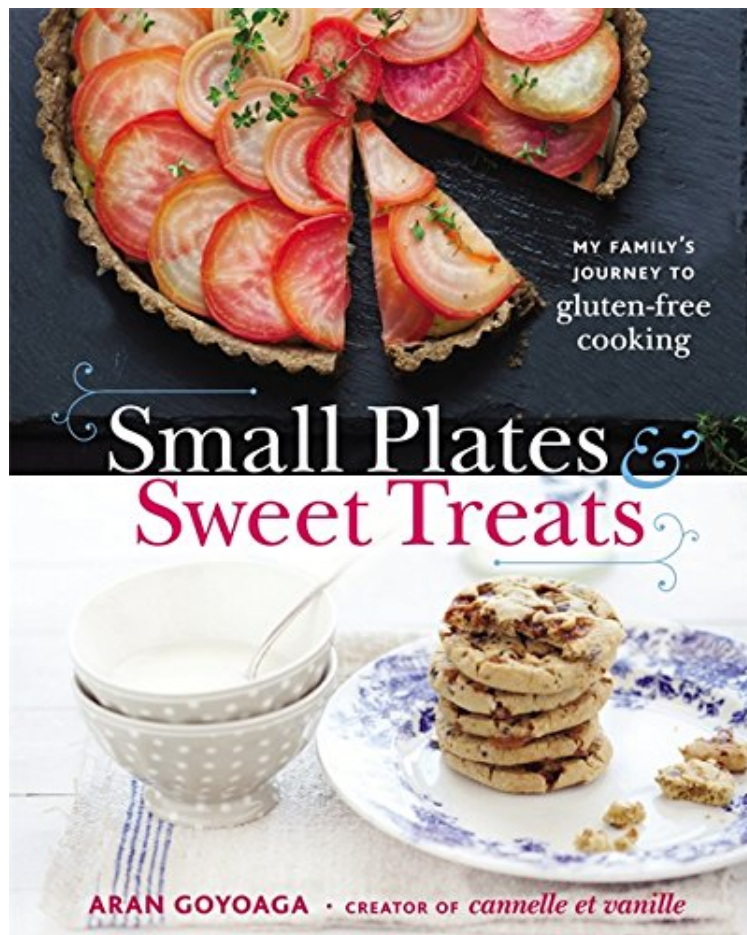


[Mobile ebook] Small Plates and Sweet Treats: My Family's Journey to Gluten-Free Cooking, from the Creator of Cannelle et Vanille

## Small Plates and Sweet Treats: My Family's Journey to Gluten-Free Cooking, from the Creator of Cannelle et Vanille

Aran Goyoaga

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**Aran Goyoaga : Small Plates and Sweet Treats: My Family's Journey to Gluten-Free Cooking, from the Creator of Cannelle et Vanille** before purchasing it in order to gage whether or not it would be worth my time, and all praised Small Plates and Sweet Treats: My Family's Journey to Gluten-Free Cooking, from the Creator of Cannelle et Vanille:

5 of 5 people found the following review helpful. Great Cookbook (especially for those on GF diet)By Zack PorgesGreat book with some incredible recipes, only problem is the prohibitive cost of the ingredients. As someone who cooks GF (fiance is celiac), I'm very accustomed to the increased cost of ingredients for most GF recipes, but the breadth of different specialty ingredients used in this cookbook though makes it very expensive to actually cook a lot of recipes.However as GF recipes go, I don't know that I've ever read a better cookbook. The author's pastry

background and GF cooking practices makes for some desert recipes especially that come out so fantastically tasty and well-textured you'd be shocked they didn't come from a professional bakery.<sup>3</sup> of 3 people found the following review helpful. Lovely to look at, delicious to cook from  
By Dusya<sup>4</sup>This book is a real gem for anyone who likes to cook, not just those who follow a gluten-free diet (which I don't). It is beautifully photographed, well organized and the recipes are easy to follow. Just looking at it makes me want to race to the kitchen and start cooking/baking. The ingredients can sometimes be on the exotic side but there are plenty of recipes with more widely available ingredients and for the more unique ones the author often suggests substitutes. I like that all the ingredients are listed in both volume and weight measurements. As to the recipes themselves, I have made about a half dozen things and they have all been delicious. Salmon cakes with pea shoot mayonnaise and the beet, chocolate and almond butter molten cakes received rave reviews from friends and family. Can't wait to try more of Aran's recipes!<sup>1</sup> of 1 people found the following review helpful. Gorgeous photos and delicious recipes that both Gluten-free and non will enjoy  
By ElisaEven if I've known Aran's beautiful blog ( Cannelle et Vanille ) for quite some time now, her first book, Small Plates and Sweet Treats, left me amazed nonetheless: beautifully written, in the kind-hearted way and with that sweet hint of nostalgia that are a lovely part of Aran's style, with beautiful, bright and mouth-watering photos and delicious recipes, you will find yourself dreaming about the smell of spices and cozy soups even if you're not gluten-free.The book is very easy-going and practical, being divided into seasons, and each season featuring a savoury section ( small plates, or pintxos as they call them in the basque country from where Aran comes from ), and a sweet one ( sweet treats ), with 15 delicious recipes per section. They are all homey, easy to reproduce ( and of course to adapt if you're not gluten-free: I am not in fact, and I've tried some from her book and her blog also, and they were always a success ), often times dairy-free also, which is a good thing too, and of course, beautiful; and, as a bonus, the book features Aran's own tips to substitute some ingredients ( or to try new ones ), manage through the challenging but full of possibilities world of gluten-freen cooking and baking ( the book features recipes for bread and brioche also, which for one on a gluten-free diet is a hit to say the least ), to make things such chestnut flour, or chicken stock, or nuts butter at home, to help you on your way through the book and through a more healthful, satisfying and relaxed way to cook.

Trained pastry chef, blogger, and mother of two Aran Goyoaga turned to gluten-free cooking when she and her children were diagnosed with gluten intolerance. Combining the flavors of her childhood in Bilbao, Spain, with unique artistry and the informal elegance of small-plate dining, Aran has sacrificed nothing.Dishes range from soups and salads to savory tarts and stews to her signature desserts. With delicate, flavorful, and naturally gluten-free recipes arranged by season, and the author's gorgeously sun-filled food photography throughout, SMALL PLATES AND SWEET TREATS will bring the magic of Aran's home to yours.Fans of Cannelle et Vanille, those with gluten allergies, and cookbook enthusiasts looking for something new and special will all be attracted to this breathtaking book.

"Beautifully styled and photographed treatise on all things gluten-free."?Gwyneth Paltrow, on GOOP"A charmer from start to finish. Aran Goyoaga, the creator of Canelle et Vanille, is such a talented photographer that her pictures make you dream. Her food is gluten-free, a tremendous plus for anyone with a wheat tolerance, but a treat for everyone who wants to serve full-flavored beautiful food every day."?Dorie Greenspan"Aran Goyoaga (and her blog, Canelle et Vanille) has elevated gluten-free cooking to an art form -- all while feeding a family of four."?Daily Candy"Regardless of whether you're eating gluten-free or not, this is a cookbook worth picking up. The gloriously bright photos and her focus on seasonal eating and "small plates" make this an attractive book that's bound to inspire you to eat better and well."?Epicurious"The home-cooked meals on Aran Goyoaga's Cannelle et Vanille are so elegant, it might take you a while to realize everything is also gluten-free."?West Elm blog"Aran Goyoaga, the face behind the food blog Cannelle et Vanille, whips up seductive breakfast dishes that just happen to be gluten-free."?Whole Living magazine"Don't be thrown by the gluten-free reference. No need to conjure images of deprivation. Goyoaga does gluten-free gorgeously."?Palm Beach Post"Blogger and pastry chef Aran Goyoaga is the master of gluten-free cooking."?Sweet Paul Magazine"Small plates and space to mingle are hallmarks of blogger Aran Goyoaga, who seamlessly makes the old world new again (and gluten free) in the sunny warmth of Florida"?Martha Stewart's Everyday Food"Aran's unique sensibility rings clear throughout this book, from her heartfelt, attractive cooking to her beautifully styled photography. Lovely all the way around."?Heidi Swanson"Aran makes beautiful food that is meant to be shared with family and friends. That it is all gluten-free is a boon for people like me, but this is food for everyone. Peruse the pages of Small Plates and Sweet Treats and you will fall in love with this book."?Shauna James Ahern. author of Gluten-free Girl"With its mesmerizing and enticing photography, it will be hard for anyone to resist opening Small Plates and Sweet Treats daily for culinary inspiration."?The Latin Kitchen"Beautiful and filled with recipes that are gorgeous, delicious, and fitting for the season, this is a go-to book for finding baked goodies to make."?Jaymi Heimbuch, Mother Nature NetworkAbout the AuthorAuthor Aran Goyoaga's popular blog Cannelle et Vanille has garnered her recognition from some of the food world's most influential websites and personalities, including Martha Stewart, the New York Times, and Gwyneth Paltrow's newsletter GOOP. A MBA and Culinary

School graduate and full-time food writer, stylist, photographer and mother of two, Aran has a passion for great ingredients and a table full of friends and family.