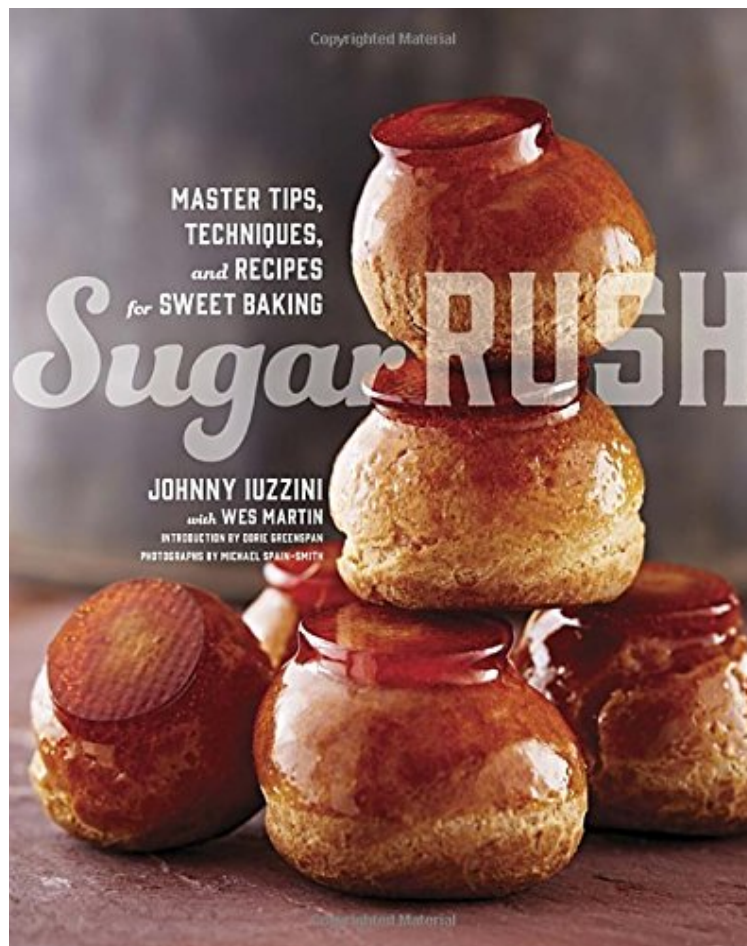


[Pdf free] Sugar Rush: Master Tips, Techniques, and Recipes for Sweet Baking

Sugar Rush: Master Tips, Techniques, and Recipes for Sweet Baking

Johnny Iuzzini, Wes Martin
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Johnny Iuzzini, Wes Martin : Sugar Rush: Master Tips, Techniques, and Recipes for Sweet Baking before purchasing it in order to gage whether or not it would be worth my time, and all praised Sugar Rush: Master Tips, Techniques, and Recipes for Sweet Baking:

70 of 72 people found the following review helpful. A must have for the home baker! By D. Mazzuchin I don't write many reviews but couldn't pass up writing about this book. I love to bake and I have more cookbooks than I know what to do with. I buy them and they end up on a shelf, really fancy space fillers. I can assure you, that will not be the fate of this book. I don't know where to begin. The photos are amazing! Not only are they beautiful but take you through a photo tutorial of many of the recipes. I like to see what a recipe should look like when it's complete. The info is thorough and gives you so many useful tips. It takes things that look like they should be difficult and makes them doable. The few recipes I've tried out so far were easy enough for just about anyone that can read and all turned

out amazing. My biggest issue with the book is deciding what to try next. In many cookbooks I buy there is a small percentage of recipes that I actually use or want to try, the ones that hooked me into buying it. The rest of the recipes end up being fillers that I never look at. This might be the first book I've gotten where I want to try everything! I can see this book as easily becoming one of my favorites. 42 of 42 people found the following review helpful. An absolutely gorgeous book! Perfect for novices to expert bakers - something for everyone! By P. Greer Sugar Rush is a big, beautiful book. It's absolutely gorgeous and with holiday shopping just around the corner it would make a perfect gift for you or someone you really, really like! Seriously, if you have any sort of foodie on your holiday list, look no further. The book opens with an introduction by Dorie Greenspan (I know!), which that right there should tell you how wonderful this book is! That is followed by a getting started section that covers ingredients, equipment, tools, and bakeware. The rest of the book is divided into nine sections: Custards and Creamy Desserts; Eggs and Meringue; Caramel; Cakes, Cupcakes, Brownies, and Muffins; Cookies, Tea Cakes and Biscuits; Tarts, Cobblers and Crisps; Yeast Doughs; Glazes, Frosting, Fillings and Sauces; and Building a Balanced Dessert. Each section opens with the general basic info about the desserts in that section. I marked so many things to try: Custards and Creamy Desserts: Vanilla Cream Sauce, Ginger Spice Ice Cream, Coffee Cardamom Pastry Cream, Toasted Almond-Cinnamon Panna Cotta. Eggs and Meringue: French Meringue, Swiss Meringue, Italian Meringue (who knew there were so many meringues!), Crunchy Meringue Cookies, Bittersweet Chocolate Mousse, Banana-Rum Mousse, Espresso Marshmallows, and Browned Butter Crepes. Caramel: Dry Caramel vs. Wet Caramel (again, had no idea there were types of caramel), Candied Hazelnuts, Caramel Pudding, Earl Grey Creme Caramel. Cakes, Cupcakes, Brownies, and Muffins: Crumb Cake, Chocolate Cupcakes, Olive Oil Sponge Cake, Flourless Chocolate Meringue Cake, and Spicy Malted Chocolate Chipotle Brownies. Cookies, Tea Cakes and Biscuits: Killer Chocolate Chip Cookies, Chocolate Snowballs, Fluffy Buttermilk Biscuits. Tarts, Cobblers, and Crisps - Sweet Tart Dough, Citrus Tart Dough, Chocolate Tart Dough, Caramel-Walnut Tart, Smoky Chocolate Ginger Ganache Tart, and Goopy Chocolate-Caramel Tart. Yeast Doughs: Brioche, Pecan-Caramel Sticky Buns, and Fresh Yeast Donuts. Glazes, Frostings, Fillings and Sauces: Shiny Chocolate Glaze, Buttercream with 7 variations, and Candied Citrus Peel. Building a Balanced Dessert: combining several of the desserts into one amazing dessert, for example: The Vanilla-Banana Caramel Cake using Vanilla Sponge Cake, Banana-Rum Mousse, Caramelized Bananas, and Candied Hazelnuts! I can not say enough good things about this book. It is like a textbook for baking, with gorgeous step-by-step photos. There are mother recipes that you can learn and master and then move on to the more compacted recipes. Dorie Greenspan says it best in the intro when she states that she wishes she had had this book back when she was learning to bake. The thing is it's perfect for people who are just learning to bake, people who bake occasionally and want to step up their game, and those that bake regularly and want to learn new tips and tricks from a master pastry chef. 4 of 4 people found the following review helpful. Buy This Book! By Kristin C. Let me start out by saying that if you like to bake, you must get this book! It will be your go to book for desserts. I just bought my own copy after borrowing a friend's. Every dessert I made from it was amazing! Most were very simple to make and there were pictures showing you each step to avoid any mistakes. It even includes a list of useful tools you should have in your kitchen for baking. I read this book from cover to cover before I baked a single thing and loved the stories and helpful baking tips. A truly useful and great cook book!

James Beard award-winning pastry chef Johnny Iuzzini returns to basics in this complete baking course in a book with everything a home baker needs to confidently turn out 150+ sweets with sophisticated flavors. Iuzzini starts by sharing his expert tips on fundamentals such as making caramel and mixing butter cakes, with accompanying step-by-step photographs, before moving on to recipes for Salted Caramels and Sticky Caramel Date Cake. After mastering the simple method for making light-as-air meringues, anyone can make ethereal espresso marshmallows, mile-high soufflé, and chewy French macaron sandwich cookies. Readers can finally expand their cake and ice cream horizons to embrace flavors as thrilling as those in Brown Sugar-Molasses Layer Cake and Bitter Orange Ice Cream. The 250 photographs include both instructive technique shots to reassure bakers at every turn as well as stunning photographs of the ready-to-eat treats. With Sugar Rush, baking at home has never been easier or more inviting.

It's always a pleasure to see the fireworks that a master pastry chef like Johnny can produce. But what makes this book indispensable to anybody who loves to bake is the way he explains basic baking principles and shares his vast knowledge. Every kitchen should have this book, including mine. --Duff Goldman "I was first introduced to Johnny Iuzzini's artistry at Jean-Georges. He's like a modern-day Willy Wonka, creating desserts with a whimsical nature; and because I am a passionate lover of all things sweet, I became a huge fan. This book is a great way for people to take his playful spin on desserts and re-create them in their own home." --Giada De Laurentiis About the Author JOHNNY IUZZINI, winner of the James Beard award for Outstanding Pastry Chef and recognized as one of the 10 Most Influential Pastry Chefs in America by Forbes, was the executive pastry chef of the world-renowned Jean Georges restaurant in New York City for ten years and also the head judge of Top Chef: Just Desserts. He currently runs his own pastry and culinary arts consulting company named Sugar Fueled Inc.