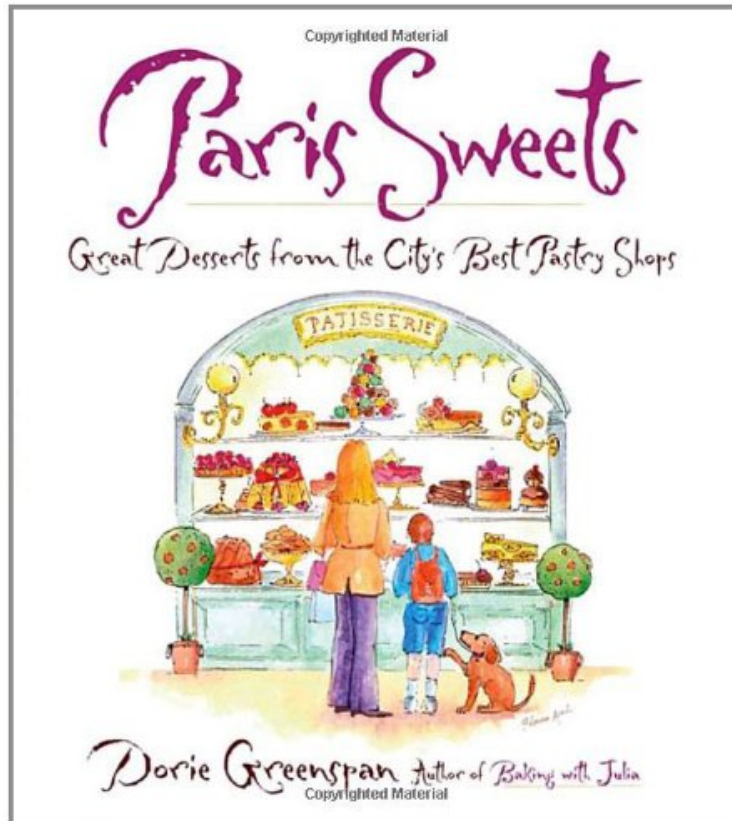


[DOWNLOAD] Paris Sweets: Great Desserts From the City's Best Pastry Shops

## Paris Sweets: Great Desserts From the City's Best Pastry Shops

Dorie Greenspan

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#184681 in Books Greenspan, Dorie 2002-11-12 2002-11-12 Original language: English PDF # 1 9.41 x .81 x 8.471, 1.60 #File Name: 0767906810224 pages French pastry recipes, base recipes, guide to ingredients | File size: 63.Mb

**Dorie Greenspan : Paris Sweets: Great Desserts From the City's Best Pastry Shops** before purchasing it in order to gage whether or not it would be worth my time, and all praised Paris Sweets: Great Desserts From the City's Best Pastry Shops:

7 of 7 people found the following review helpful. Good recipes but Kindle version lacks index, pictures or usable table of contents. By Diane C. I'd give this more stars but for two reasons: There is NO index for the Kindle version, and there are no photos of what you're meant to be creating. Both would add a lot to this book's usability! There's not really even a proper table of contents with a list of recipes--just general descriptive chapter titles (like "cookies") and a mishmash of related recipe text follows. The recipes, themselves, are a nice collection of medium-to-advanced difficulty level, and generally in the vanilla-chocolate-citrus range in flavors. The book covers good ground, and the stories that accompany the recipes are entertaining enough. I hope the publisher considers adding an index, or at least a hyperlinked list of recipes for easy look-up! 0 of 0 people found the following review helpful. Bake awesome sweets, and hopefully travel, explore and have a grand food experiences By EPICurean M. I would say this a decent book that features pastries and sweets coming from bakeries or patisserie around Paris. You can also reference Linda Dannenberg Deliceux, updated in 2016. Dorie Greenspan gives her food insights, why these pastries and sweets are

popular and their culinary heritage and food origins. Then introduces how these bakeries are so popular for more than 20 years or so. She gives adapted recipes on most of these establishments. So I would say this book is a mix of a travel book, gives it history and also a recipe book of their somewhat signature sweets and pastries. 4 of 5 people found the following review helpful. Gem of a cookbook  
By Customer  
I've gotten a bit jaded about cookbooks, and have weeded out my collection considerably. The only one I make heavy use of at the moment is Zachary Golper's *Bien Cuit*, for making bread. However, I like to have some sweets on hand for when people stop by, or for my own "tea time" in the late afternoon, and this cookbook is just the ticket. I've admired the pastries in Paris myself (and have even been making macarons and croissants), with this cookbook I can expand my repertoire. I especially like that she worked on the recipes back in New York to ensure that the ingredients we can get here - especially butter! - will work. Enjoyed her anecdotes about the various shops and the pâtisseries as well. Glad I bought this one, and as I'm doing with *Bien Cuit*, I can see working my way through this one from cover to cover. (The first recipe, "Punitions", I've already started - the dough is chilling in the refrigerator.)

The prize-winning author of *Baking with Julia* (more than 350,000 copies sold), among other cookbook classics, celebrates the sweet life with recipes and lore from Paris's finest patisseries. Like most lovers of pastry and Paris, Dorie Greenspan has always marveled at the jewel-like creations displayed in bakery windows throughout the City of Light. Now, in a charmingly illustrated tribute to the capital of sweets, Greenspan presents a splendid assortment of recipes from Paris's foremost pastry chefs in a book that is as transporting to read as it is easy to use. From classic recipes, some centuries old, to updated innovations, *Paris Sweets* provides a sumptuous guide to creating cookies, from the fabled madeleine to simple, ultra-buttery sables; tarts, from the famous Tatin, which began its life as an upside-down error, to a delightful strawberry tart embellished with homemade strawberry marshmallows; and a glorious range of cakes—lemon-drenched "weekend cake," fudge cake, and the show-stopping Opera. *Paris Sweets* brims with assorted temptations that even a novice can prepare, such as coffee éclairs, rum-soaked babas, and meringue puffs. Evocative portraits of the pastry shops and chefs, as well as information on authentic French ingredients, make this a truly comprehensive tour. An elegant gift for Francophiles, armchair travelers, bakers of all skill levels, and certainly for oneself, *Paris Sweets* brings home a taste of enchantment.

.com Dorie Greenspan's most vivid memory of her first trip to Paris doesn't have anything to do with the Eiffel Tower, but rather a heavenly strawberry tartlet. Overwhelmed by its extraordinary flavor, texture, and appearance, Greenspan was "hooked on Paris and hooked on the city's sweets." *Paris Sweets* is the result of 30 years of searching for the most delectable, delicious, awe-inspiring pastries she could find, and then convincing their creators to part with the recipes. Scattered throughout this delightful book are whimsical illustrations and beautifully written stories about each of Greenspan's favorite pastry shops and the chefs who created them. Some of their recipes, such as Boulangerie Poilane's sweet, buttery, bite-size cookies called Punishments, are quick and easy enough for even a novice baker. And with Greenspan's clear, step-by-step, detailed instructions, Robert Linxe's Grandmother's Creamy Chocolate Cake, an elegant fudgy decadence, and Poujauran's rich, nutty-flavored Financiers, become child's play. Greenspan manages to demystify even the complicated multilayered Opera Cake from Dalloyau. From the most perfect Crème Brulee and Coffee Eclairs to the stunning Fresh Strawberry and Marshmallow Tart, made with homemade strawberry marshmallows, Greenspan will have you torn between making *Paris Sweets* at home and going there yourself. And in case you can do both, she's included all the addresses you need. --Leora Y. Bloom  
From Publishers Weekly  
Greenspan, the author of *Baking with Julia* and a frequent contributor to the food pages of the *New York Times*, here compiles recipes from "les bonnes adresses," collecting secrets for perfect madeleines, macaroons, apple tarts and other classic French desserts. She embellishes her cookbook with anecdotes and histories, explaining that, for example, crème brulee is actually a Spanish invention (known there as crema catalana) and that Saint-Honoré is the patron saint of pastry chefs. Greenspan also includes descriptions of some of her favorite Parisian bakeries, introducing American readers to the pleasures of Laduree and La Maison du Chocolat. The recipes themselves often involve numerous steps and a certain amount of technique; although Greenspan writes with a reassuring tone, most of this cookbook is not for beginners. Even the "simple cakes" require practice to perfect. But even if you don't intend to concoct a twelve-step cake called "Bacchus" ("it could send a hedonist's heart racing into overDrive") any time soon, simply reading Greenspan's transporting cookbook might be the next best thing to dessert. Copyright 2002 Reed Business Information, Inc.  
From the Inside Flap  
The prize-winning author of "*Baking with Julia* (more than 350,000 copies sold), among other cookbook classics, celebrates the sweet life with recipes and lore from Paris's finest patisseries. Like most lovers of pastry and Paris, Dorie Greenspan has always marveled at the jewel-like creations displayed in bakery windows throughout the City of Light. Now, in a charmingly illustrated tribute to the capital of sweets, Greenspan presents a splendid assortment of recipes from Paris's foremost pastry chefs in a book that is as transporting to read as it is easy to use. From classic recipes, some centuries old, to updated innovations, "*Paris Sweets* provides a sumptuous guide to creating cookies, from the fabled madeleine to simple, ultra-buttery sables; tarts, from the famous Tatin, which began its life as an upside-down error, to a delightful strawberry tart embellished with homemade strawberry

marshmallows; and a glorious range of cakes-lemon-drenched "weekend cake," fudge cake, and the show-stopping "Opera." Paris Sweets brims with assorted temptations that even a novice can prepare, such as coffee eclairs, rum-soaked babas, and meringue puffs. Evocative portraits of the pastry shops and chefs, as well as information on authentic French ingredients, make this a truly comprehensive tour. An elegant gift for Francophiles, armchair travelers, bakers of all skill levels, and certainly for oneself, "Paris Sweets brings home a taste of enchantment.