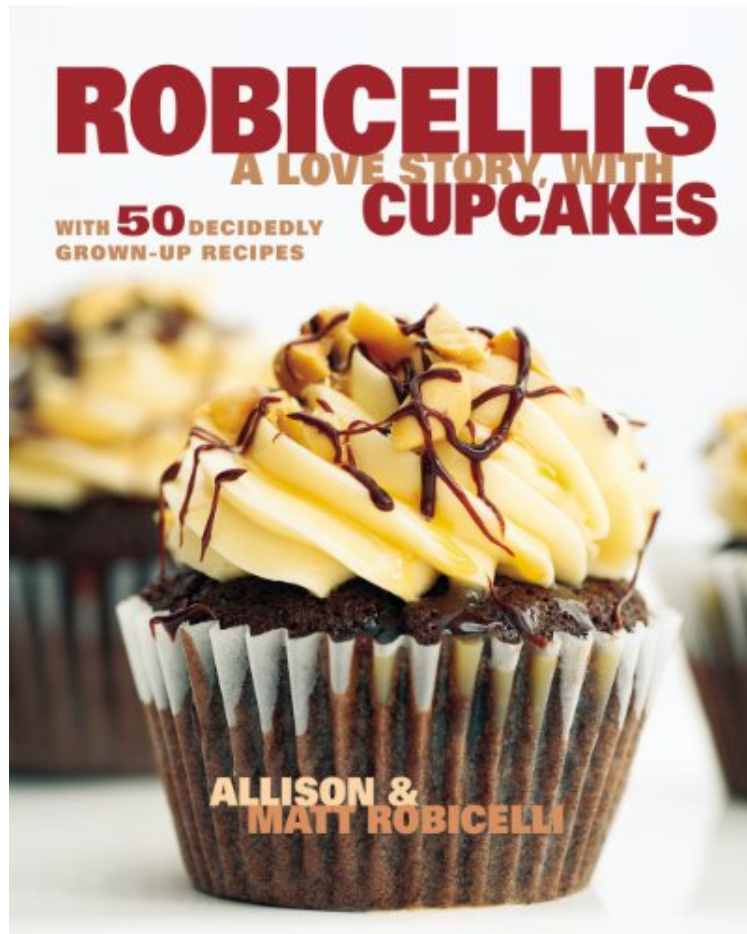


[Free read ebook] Robicelli's a Love Story, with Cupcakes: With 50 Decidedly Grown-Up Recipes

## Robicelli's a Love Story, with Cupcakes: With 50 Decidedly Grown-Up Recipes

Allison Robicelli, Matt Robicelli

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**Allison Robicelli, Matt Robicelli : Robicelli's a Love Story, with Cupcakes: With 50 Decidedly Grown-Up Recipes** before purchasing it in order to gage whether or not it would be worth my time, and all praised Robicelli's a Love Story, with Cupcakes: With 50 Decidedly Grown-Up Recipes:

41 of 43 people found the following review helpful. Best Cupcakes in the entire World. By Amanda P. Yes, this is a good read, so you can curl up in a chair and read cookbooks from cover to cover. In the process, you will learn about the weirdest thing I ever put in my mouth (the Buffalo Chicken Cupcake), the cupcakes my friends have called "orgasms on a plate" (the Iona), the cupcake that features ghost chilies, and the cupcake that my husband proposed to me on (the Brooklyn Blackout.) I loved the Robicelli's cupcakes from the first time I tried them, and I am super excited about sharing their cupcakes with my friends outside of the NYC area. In Full Disclosure: I also used to work for the Robicellis. That said, the same techniques that I learned in the professional kitchen have been lacking in most

home based cookbooks, leading to many disappointments of baking. Why, when I knew the perfect cupcake existed (in the form of the Robicelli's Banana Nutella), did my home creations taste so bad? Two reasons. 1) French Buttercream. Buy a stand mixer, buy a pot that won't dribble on you while pouring hot sugar, and make some french buttercream. Eat it with a spoon, slather it on cupcakes (or lovers), and amaze your friends with awesomesauce. (They have an American style frosting recipe in the book that is amazing for that style of frosting, but you would be completely missing out if you did not have french buttercream in your life.) Also: the frosting recipes are explained through cursing cartoon figures. 2) Melted Butter. The "creaming" method of baking really sucks, unless you do it perfectly. The melted butter/liquid oil method of cupcakes not only makes better, fluffier, and moister cupcakes, but these last longer (and you can start a stockpile of "emergency cake.") Not only do you get the best recipes I have seen for cupcakes, you get the story of the minds behind the madness. You can make almost any cupcake flavor you want (by mixing the base, buttercream, fillings and toppings, you can make literally Millions of cupcake combinations), all while being entertained by Allison and Matt's antics, love story, crazy food ideas, and the best miniature plated desserts in portable form. These are the cupcakes I feed people when they say they don't like cupcakes, and most of them change their minds. Lastly, every recipe has standalone parts. Don't want to eat cupcakes? You will learn how to make Buffalo sauce, hazelnut banana praline, Jameson ganache (which is currently in my fridge ready to be poured over ice cream), Port Wine Reductions, candied nuts, jams, and more. This book is about more than cupcakes, it is about how to create awesome desserts, while giving you the tools needed to make your own creations.

1 of 1 people found the following review helpful. Fun cookbook, good pictures, moderately successful recipes  
By Fincayra  
This cookbook is just so much fun to read. I love the story, the illustrations, the adult language. The reasons for using specific ingredients and tools are discussed with clarity and humor too. The flavors sound awesome. I eat with my eyes and so the peanut butter-bacon-banana cupcakes, a la Elvis, are enough to hook me in. Oh, that's not enough for you? How about cupcakes featuring blueberry port wine from LONG FREAKING ISLAND, where I am from and currently live? Your dulce de leche cupcakes, cinnamon roll cupcakes, blackout cupcakes, chicken n waffles cupcakes (wtf?) all make appearances. I have made two of the recipes so far (dulce de leche and carrot cake) and only two despite dreaming about cupcakes, because the recipes are really involved. Each step requires 5+ ingredients and there are so many components - the cake, the filling, the buttercream, the sugar syrup/wash, the garnish. My lord it's an entire meal in one cupcake. The cakes also turned out kind of dense too, despite my following the instructions to the letter. Maybe it's a personal preference. Also, their American buttercream recipes stink, go somewhere else for a good buttercream recipe. You know what this means? Time to visit their bakery in Brooklyn, ASAP.

2 of 2 people found the following review helpful. Great recipes from an amateur  
By Uhoh  
I don't normally write reviews, but I felt the need to give my 2 cents on this book. I'm a beginner cupcake maker (from hand mixing box recipes to a donated hand mixer to just recently making recipes from scratch with a stand mixer). I wasn't so much interested in the book for the stories (as cute as they are), but I love the recipes. The directions are very clear and easy to follow that I decided my first cupcakes would be the chicken and waffles. They came out AMAZING! Such a tasty combination. I've also done the Elvis and next will be the Noah. I get so many compliments on the cupcakes. Hope one day there will be a volume 2. There is profanity, but I swear like a sailor so I think this book is pretty mild. I wouldn't have children read the book, but I don't think that was their intended audience.

The ultimate guide to gourmet cupcakes, featuring grown-up flavors (figs! whiskey! fried chicken!) and the delicious story of a family saved by a love of sweets. No food coloring. No fondant. No red velvet. Upscale bakery Robicelli's has become a buzzed-about, in-demand purveyor of decidedly adult cupcakes. Nixing cutesy, pastel-colored dollops of fluff for real ingredients and rich French buttercreams, the husband and wife team have reinvented the cupcake craze for a more sophisticated palate, making each a small piece of the greatest cake ever made. Now their extraordinary recipes are available to the home cook. Now their extraordinary recipes are available to the home cook, including: The Laurenzano (fresh fig cake topped with goat cheese buttercream, fig balsamic gastrique, and crisp prosciutto flakes) The Brooklyn Blackout Cake (chocolate cake with chocolate custard buttercream, dipped in homemade fudge and rolled in chocolate cake crumbs) This book captures not only the Robicelli's unique take on baking but also their edgy, unapologetically hilarious take on life, including how they survived severe economic setbacks to launch the country's hottest cupcake brand; a venture begun with thirty dollars in borrowed quarters. Offering both cupcake recipes and a recipe for life that calls for a stash of "emergency cake," Robicelli's: A Love Story, with Cupcakes is a baking book like yours you've never seen before.

From Publishers Weekly Starred . Acclaimed purveyors of the Best Cupcakes in New York City (according to the blog Serious Eats) and humorous bloggers Allison and Matt Robicelli (who also worked at Lutegrave, a respected French restaurant in Manhattan) present a cookbook that reveals the secrets behind the obscenely delicious cupcakes at their eponymous Brooklyn bakery. The Robicellis are dyed-in-the-wool Brooklynites whose refashioned cupcakes go beyond glitter-enhanced pure-sugar bombs and the pink and cutesy... girly aesthetic. Their naughty-but-nice confections are miniature upscale cakes for one, with attitude and adult appeal. By way of themed Love Letters, the

Robicelli's pay homage to the iconic cupcake as more than a flash-in-the-pan trend and show how to fashion single servings of love through a witty narrative. Recipe notes, often R-rated, consist of tales of lovers' spats and family foibles; comic strips offer instruction; and in Matt Says sidebars, bakers get tips and encouragement. Recipes commemorate people, events, and food products: an Elvis-inspired cupcake includes candied bacon and overripe bananas; a sophisticated combination of fig, goat cheese, prosciutto, and balsamic vinegar gastrique honors a favorite teacher; chocolate peanut butter pretzel cupcakes showcase a rich buttercream that demands continued tasting until your eyes roll into the back of your head. Chicken 'n' waffles cupcakes are a savory nondessert option, and there are numerous booze-infused cupcakes as well. Photos are lick-the-page enticing and proof that home bakers are going to enjoy the best bleeping cupcakes their side of the Brooklyn Bridge. (Oct.)

“Delicious, decadent, and velvety smooth, the Robicellis’ famous French buttercream recipe alone is worth the price of this book. Such wonderful recipes! And James Joyce’s Ulysses stream of consciousness has nothing on Allison’s stream of Brooklyn. You will laugh-out-loud and ache in pain through the love and struggles of these two great creative pastry chefs. You have to get this book.” —Shirley O. Corriher, author of *CookWise* and *BakeWise*

“You need this book because it’s freaking hysterical. A serious cookbook that doesn’t take itself so seriously. It’s absolutely genius.” —Johnny Iuzzini, James Beard Award-winning pastry chef and author of *Dessert Fourplay*

“This book is truly one-of-a-kind! No one until now has had the ‘balls’ (as Allison might say) to write a book like this. And I am so happy the Robicellis did.” —Amanda Freitag, chef and TV personality

“The Robicellis are a living legend and their baked creations are nothing short of mystical.” —Cathy Erway, author of *The Art of Eating In*

“If you think all cupcakes are the same and nothing special, you haven’t tried Robicelli’s. This book is a beautiful and witty love story filled with passion and amazingly delicious recipes.” —Fany Gerson, author of *My Sweet Mexico*

“This is the book for when you need to impress diplomats, TV chefs and future in-laws. Plus you learn how to make the fancy French buttercream that really pisses off other adults at your kid’s party.” —Siobhan Wallace, author of *New York a La Cart*

“Bonnie and Clyde had bullets; Allison and Matt have cupcakes. That’s the major difference between two otherwise old-fashioned love stories.” —Doug Quint, owner of Big Gay Ice Cream

“This cookbook is tender like fried chicken, sweet like buttercream, and salty like caramel sauce. It does not pussyfoot around. You will never make a better cupcake in your life — take THAT, elementary-school bake-sale suckas!” —Liz Gutman, author of *The Liddabit Sweets Candy Cookbook*

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Gluten-Free Girl’s Favorite Cookbooks of 2013

“Laugh out loud funny.” —The New York Times  
“The funniest blogger in the Brooklyn food scene.” —Scoutmob  
“Best cupcakes in NYC — seriously.” —Edible Brooklyn

**About the Author**  
Born and raised in Brooklyn, Allison and Matt Robicelli co-own the acclaimed wholesale bakery Robicellis’. Matt was a FDNY paramedic before sustaining injury in 9/11. He then graduated from the French Culinary Institute with honors and has served as executive pastry chef at numerous top restaurants, including Lutegrave & Co. A former caterer, line cook and pastry chef, Allison is also a humorist whose writing has appeared on *Nona Brooklyn*, *Eater*, *Brooklyn*, and *Medium*, as well as on the official Robicellis.com blog, and is the creator of Nutella-sagna. They both still reside in the neighborhood where they grew up — Bay Ridge, Brooklyn.