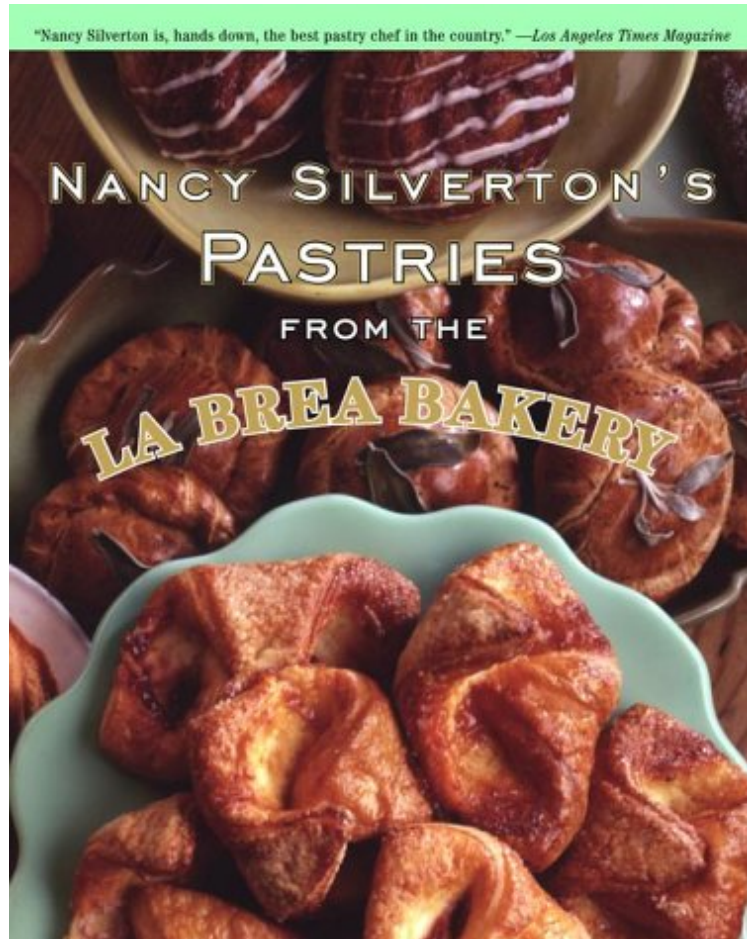


[Download free ebook] Nancy Silverton's Pastries from the La Brea Bakery

## Nancy Silverton's Pastries from the La Brea Bakery

*Nancy Silverton*

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#607347 in Books Villard 2000-10-10 2000-10-10Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 9.51 x 1.33 x 7.731, 2.24 #File Name: 0375501932416 pages | File size: 22.Mb

**Nancy Silverton :** Nancy Silverton's Pastries from the La Brea Bakery before purchasing it in order to gage whether or not it would be worth my time, and all praised Nancy Silverton's Pastries from the La Brea Bakery:

0 of 0 people found the following review helpful. Great recipes turn out beautifully.By ErinEvery recipe that I have tried so far has been flawless. These are traditional recipes of authentic professional pastries. If this is your thing, I highly recommend it.0 of 0 people found the following review helpful. Not used yet.By G. PattersonNot used yet.16 of 17 people found the following review helpful. Flawless RecipesBy A CustomerI have baked my way through this fabulous cookbook for the last couple of years and have yet to come across a better cookbook for baking. Actually, I have to respectfully disagree with the reviewer who recommends Rose Levy Beranbaum's Pie Pastry Bible over Pastries from the La Brea Bakery. Though I love Beranbaum's Cake Bible, I have found the recipes in The Pie Pastry Bible to be fussy and rarely turn out as promised.I consider myself a fairly experienced baker, but have always been intimidated by pastry. Yet I have tried several pastries from this cookbook and all have turned out beautifully (including the Pumpkin Pie, which is indeed the best I have ever had and got rave reviews from my Thanksgiving

guests). The directions are clear and easy to follow and the sections on muffins, quickbreads, and scones will keep the novice baker busy for a while until she or he gets up the courage to try the croissants and tarts. Pity not the poor bride who gets this for a wedding gift --maybe her husband will give it a try while she's at work. One word of caution --get ready to spend some money on kitchen equipment if you get addicted to Nancy Silverton's fabulous recipes. Some of them require cake rings and molds most home bakers don't have on hand. However, lest you be discouraged by that warning, I also have to say that many of the recipes require basic pans and tools.

"The pastries we make are deliciously simple and rustic and never too sweet. Woven into many of them are my favorite flavors: butter, cinnamon, nuts, and fruit. They're familiar, uncomplicated, and satisfying. One taste and you're instantly comforted. Inspired by a sweet memory from childhood, a European classic, or a time-honored bakeshop standard, they are flavors you never tire of. Like my bread, these are pastries you want to eat every day." --from the Introduction

When celebrated pastry chef and baker Nancy Silverton decided to add sweets to the La Brea Bakery's shelves of artisanal breads, she knew that they couldn't be just any sweets. Instead of baking fastidious and overelaborate desserts, she creates deliciously simple, rustic pastries, full of texture and flavor, that complement perfectly her hearty, country-style breads and have people lining up morning after morning. Now, in *Pastries from the La Brea Bakery*, Silverton shares her passion and expertise in more than 150 recipes of her most scrumptious favorites--virtually every pastry in the La Brea Bakery's impressive repertoire. Silverton distills years of experimentation and innovation into simple and accessible directions. Many of her recipes are surprisingly quick and easy--not to mention incredibly tasty--like her crisps, cobblers, and crumbles, and her ever-popular scones, which run the gamut from Chocolate-Walnut to Ginger to Mushroom-Onion. Her muffins are moist and distinctive, from the healthful Bran to the rich Crotin de Chocolat. She offers an array of quickbreads and quickcakes for all tastes (including Madeleines, Canelleacute;s, and Cranberry-Almond Tea Bread), and her tarts bring out the best qualities of the finest ingredients, from the intense, fresh fruit of her Cherry Bundles to her elegant Triple Almond Tart. Beautiful cookies, such as Almond Sunflowers, Nun's Breasts, and Swedish Ginger Wafers, are centerpiece desserts on their own. Silverton also deftly teaches the delicate art of confections--here you'll find Almond Bark, English Toffee, and Lollipops--and demystifies the sometimes intimidating technique of doughnut making. The crowning touch is her detailed section on Morn-ing Pastries, where she guides us to mastery of the classic doughs: the quick and rich bobka, the fine-textured traditional brioche, the famous and flexible croissant, and the piegrave;ce de reacute;sistance: puff pastry. An important book from a baking and pastry icon, *Pastries from the La Brea Bakery*, like Nancy Silver-ton's acclaimed *Breads from the La Brea Bakery*, is a bible of the craft for bakers everywhere. A selection of recipes from Nancy Silverton's *Pastries from the La Brea Bakery* Apple Fritters \* Asparagus-Egg Pie with Potato Crust \* Black Currant Silk Tart Blueberry-Almond Muffins \* Brownies with Irish Whiskey and Currants \* Canelleacute;s Caramel Candy Kisses \* Cheese Croissants \* Chocolate-Walnut Scones \* Cinnamon Custard Tart cedil; Country Feta Pies \* Cregrave;me Fraicirc;che Coffee Cake \* Croissants \* Crotin de Chocolat cedil; Espresso Wheels \* Everyone's Mother's Berry Cobbler \* Ginger Scones \* Hazelnut-Banana Tart cedil; Iced Raisin Squares \* Jelly Doughnuts \* Lemon Turnovers \* Madeleines \* Moravian Ginger Snaps cedil; Nectarine-Ginger Crisp \* Nun's Breasts \* Parma Braids \* Pecan Sticky Buns \* Ricotta Muffins cedil; Rosemary Corncakes \* Rugelach \* Sesame-Pumpkin Seed Brittle cedil; Sticky Toffee Pudding \* Viennese Cream Brioche

.com The La Brea Bakery had humble beginnings, initially offering only rustic bread. But the locals clamored for more, so owner Nancy Silverton--to ever-widening acclaim--introduced everyone's favorite sweets, including cookies, tarts, crisps, and crumbles. The irresistible sights and smells of a good local sweets shop permeate her second cookbook, *Pastries from the La Brea Bakery*, a follow-up and companion to *Breads from the La Brea Bakery*. The recipes are designed with the novice baker in mind (baking tools and ingredients are indexed with brief explanations of importance), but the book courts all levels of baking experience. For the more advanced, Silverton shows how to visually accentuate her creations with richly colored fruits and sugars that create varying caramelized effects in delicious ways. Dough recipes include bobka, brioche, and croissants; in the more decadent sweets department are recipes for cookies, tarts, scones, and an entire chapter on doughnuts. Once you get stuck in La Brea you'll have a deliciously hard time getting out. --Teresa Simanton

From Publishers Weekly Passionate bakers will find Silverton's latest collection of recipes as absorbing as this year's hottest potboiler: "What happens next?" is the question after each page is turned. Here, the answer is one enticing pastry after another: "quickcakes," quick breads, savorys, cobblers and crisps, muffins, tarts, doughnuts, confections. Fans of Silverton's La Brea Bakery fare will want to know how she makes her fudge-swirled Almond Poundcake and incomparable Cinnammon Buns; and what's the secret of those famous Bran Muffins? (Pureed Raisins) Hers are "rustic" but elegant creations A straightforward, but evocative of browned butter and vanilla, toasted pecans and ricotta. Breakfast Pastries, for example, include Russian Coffeecake, laced with chocolate and sour cream, and lush, brioche Sticky Buns. Although this is a book for the serious cook, its brisk, encouraging tone and intelligently written instructions could help even a novice turn out memorable Chocolate Madeleines, Ginger Scones or Lemon Picnic Tarts Awhile experienced cooks can dive into puff pastry or croissant

dough, as well. Anyone would be thrilled to sample this combination of pastries, and Silverton's excellent teaching skills make this volume accessible to almost everyone. Photos by Steven Rothfeld. (Sept.) Copyright 2000 Reed Business Information, Inc. From Library Journal The wonderful artisanal breads from Silverton's La Brea bakery in Los Angeles have a national reputation. But Silverton is a pastry chef as well. Her first book was the excellent *Desserts*. And several years after she opened the bakery, she added pastries and other sweet baked goods to its repertoire. The follow-up to *Breads from the La Brea Bakery*, this book includes 150 recipes for mostly homey, rustic, though not necessarily simple-to-make treats. Silverton says "show-off desserts" are not her style. There are her delicious Pecan Sticky Buns, Chocolate Croissants, and other "Morning Pastries"; Peach Cobbler, Nectarine-Ginger Crisp, and Belgian Sugar Pie; and muffins, quick breads, scones, and more, including a chapter of savory recipes. Recipe instructions are detailed and clear, and although there are old favorites here, there are many more unusual pastries as well. Highly recommended. Copyright 2000 Reed Business Information, Inc.