

Sea Salt Sweet: The Art of Using Salts for the Ultimate Dessert Experience

Heather Baird

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Heather Baird : Sea Salt Sweet: The Art of Using Salts for the Ultimate Dessert Experience before purchasing it in order to gauge whether or not it would be worth my time, and all praised Sea Salt Sweet: The Art of Using Salts for the Ultimate Dessert Experience:

3 of 3 people found the following review helpful. I found the whole process rather easy as I am a fairly decent baker. By Gabriel e. Moody When I first saw the cake on the cover I knew I had to order this book. The book arrived and I read the recipe. At first I thought it was a little too daunting but I decided to dive in anyway. I slowly purchased most of the ingredients (never used beer in a cake) and I took two days off before Christmas to start the cake. You must do this in stages I think. I found the whole process rather easy as I am a fairly decent baker. When it was all done I couldn't believe how HUGE this cake was! The only thing that did not turn out was the ganache! It was extremely runny and ruined the overall look of the finished cake. I was able to make it look presentable and my guests still remarked how beautiful it looked. This cake is extremely rich and six people could not even finish a small slice! I had to slice the remainder up to dole out to neighbors. Would I make this cake again? Yes, but not for a long time, and I would use a different ganache recipe. 4 of 5 people found the following review helpful. A must have for dessert lovers! By PinkElephants If you like dessert, you will love this cookbook. Almost all baked desserts use a little bit of salt in the recipe to make the other flavors pop, but this book takes it to a whole new level. Heather shows you how to

use different kinds of salt to punch up any kind of sweet snack, from pretzels and puddings to souffles and sorbets. There is just something about that balance between salty and sweet that makes the palate sing, and just browsing through the pictures and recipes in *Sea Salt Sweet* makes my palate want to sing operas! I especially love the section on making and blending your own salts at home. What a great way to personalize any recipe! This is definitely a must have for bakers and dessert lovers. Also, check out Heather's blog *Sprinkle Bakes* for more of her delicious, beautiful desserts! 0 of 0 people found the following review helpful. YummmBy D.B. Interesting find

Make Your Desserts Even Sweeter—With Salt! If you've ever dipped pretzels in melted chocolate or sprinkled salt over a juicy melon slice, then you've discovered the magic alchemy in mixing saltiness with sweetness. The recipes in *Sea Salt Sweet* take it up a notch, combining these two great tastes in ways you've never imagined. Award-winning blogger and master baker Heather Baird teaches you how to use fine artisan salts — from Maldon Sea Salt and Red Hawaiian Salt, to Himalayan Black and French Grey Salt — to make mouthwatering desserts for any occasion. From sure-to-please classics like Chocolate Chunk Kettle Chip Cookies and Lemon Pie with Soda Cracker Crust, to more exotic choices like Black Sesame Cupcakes with Matcha Buttercream or Smoke Stout Chocolate Torte, *Sea Salt Sweet* offers delectable “must-try” treats for the salty-sweet lover.

[B]aking blogger Baird (*Sprinklebakes*) provides a guide to salt textures (coarse, fine grain, flake), a glossary, and a list of online suppliers [and] organizes her recipes by amount of salt; bakers who prefer just a pinch can try treats such as butterscotch budino tiramisu and caramel buttermilk tart with cornmeal crust, while serious salt lovers may turn to the more aggressively seasoned smoke and stout chocolate torte and candied Kalamata olives. Bakers who like desserts with a savory twist will enjoy this cookbook, along with Agatha Kulaga and Erin Patinkin's *Ovenly*. --Library Journal "Illustrated with sumptuous color photography... a treasury of unforgettably tasty delights!" --The Cookbook Shelf, Midwest Books