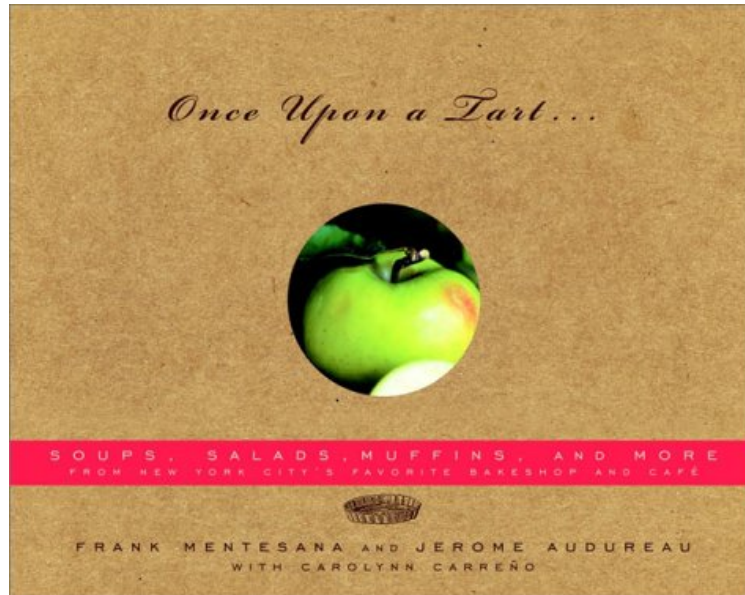


[Free read ebook] Once Upon a Tart...: Soups, Salads, Muffins, and More

Once Upon a Tart...: Soups, Salads, Muffins, and More

Frank Mentessana, Jerome Audureau
ePub | *DOC | audiobook | ebooks | Download PDF



#244939 in Books Knopf 2003-04-22 2003-04-22 Original language: English PDF # 1 9.59 x 1.06 x 8.021, 2.74 #File Name: 0375413162384 pages Great product! | File size: 23.Mb

Frank Mentessana, Jerome Audureau : Once Upon a Tart...: Soups, Salads, Muffins, and More before purchasing it in order to gage whether or not it would be worth my time, and all praised Once Upon a Tart...: Soups, Salads, Muffins, and More:

2 of 2 people found the following review helpful. One of the Most Under Rated Cookbooks By AnneFirst, I have many cookbooks and they get perused and used. This book was a complete surprise because it is very well designed and the recipes work, yet I have never heard anything about the book. Maybe it has an east coast following, but out here in California I never heard even a whisper about this delightful cookbooks. This is fun every day cooking: soups, salads, creative sandwiches, and savory and sweet tarts. Pastry intimidates many, but the authors make the steps easy. The tomato tart with Dijon mustard is excellent and has become a favorite. The pastry crust recipes calls for 3 tablespoons of semolina and it gives it a crunch that enhances but still is a delicate tart. Another often made is Granny's apricot tart. Again, the pastry recipe is excellent and if you use Royal Blenheim apricots as I do here in California it is a prize dessert. This recipes does not call for pastry cream but you put a thin layer of apple butter or apple sauce (I prefer the former) on a par backed pastry shell and then arrange apricots, sprinkle with a bit of sugar to carmelize the apricots. Once baked give it an apricot glaze. Simple and so delicious. Everything I have made has turned out very, very well. The recipes are thoughtful, well written, and the book's design is great. 0 of 0 people found the following review helpful. Great cookbook and souvenir for NYC By Wild Thing Foodie I wanted to buy a cookbook to remember a trip to NYC. So glad I bought this one - it is not too big and very useful. Great for whipping up some food for a girlfriend lunch, picnic, and just lounging around the house. Easy to read and use. It sits next to my Silver Palate cookbooks. So glad that second sellers still have them! At those prices, it is worth it. May buy more to give away. 1 of 1 people found the following review helpful. More than a Tart By Jo Ann Henderson A good tart is about great ingredients assembled to bake an inspired creation. A GREAT tart is about the crust and the creative ability of marrying the right crust to the

right ingredients, elevating the inspired creation to artistry. Frank Mentesana and Jerome Audureau have provided the roadmap to artistry in *Once Upon a Tart*... More than just a book about pies, *Once Upon a Tart*... has provided the secret to the perfect bistro experience with soups, sandwiches, sweet and savory tarts (and more) developed for the home cook. But, please, start with the perfect tart crust! Who knew that that tender, flaky, crunchy shell was the result of adding a couple tablespoons of semolina flour to the mix and working quickly to keep the ingredients as cold as possible?! My first experience with the book was to try my hand at Granny's Tomato Tart (it's summer after all, and the tomatoes are ripe). What a treat! I knew immediately, this book holds more than the promise of a good meal. With *Once Upon a Tart* . . . : Soups, Salads, Muffins, and More on your bookshelf, the taste of Provence is as near as your kitchen cupboard. I really like!

A cookbook in the tradition of *The Silver Palate* and *The Barefoot Contessa* . . . In New York City, famous for its food and restaurants, locals are reverential about the bakeshop and cafe; *Once Upon a Tart*. For more than a decade, they have been lining up at the store mornings and afternoons, waiting patiently for their signature scones, muffins, soups, salads, sandwiches, cookies, and—of course—tarts. And pretty much since the day the cafe opened, patrons have been asking—sometimes begging—the proprietors for their sweet and savory recipes. Good news: the wait is over. In *Once Upon a Tart*, the cafe's founders and co-owners, Jerome Audureau (a New Yorker via France) and Frank Mentesana (a New Yorker via New Jersey), go public with their culinary secrets ("We don't have any," says Frank. "That's our biggest secret of all") and recipes. They also tell their inspiring success story, from selling tarts wholesale out of a warehouse in Long Island City to opening their now-famous outpost in Soho. In nine delicious chapters ranging from savory tarts to cookies, the authors instruct and advise home cooks on everything from how to make the flakiest tart crust ("keep the dough cold") to making sandwiches ("condiments are key") to how to diet ("you want half the calories, eat half the scone"). *Once Upon a Tart* is packed with more than 225 easy-to-prepare recipes, including all the store classics that have earned Frank and Jerome the devotion of their customers: Caramelized-Leek-and-Celery Tart, Creamy Carrot Soup with Fresh Dill, Pork Loin Sandwich with Frisée and Rosemary-Garlic Aioli, Buttermilk Scones with Dried Currants, Banana-Poppy Seed Muffins, and Strawberry-Rhubarb Tart with Crisp Topping. Says Frank, "We believe that deep down, everyone is a cook." Adds Jerome, "And that a little butter in your life is a good thing."

Once Upon a Tart offers 225 recipes from the eponymous Manhattan shop, which, in addition to sweet and savory tarts, prepares delicious soups, salads, and muffins. Both book and shop are the work of business partners Frank Mentesana and Jerome Audureau, whose Soho store has flourished for almost a decade, providing notable quality while expanding tart-consciousness. Among the tart recipes, particularly winning are the Zucchini Tart with Curried Custard and Dried Currants; Roasted Ratatouille Tart with Herbes de Provence; Chocolate Pear Tart; and Jerome's Mother's Famous Almond Tart, a melt-in-your-mouth confection. Equally good are the recipes for sandwiches, such as pork loin with frisée and rosemary-garlic aioli; soups, including black-bean-and-pumpkin with cinnamon and ginger; scones, like honey caramel; and quick breads and cookies, such as Apple-Cranberry Muffins and Rosie's Peanut Butter Cookies. What makes the book especially worthy is its instructive approach. The recipes themselves contain useful technical guideposts (the authors zero-in on desirable unbaked dough texture—"just past crumbly, but still holding together"), and there are many illuminative asides, both personal and to-the-point ("Each variation on an ingredient changes the taste and texture of the cookie," says Frank--this kind of thing excites him," is one). With its attention to the personal, the book is also something of an autobiography *à deux*, and readers will enjoy getting to know the authors, one very French, one solidly American. Illustrated with color photos, and with useful notes on equipment and fundamental processes, such as How to Deal with Eggplant, the book should please bakers at all skill levels. --Arthur Boehm
From Publishers Weekly
Once Upon a Tart, a charming cafe in New York's SoHo, was founded by two refugees from hotel management intent on a dream. Audureau, who ran a tarterie in Avignon, France, his home town, saw that New York had not discovered this French lunch delight the savory tart, with its accoutrements of salads and the finish of a sweet. Jersey-born Mentesana learned to cook from his Italian grandmother. The cafe chefs add unusual twists to traditional recipes for example Zucchini Tart with Curried Custard and Dried Currants and Chickpea-Tomato Soup with Fresh Rosemary. Zestful loving touches, such as Tomato Chutney with Golden Raisins as a spread for sandwiches, are what make this book and the cafe a standout. In chatty, accessible style, Audureau and Mentesana explain everything from blanching vegetables to how to cool tart crust and how to make apricot glaze for sweet tarts. The cafe's regulars will be ecstatic to have this generous offering of recipes for their favorite tarts, scones, tea breads, and cookies, such as My Mother's Are Better Ginger Cookies and the Chocolate-Pecan French-Style Macaroons. Each section, from salads to condiments, is carefully presented and full of ideas and hints. The lunchbox-size book (9 x 7) and lovely photos make for a cozy, lighthearted presentation. Copyright 2003 Reed Business Information, Inc.
From Booklist
Bakers will find plenty of new and alluring recipes in Frank Mentesana and Jerome Audureau's *Once Upon a Tart*. The title misleads--this book is packed with recipes for

both savory and sweet tarts as well as inspired ideas for sandwiches, soups, salads, scones, and quick breads, all from their New York shop. As the authors amply demonstrate, sweet tarts come in all shapes and sizes, from traditional apple, pear, and apricot varieties to exotica such as coffee-pecan and black-plum-and honey. Devotees of scones will find tasty new ones here, particularly a savory triangle of mixed cheeses and fresh dill. This book makes a good contemporary addition to any baking collection. Mark Knoblauch Copyright copy; American Library Association. All rights reserved