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Sosland Companies

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#1253135 in Books Editors of Bake Magazine 2016-10-11 2016-10-11 Original language: English PDF # 1
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Sosland Companies : Twenty-Five: Profiles and Recipes from America's Essential Bakery and Pastry Artisans
before purchasing it in order to gauge whether or not it would be worth my time, and all praised Twenty-Five: Profiles
and Recipes from America's Essential Bakery and Pastry Artisans:

6 of 6 people found the following review helpful. Didn't live up to potential
By Kat L These chefs each deserved a great representative recipe, tied to their bio accompanied by a photo, but that's not what was produced here. Given the title, I thought this cookbook might have new things to share about each of the rising stars it features. And it does give a 2-6ish page bio on each chef, describing how they got into the field and some of the pastries/desserts/breads that have made them famous. This section is accompanied by gorgeous photos... sometimes of the desserts discussed... usually not of the single recipe included per chef. Sadly, the bios fail to match up with the provided recipe in almost every case. You read about the gorgeous confections dreamt up by one chef, but then out of nowhere, you're given a recipe

for a chocolate chip cookie. If you're looking for new recipes from your beloved pastry or bread chef, you're unlikely to find them here. There are some new recipes I haven't seen in print or online before, but not nearly as many as there should be. The profile for Chad Robertson of Tartine talks about his journey to make the perfect bread, but the included recipe is for a fruit galette(!), which you can find in his first cookbook. Similarly, there's no new recipe from Dominique Ansel or Christina Tosi. You can find their mini madeleines crack pie (respectively) in previous cookbooks. I bought this cookbook for the Sprinkles cupcake recipe. Now I'm wondering if I'll bother buying the Sprinkles cookbook, because this recipe wasn't fully tested. For the cream cheese frosting, the ingredient list includes "eggnog" as an optional add-in. The instructions say to add the vanilla and eggnog and mix thoroughly. How much eggnog? That's never made clear. I can make an educated guess, but I shouldn't have to from this book. The recipe also calls for creaming together cold cream cheese and butter, which will just make a loud jarring noise for minutes until your beaters clanging around finally warm up the dairy to the temperature they should have been when you started. It seems these chefs were let down somewhere along the line in publishing this book, or perhaps they didn't have much to do with it in the first place.

5 of 5 people found the following review helpful. Recipes need to be tested

By CustomerTwenty-Five: Profiles and Recipes from America's Essential Bakery and Pastry Artisans is a book for foodies who have an interest in the people behind today's baking trends. It is an enjoyable book to read, and can be quite inspiring for those who are looking into a career in the art of pastry and baking. The book is filled with lots of information on each of twenty-five individual chefs, but fairly light on recipes. Each chef profile includes a recipe from that chef, and while most of the recipes are of beautiful baked goods that look mouthwatering, they are not necessarily recipes that really represent the specialties of that particular chef. Recipes range from breads such as Ciabatta Pizza Dough and Rustic Italian Bread to fancy tarts, muffins, cakes and pies. I especially liked the Sucreacute; Sour Cream Muffins, but the recipe obviously hasn't been tested; it instructs you to prepare two standard muffin pans which would make 24 regular size muffins. In reality, this recipe made significantly more than 24, and only called for 1 cup blueberries for the entire batch. Since I like more than one lone blueberry in each of my muffins, I opted to add 4 cups and believe me, that wasn't too many. Once I changed the amount of fruit and adjusted my mindset for the extra muffins (I got more than 36), I found this to be a fabulous recipe, and one that I will adapt over and over for add-ins that I have on hand. The staff in the test kitchen should have done this before publishing the book. Another recipe I tried was for California Raisin-Walnut Pretzels. I figured we could eat part of the 22 pretzels and freeze the rest. However, this is another recipe that wasn't properly tested. The basic dough amounts were fine, but five cups of raisins is waaaay too much, and with the 2 1/2 cups of walnuts, there wasn't much dough to work with; only lots of raisins and walnuts falling out of the dough. The finished product was tasty, but once again, I got about 36 pretzels (and they were big) rather than the 22 indicated on the recipe. On the upside, the pictures are excellent, the writing is good, and there are several recipes that will appeal to many who love to bake. The book needs to go back to the test kitchen before a second printing. It is recommended for those who are experienced bakers and who are willing to test the recipes and know when there are too many or too little of some of the ingredients before changing the recipes accordingly.

Special thanks to NetGalley for supplying a review copy of this book.

0 of 0 people found the following review helpful. is a beautiful food arts book with 25 recipes and profiles of ...

By DelAnneTitle: Twenty-Five - Profiles and Recipes from America's Essential Bakery and Pastry ArtisansAuthor: SoslandCompaniesPublished: 10-11-2016Publisher: Andrews McMeel PublishingPages: 176Genre: Cooking Food WineSub Genre: Cookbooks;ISBN: 13: 781449472573ASIN: B01HHJ7BDKReviewer: DelAnneReviewed For: NetGalleyRating: 3.75 StarsI received a copy of "Twenty-Five" from NetGalley and the publisher in exchange for my honest review.

Publisher's Description:Twenty-Five includes profiles and recipes from each of today's vibrant American bakery and pastry artists including Dominique Ansel, Christina Tosi, and Chad Robertson. Among them are the risk takers, the doers, and the mad scientists bringing incredible creations to the modern pastry world.

Twentyfive: Profiles and Recipes from America's Essential Bakery and Pastry Artisans, is a beautiful food arts book with 25 recipes and profiles of our most celebrated bakers including Chad Robertson of Tartine Bakery, Dominique Ansel of Dominique Ansel Bakery, Amy Scherber of Amy's Bread, Christina Tosi of Momofuku Milk Bar, Dana Cree of Blackbird and many more. These are agents of change and essential to the growth of the industry. They all come from different worlds and different backgrounds, but found their way into bakery and pastry because of love. They love to put smiles on the faces of their customers, they love to push the limits of their imaginations.

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My Review:The profiles were interesting and enjoyed reading them, but found the recipes were not all functional. They are written to be easy to understand in follow, but found that the amounts listed for ingredients were often off. With a bit of tweaking they can be made to meet the taste of the reader. Each is accompanied by a beautiful photograph showing the originating chef's

dessert. My rating is 3.75 out of 5.

Twenty-Five includes profiles and recipes from each of today's vibrant American bakery and pastry artists including Dominique Ansel, Christina Tosi, and Chad Robertson. Among them are the risk takers, the doers, and the mad scientists bringing incredible creations to the modern pastry world. *Twentyfive: Profiles and Recipes from America's Essential Bakery and Pastry Artisans*, is a beautiful food arts book with 25 recipes and profiles of our most celebrated bakers including Chad Robertson of Tartine Bakery, Dominique Ansel of Dominique Ansel Bakery, Amy Scherber of Amy's Bread, Christina Tosi of Momofuku Milk Bar, Dana Cree of Blackbird and many more. These are agents of change and essential to the growth of the industry. They all come from different worlds and different backgrounds, but found their way into bakery and pastry because of love. They love to put smiles on the faces of their customers, they love to push the limits of their imaginations. We'll leave it to you to rank them if you must!

"This drool-worthy book gives a behind-the-scenes look at the edible creations from some of our most celebrated bakers..."
(Sheri Wetherell, Foodista) About the Author
Twentyfive: Profiles and Recipes from America's Essential Bakery and Pastry Artisans is a beautiful food arts book with 25 recipes and profiles of our most celebrated bakers including Chad Robertson of Tartine Bakery, Dominique Ansel of Dominique Ansel Bakery, Amy Scherber of Amy's Bread, Christina Tosi of Momofuku Milk Bar, Dana Cree of Blackbird and many more. These are agents of change and essential to the growth of the industry. They all come from different worlds and different backgrounds, but found their way into bakery and pastry because of love. They love to put smiles on the faces of their customers, they love to push the limits of their imaginations. We'll leave it to you to rank them if you must!