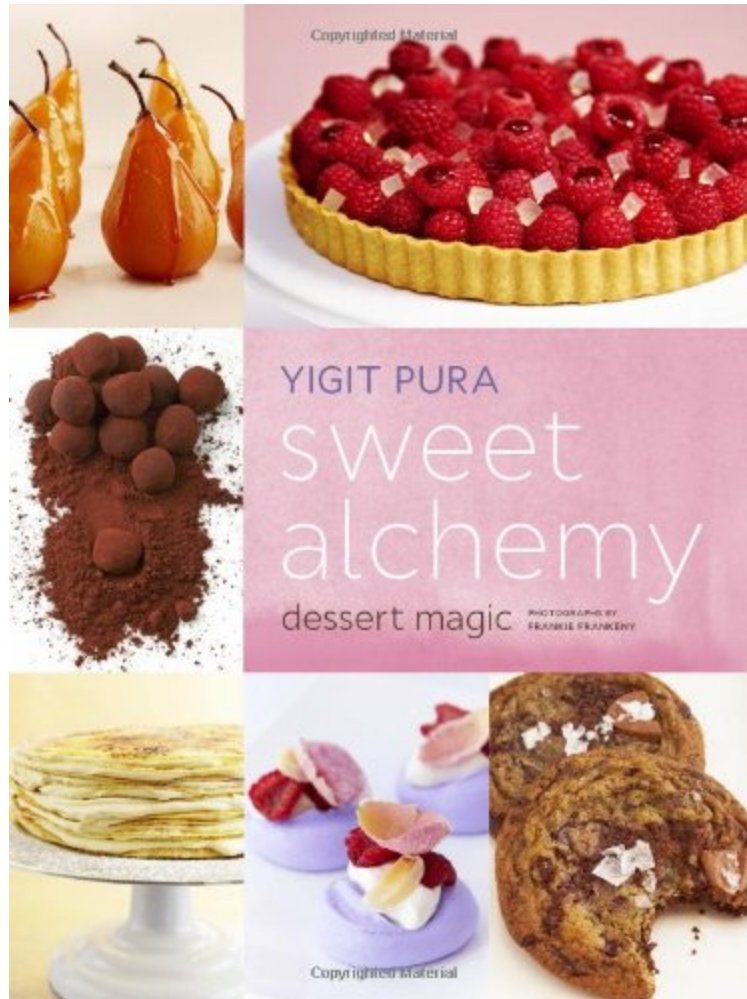


[Get free] Sweet Alchemy: Dessert Magic

## Sweet Alchemy: Dessert Magic

Yigit Pura

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#916039 in Books 2014-08-19 2014-08-19 Original language: English PDF # 1 10.25 x 1.00 x 7.631, .0 #File Name: 1452108889224 pages | File size: 20.Mb

**Yigit Pura : Sweet Alchemy: Dessert Magic** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Sweet Alchemy: Dessert Magic:

10 of 11 people found the following review helpful. The cookie recipe pictured on the bottom-right corner of the cover is nice, but not my favorite. By Sean There is a HUGE error in the citrus-scented panna cotta recipe. The amount of gelatin specified in the recipe made the custard almost indescribably firm. Cut it down to one package of powdered gelatin for a luscious panna cotta. The cookie recipe pictured on the bottom-right corner of the cover is nice, but not my favorite. Lots of beautiful desserts I'm excited to try! More advanced than most home bakers, however. Not for everyone. 0 of 0 people found the following review helpful. When you get to try making them you'll be like.. By Customer At first I thought the recipes were complicated. When you get to try making them you'll be like... "wow! That wasn't that hard to make!". And the recipes taste great! 0 of 0 people found the following review helpful. Five Stars By

Tampa GatorSweet Alchemy: Dessert Magic has many great recipes with beautiful photos.

Yigit Pura is a sugar fiend . . . and a pastry dynamo! His striking desserts have sparked excitement and devotion throughout his career, from the top pastry kitchens of New York and San Francisco to the winner's podium on Top Chef: Just Desserts. His sugar showcase is Tout Sweet Patisserie, his pacirc;tisserie and dessert laboratory on San Francisco's Union Square. Now, in Sweet Alchemy, Yigit shares his approach to pastry and his sweet formulas for the very first time. He demonstrates how fun and, in fact, simple it can be to combine straightforward basics into beautiful, multilayered desserts. Each ingredient-driven chapter (sugar, flour, dairy, fruit, and chocolate) contains new twists on traditional recipes, such as Butterscotch Sauce, Sweet Almond Tart Dough, and Baked Berry Meringue Kisses. These playful sweets can be served on their own or combined into irresistible meacute;langes such as the Negroni Creamsicle, a composition of Citrus Vanilla Bean Scented Panna Cotta, Grapefruit-Campari Gelee, and Ruby Red Grapefruit Supremes, or the Sexy Chocolate Coupe, a chocolate extravaganza that marries Dark Chocolate Cremeux to Bittersweet Flourless Chocolate Cake. This book brims with innovative recipes and classic techniques that will elevate your pastry game and bring you into Yigit's world. You will be inspired to create your own sweet alchemy.

Sweet Alchemy is a declaration of love! From the way Yigit describes his first memories of caramel to his most complex and layered recipe, he arms you with the techniques you need to make sure you're as successful in your kitchen as he is in his. - Gail Simmons, television host and author of Talking with My Mouth Full. With Yigit's well-written, step-by-step instructions, not only will you learn how to make his delicious Negroni Creamsicle, but you'll also understand how Yigit's passion, experiences, and technical skills come together to define his sweet, mouthwatering world, how his creative mind works, and his appreciation for the craft of pastry. As a pastry chef for 25 years, this book inspires me to get into the kitchen and bake. - Emily Luchetti, author of The Fearless Baker About the Author Yigit Pura is a pastry chef and winner of Bravo's Top Chef: Just Desserts. His pastry shop Tout Sweet Pacirc;tisserie is based in his hometown, San Francisco. Follow Yigit: @YigitPura and @ToutSweetSF. Frankie Frankeny is a San Francisco-based food photographer. Her work for Chronicle Books includes Michael Chiarello's Live Fire, Humphrey Slocombe Ice Cream Book, and Miette.