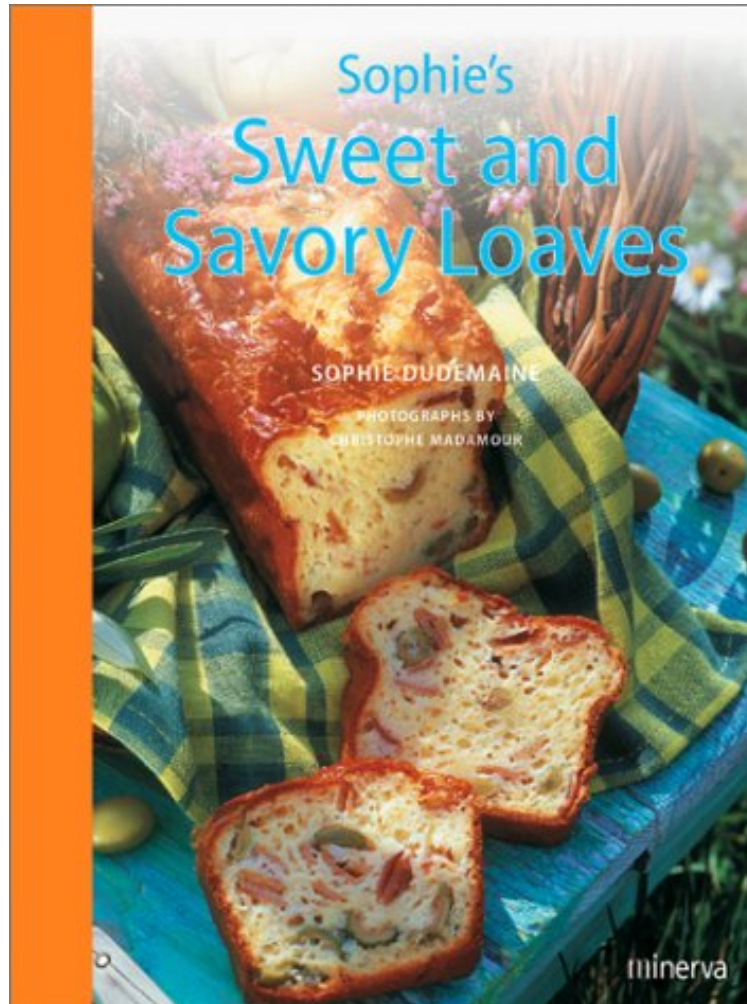


(Free pdf) Sophie's Sweet and Savory Loaves

Sophie's Sweet and Savory Loaves

Sophie Dudemaine

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#1780383 in Books Stewart, Tabori and Chang 2002-10-08 Original language: English PDF # 1 10.63 x 1.00 x 8.001, #File Name: 1584792450160 pages | File size: 30.Mb

Sophie Dudemaine : Sophie's Sweet and Savory Loaves before purchasing it in order to gage whether or not it would be worth my time, and all praised Sophie's Sweet and Savory Loaves:

1 of 1 people found the following review helpful. a real treasure of a cookbookBy caseyI just bought this book and glad to have done so.Here are some details about this book other buyers haven't discussed.As noted, the recipes are categorized based on seasonal availability of the prime ingredients, usually the fresh fruits for the sweet loaves. But most recipes can be prepared anytime of year.A photo of the final product typically accompanies the recipe. The title of the book is clear and simple and to the point.Second, the title itself is a bit of a misnomer because I am not sure what to call the final product. Breads come in loaves, but how about cakes. Do you buy a loaf of pound cake?Also, having gone through the recipes, none of them use yeast as a leavening agent. Instead, baking powder is used to provide the "puff." Using baking powder makes it real easy to prepare any of these recipes - it's as simple as making a

cake from scratch - just sometimes you're adding cooked chicken and herbs, or other cooked meats and vegetables to the batter and avoiding the sugar. There's no kneading, no waiting for first and second raisings, etc. Any of these recipes would be an ideal item to serve with high tea or coffee as a snack, but because of chunky ingredients, I am not sure you could really use a slice or two to make a sandwich. However, served warm and paired with a salad, I think any of these savory recipes could serve as a meal in themselves. The sweeter recipes, naturally as any good dessert (or snack anytime of day), especially at breakfast maybe slathered with some butter or just cake and ice cream - yeah, you can have both and eat them too. I'd highly recommend this book to everyone. The recipes are simple to prepare and have real appeal: chicken with tarragon, foie gras with smoked duck, apple and prune cake, ham and swiss cheese, etc. for starters.

0 of 0 people found the following review helpful. SORRY SOPHIE By Jackie I had read several years ago that this book was close to being a masterpiece. It was published in several languages, so it must have been a hit or so I thought. However, the fact that it's out of print should have told me something closer to the truth. It took a long time for me to find a copy to buy and I was so delighted when I finally got a copy. Upon close scrutiny the author seems to use a master recipe that she augments with different things to create many variations. Most of the recipes call for tons of butter and Dudemaine is obsessed with gruyere cheese, so don't think about cholesterol when baking any of them. I've made one savory loaf so far and wasn't impressed enough to think about making a variation anytime soon. Forget the stars. Color me disappointed.

9 of 9 people found the following review helpful. Great for Potlucks! By Cat I am The principle of the book is quite simple. There is one basic recipe for dough and you can add various ingredients like nuts, cheese, prunes, etc. The book gives some recipes for various loaves but I also tried my own combinations and they came out great! I brought some of these loaves (together with a home-made spread) to potluck events and they were always a hit. I just have one point of critique: these recipes are not so great for people watching their fat intake! The amount of oil and cheese used in the basic recipe is quite big and while the fresh loaf tastes so great that you could easily want to eat the whole thing moderation seems to be the key (as always in life!).

In this delectable cookbook, the woman known as the "French Martha Stewart" shares the original recipes that catapulted her into the limelight: her mouthwatering sweet and savory cakes and loaves. Whether served as tea-time treats, appetizers, or even main dishes, these quick-to-prepare loaves, made from fresh seasonal ingredients, get mixed in one bowl and baked in one pan. 76 recipes, 48 photographs and spot art.

Language Notes Text: English (translation) Original Language: French