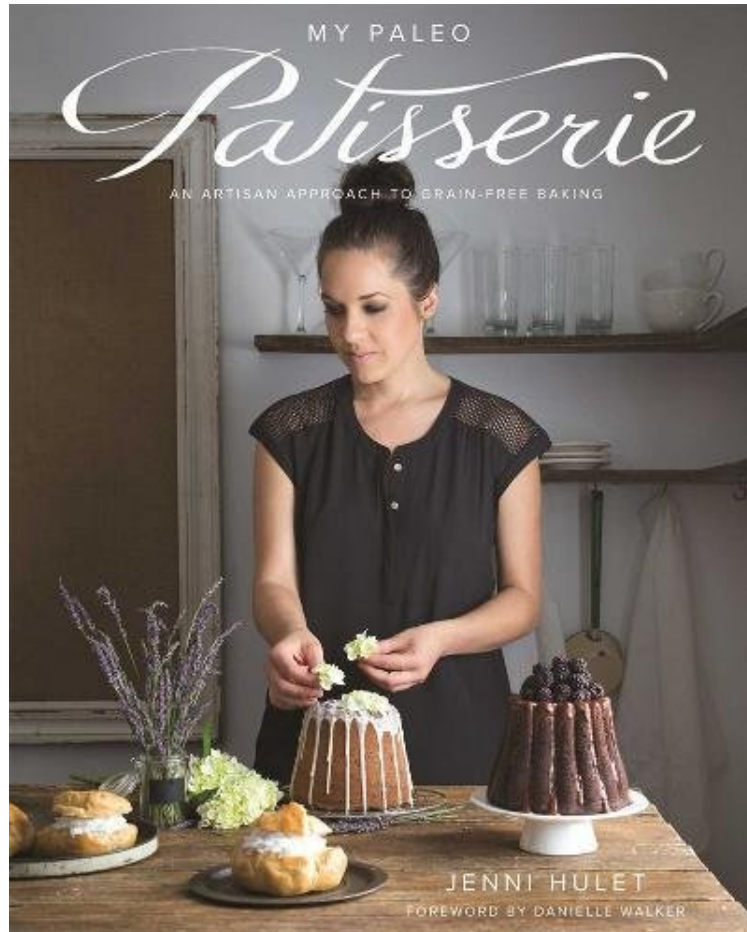


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My Paleo Patisserie: An Artisan Approach to Grain Free Baking

Jenni Hulet

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Jenni Hulet : My Paleo Patisserie: An Artisan Approach to Grain Free Baking before purchasing it in order to gage whether or not it would be worth my time, and all praised My Paleo Patisserie: An Artisan Approach to Grain Free Baking:

76 of 77 people found the following review helpful. One of the BEST paleo cookbooks I own!By Nicole S. BusseThis book is pure genius! I was put in charge of baking a chocolate birthday cake this weekend for a family member's birthday party and I decided I'd had enough of never being able to eat the cakes I make! I purposefully ordered My Paleo Patisserie last week in the hopes that there'd be a chocolate cake recipe that I could use...and I was NOT disappointed! My family is always making fun of my "weird food" that I have to eat to stay grain and gluten-free so I was a bit nervous about secretly feeding them all a paleo cake. Not only did they not know it was a paleo cake, but they all RAVED about it and said it was one of the best cakes I've ever made (I am the designated cake-baker for all special occasions). I even tripled the recipe since it called for one 6-inch cake pan and all I had was 9-inch pans and also needed to feed a lot of people. To say I was happy to be able to finally eat cake with everyone else would be an

understatement! I can't wait to make more of the recipes in this gorgeous cookbook. Thank you so much Jenni for putting so much love and hard work into this cookbook! 2 of 2 people found the following review helpful. Fantastic book! By L. Stark This is a fantastic book. I have made several recipes. My favorite was the lemon tart. I have served these items to Paleo/Primal eaters, and not Primal/Paleo alike. Everyone has loved the desserts. The recipes are delicious and elegant. Most of them are not too difficult. I definitely recommend this book. 2 of 2 people found the following review helpful. Is this real?! By Courtney Stultz I have a thing for cookbooks. As a cook and blogger myself, I always love seeing what everyone is cooking up. At heart, I've always been a baker. In 2013, I was diagnosed with severe food sensitivities and my world turned upside down. There are so many gluten free or grain free recipes on the web but the recipes in this book surpass all of that. It is very obvious that there was a lot of research, trial and error and recipe development put into this cookbook. Grain free baking isn't always easy and it often takes time to get it right. It looks like Jenni has taken out a lot of the guess work and has shared recipes that are truly masterpieces. I'm so very thankful she put this cookbook together and I can't WAIT to get started baking from it! Plus, when you include so many recipes for marshmallows, kids love it too :)

My Paleo Patisserie gathers all the rich heritage, exquisite elegance, and rustic beauty of traditional patisserie baking and seamlessly melds it with the gluten-free and Paleo-inspired diet. Drawing on over two decades of experience in traditional and modern patisserie baking, Jenni Hulet brings the spirit of patisserie baking alive in this lavishly photographed collection of recipes. Each section of My Paleo Patisserie introduces and adapts the fundamental elements and techniques of traditional patisserie baking for the grain-free baker. With dozens of beloved culinary standards and hundreds of potential recipe combinations, My Paleo Patisserie is an indispensable resource of creative grain-free confectionery.

"Jenni Hulet's book, My Paleo Patisserie, is a feast of visual delights and enticing recipes. For anyone who thinks living gluten-free must be about deprivation, your socks will be blown off by the matcha green tea cream puffs with ganache, French apple tart, and black-bottomed banana pies. And croquembouche! Whoever thought there would be croquembouche on a special needs diet? It's such a beautiful book." (?Shauna James ahern author of Gluten-Free Girl Every Day) About the Author Over the course of two weeks in December 2010, Jenni Hulet went from being an active mother, yoga teacher, and chef to being unable to get out of bed because of uncontrollable pain and muscle spasms. After months of unproductive doctor visits, she began to fear that all her creative pursuits were over and that she would have to resign herself to a life of pain management. Eventually, a doctor was able to identify an emerging autoimmune condition that, though devastating, could be recovered. Jenni was diagnosed as severely gluten and casein intolerant and was put on a strict diet and supplement regimen to heal her ravaged body. The process of facing down her worst fears and walking a lengthy path of recovery inspired a new expression for Jenni's passion: to bring beauty, flavor, and freedom to those struggling with the fear and difficulty of living with health restrictions. It was out of this vision that her blog, The Urban Poser, was born. Bringing together her culinary skills and love of beautiful, celebratory food with her compassion for the suffering, The Urban Poser is a way for Jenni to overcome the adversity in her life with the creativity and exuberance she had once thought were gone forever.