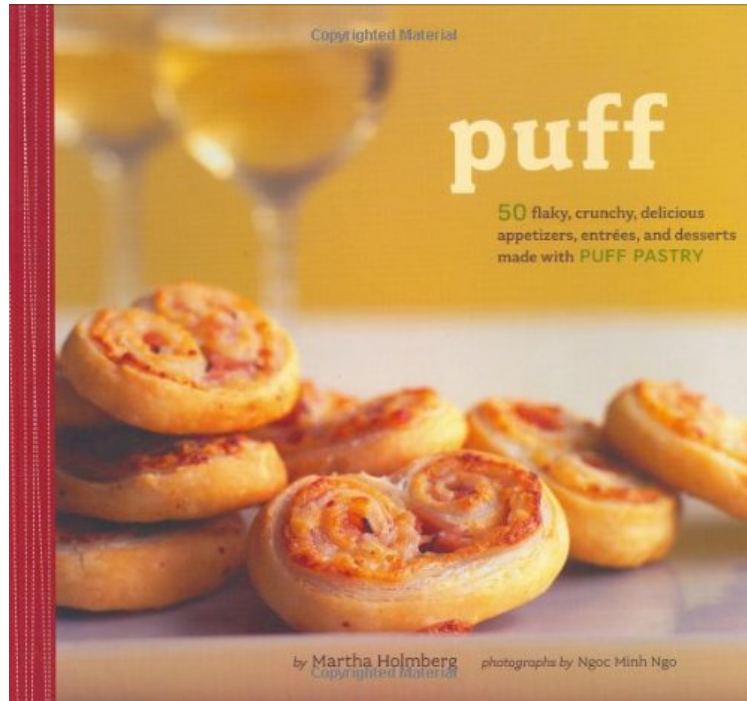


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Martha Holmberg : Puff before purchasing it in order to gauge whether or not it would be worth my time, and all praised Puff:

6 of 6 people found the following review helpful. Better at second glance By glouise I think this may be an award winner, I just don't find it that interesting or filled with that many new ideas. Presented nicely and it is nice to have the many ways to use puff pastry in one book but many of the ideas I have seen in other books. I was looking for new ideas and was disappointed that I was not inspired. HOWEVER and this is important, if you have never used puff pastry or are intimidated by it, this would be a great book to purchase or check out at your local library/book store. The first part of the book is devoted to the making and handling of both, from scratch and purchased puff pastry. Her diagrams are easy to follow as are her directions. There are also a nice selection of recipes. The more I think about this and look at this book the more I think I should have rated it higher...changing from 3 to 4 stars. 2 of 2 people found the following review helpful. Great Book to Learn to Use Puff Pastry By Lady Kathryn This is a very good book for learning to use Puff Pastry. Like the recipes very much. I've tried several and all were excellent. I no longer fear this pastry and buy it frequently to make a recipe from this book. Palmiers are my favorite! She makes it easy and you fearless. I highly recommend this one. 2 of 2 people found the following review helpful. Fantastic By H. Mera A small recipe book that takes puff pastry to new heights. The recipes are easy to follow and results are perfect of, at least the ones I've tried. Photos are a beautiful and accurate which some recipe books can not claim. Highly recommend for the experienced chef and casual cook.

Puff pastry is the flaky, crispy secret to savory appetizers, elegant entres, and decadent desserts. And with quality pre-

made puff pastry available at local supermarkets, it's a breeze to make the dozens of impressive recipes in this cookbook. Instructions for making puff pastry from scratch will ensure French boulangerie results. The author gives sage advice on techniques for getting the most out of the dough, plus which ingredients and equipment should be stocked in the pantry. With treats like Ham, Gruyere, and Dijon Palmiers and Roasted Tomato Tarts, Puff is a breath of fresh air in the kitchen.

About the Author Martha Holmberg is the food editor of the Oregonian and the former publisher of Fine Cooking. Photographer Ngoc Minh Ngo lives in New York City.