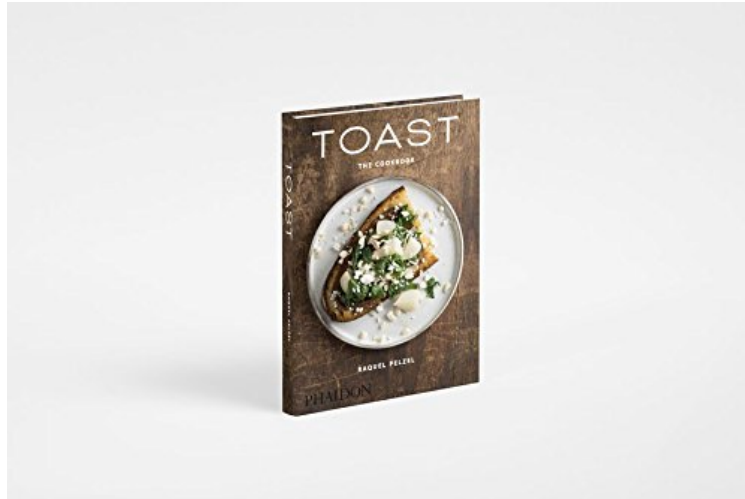


Toast: The Cookbook

Raquel Pelzel

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Raquel Pelzel : Toast: The Cookbook before purchasing it in order to gage whether or not it would be worth my time, and all praised Toast: The Cookbook:

5 of 5 people found the following review helpful. Love this! Great new take on toast for dessert, dinner, lunch or even breakfast.By MSSLove this book! Tasty, easy recipes that combine unique flavirs. The macadamia nut white chocolate toast was unbelievably good. An appetizer more than a dessert. The avocado toast was quick, easy and a unique blend of ingredients that I had in my house. I haven't been much of a bread person for the past several years, these recipes have reintroduced me to how good it can be when it's the background for a beautiful melding of flavors rather than an overwhelming filler. I highly suggest recommend this book as a great staple for your kitchen or as a gift.0 of 0 people found the following review helpful. NiceBy AnexIsAUnicornGood gift item0 of 0 people found the following review helpful. Great Book to have,Toast must be one of the most basic of comfort foods...By Sally A. LarhetteGreat Book, will inspire you to appreciate Toast....and wonderful toppings...

The ultimate canvas for sweet and savory culinary creativity. 50 seasonal recipes that reimagine the "bread and butter" of cuisine with simple ingredients in surprising ways.Easy enough for breakfast, yet suitable for brunch, lunch, dinner and even dessert, the possibilities of heaping beautiful seasonal ingredients on bread are limitless. Organized by season, Toast features 50 recipes from savory to sweet that unleash the power of fresh ingredients and simple techniques guaranteed to impress and satisfy any kitchen audience on any occasion. Award-winning food writer Raquel Pelzel's relatable and accessible recipes span generations and cultures, and shatter expectations of what this humble favorite can be.Broiled or char-grilled, pan-fried or deep-fried, a good slice of bread is the ultimate platform to showcase your culinary skills. Toast will teach you to simply and effectively wow friends and family with creative, delicious combinations of ingredients from summer tomato salad, or pickled shrimp and avocado, to roasted squash and molten cheese, poached egg and fried pancetta, or even s'mores.So much more than just bread and butter, toast is experiencing a global renaissance. Professional chefs are seizing on the creative potential of a beautiful canvas of bread and delivering sophisticated culinary masterpieces that showcase their own brilliant palettes. Toast invites home cooks to join the ranks of renowned chefs in their experiments and even brings some of their recipes to life with

contributions by 8 celebrity chefs including Hugh Acheson, Deb Perelman (The Smitten Kitchen), Fergus Henderson (St. John) and more. As simple or as sophisticated as you want it to be, yet always comforting and nourishing, *Toast* is perfect for those looking for seasonal, market-inspired recipes, or gourmet treats presented in an approachable manner. With something for every palate and occasion, this is the ideal book for new and seasoned cooks alike as well as everyone from college students and recent graduates to newlyweds and empty nesters. Artisanal toast is a hit in the media with features on Today, GMA, and NPR, and on the pages of The New Yorker, San Francisco Chronicle, Guardian, and Bon Appetit.

"an entire book to the topic of toast and perfect toppings... proves the possibilities are endless" —Cambridge Magazine
"This tour of toast takes what was once basic fare and flips it over to reveal, with both whimsy and elegance, how to dress up a simple piece of bread. From the breakfast table to the international table, from the grill to the shallow fryer, here you will find brilliant why-didn't-I-think-of-that toast that reaches far beyond butter and jam." —Sara Kate Gillingham, Founding Editor, The Kitchn
"Over-the-top luscious" —as featured on Oprah.com
"Beautiful new cookbook." —Tasting Table
"Raquel Pelzel's ode to things on bread" —Bon Appetit
"there's a recipe in here for every carb fan out there" —Fine Cooking
"From sweet to savory, *Toast: The Cookbook* by Raquel Pelzel presents page after page of perfection on bread." —Guest of a Guest
"deliciously toasty takes on dessert that are serious standouts" —vogue.com
"a beautiful ode to bread" —Daily Mail
"Pelzel approaches a humble slice of bread as the ultimate canvas for culinary creativity" —Andrew Zimmern
"Welcome to the modern world of toast... as good for breakfast as it is for supper, as chic for company as it is a simple dinner for one. It's come a long way from the staple that is beans on toast." —Simple Things
"Toast goes beyond avocado and peanut butter." —Stylecaster
"All your toast dreams will come true with this one." —Turntable Kitchen
"A fantastic little stocking filler and kitchen staple ...Don't be fooled though, the creativity and tastiness of these recipes is something to be reckoned with." —Red
About the Author
Raquel Pelzel is an award-winning food writer and cookbook collaborator. She has written recipes for Saveur, Wall Street Journal, Every Day with Rachael Ray, and Edible Manhattan, and is a cookbook columnist for Epicurious. She was an editor at Cook's Illustrated and senior food editor and test kitchen director for Tasting Table. *Toast* is Raquel's first solo cookbook. She lives in Brooklyn.
Accolades for Raquel Pelzel
Winner of IACP/Bert Greene Award for Food Journalism for Culinary Writing with Recipes for Eat Shoots Leaves column for Gilt Taste (2011)
Co-author of James Beard Award nominated *Masala Farm* (Chronicle, 2011)
Co-author of James Beard Award nominated and IACP nominated book, *Dam Good Sweet* (Taunton, 2009), also selected as a top three baking book of 2009 by Food + Wine, and a top ten cookbook of 2009 by AOL
Co-author of *Two Dudes, One Pan* (Clarkson Potter, 2008) featured in the New York Times as one of the best cookbooks of the year; by National Public Radio as one of their top ten cookbooks of the year; and in the LA Times Cookbook Watch column
Co-author of *American Masala* (Clarkson Potter, 2007) featured in the New York Times as one of the best cookbooks of the year; one of the top ten cookbooks of the year by Martha Stewart Living, epicurious.com, and the New York Daily News
Writer of IACP-nominated book *Food Network Kitchens Making It Easy* (Meredith, 2004)
Author of 4 chapters and 70 original recipes in James Beard Award winning book, *The Quick Recipe* (Boston Common Press, 2003)