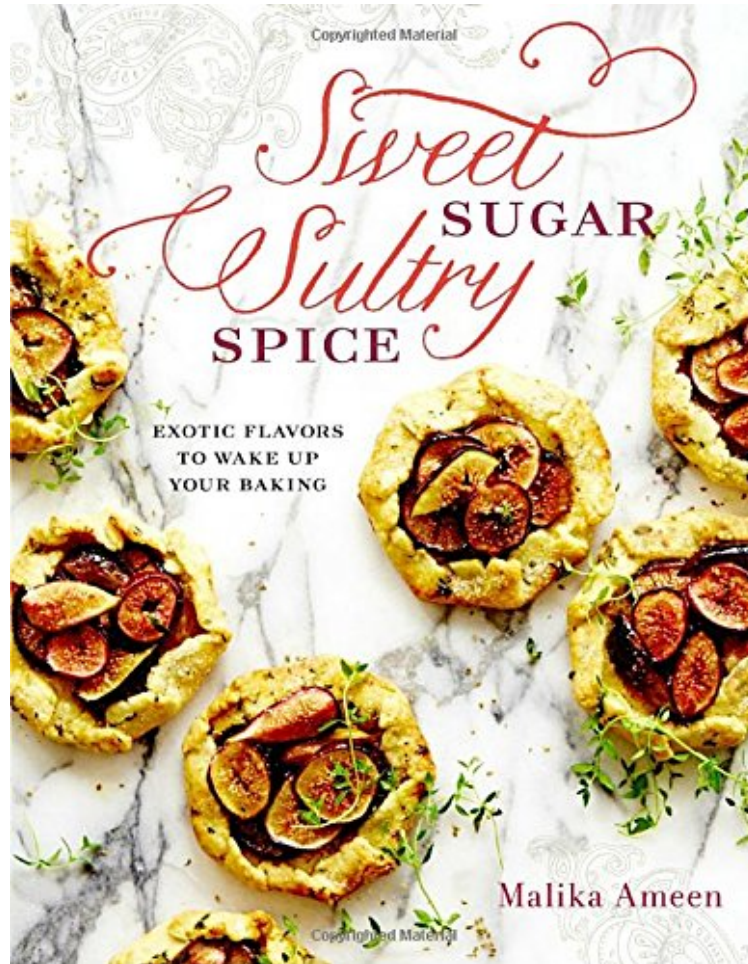


(Mobile book) Sweet Sugar, Sultry Spice: Exotic Flavors to Wake Up Your Baking

Sweet Sugar, Sultry Spice: Exotic Flavors to Wake Up Your Baking

Malika Ameen

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Malika Ameen : Sweet Sugar, Sultry Spice: Exotic Flavors to Wake Up Your Baking before purchasing it in order to gage whether or not it would be worth my time, and all praised Sweet Sugar, Sultry Spice: Exotic Flavors to Wake Up Your Baking:

4 of 4 people found the following review helpful. Beautiful book! A treasure chest of recipes that anyone ...By NavBeautiful book! A treasure chest of recipes that anyone can follow, especially if I was able to! Lol! Love the glossary of spices in the back! I found myself spending ten minutes just browsing this section. Yesterday, I tried the strawberry and cream trifle! It took me just the amount of time it said! Recipe was easy to follow for a non baker like me. The hint of chamomile was the magic ingredient! My guests could not stop raving! I felt like I was a pastry chef! Excited to try the swirled cherry sweet rolls next for my coworkers! Already found the next magic spice... Mahlab kernels! Will let you know how it goes!3 of 3 people found the following review helpful. If you want exotic yet approachable dessert recipes buy this book now!By ASIf you are looking for unique yet approachable recipes you

need to get this book! First of all, this book is a feast for the eyes. The layout is easy to follow and the pictures of Malika's beautiful creations speak for themselves. I just made the Mexican Hot Chocolate cake (yes there is such a thing!) for a friend's birthday and the outcome was to die for. My friends couldn't believe I was able to make something so exotic/decadent yet so delicious! Malika's use of spices, passion for baking and creativity have truly resulted in beautiful, unique, delicious and easy to follow recipes. 2 of 2 people found the following review helpful. A Bakers Joy to Taste and Love. By Customer The quantity of Sweet Sugar Sultry Spice recipes are truly wonderful, yet it is their quality and originality, particularly in the creativity of ingredient combinations that distinguishes Malika Ameen's work. Page after page is seasoned with an accessible collection of spice-enhanced recipes that will transform your baking and awaken your senses her flavor pairings, each intelligently conceived without being pretentious. A joy to taste and love.

A diverse and accessible collection of spice-enhanced recipes that will transform your baking and awaken your senses--from a classically trained pastry chef. Welcome to a world of exotic spices and flavorings from the warm embrace of clove and ginger to the fiery touch of peppercorns and chiles, from the sensual kiss of cardamom and rose to the surprising sensations of sumac and za'atar. With encouraging language, invaluable tips, and a passionate approach to flavor, Malika Ameen seeks to push spices beyond the realm of savory to the world of sweet where they can add everything from a delicate whisper to a surprising punch to cakes and tarts, cookies and bars, ice creams and sorbets, barks and brittles, and more. The 78 recipes are arranged by the feelings and sensations they evoke: Spicy and Warm; Floral and Aromatic; Bright and Fresh; Savory, Earthy and Nutty; and Complex and Mysterious. Create showstoppers such as Roasted Peach and Custard Borek for your next culinary gathering; its velvety saffron cream and subtle cardamom sugar are all wrapped inside light, crunchy layers of phyllo dough. Update classics with a new twist such as Lusty Lemon Squares with a spiced dark chocolate crust dotted with pink peppercorns. Kids and the young at heart will delight in the orange zest, vanilla bean, and cinnamon spiced churros with their accompanying sticky toffee sauce. Beautiful full-page images and an invaluable spice glossary help round out an accessible addition to any dessert library.

"Malika Ameen raids the spice drawer with a sure palate and playful hand, weaving the flavors and fragrance of spices we already know and love--but in new ways--into familiar recipes. Little "aha" moments about keeping, using, and blending spices are a lovely bonus here. Nothing is tricky or finicky. Every recipe tempts!" --Alice Medrich, James Beard Award-winning author of Flavor Flours "Malika has a deep understanding and love for spice with a style that is uniquely her own. She writes with a Chicago heart, French respect, and a Pakistani soul sharing sweet memories and recipes that change the way we experience flavors in dessert." --Ana Sortun and Maura Kilpatrick, authors of Spice, and Soframiz "Malika Ameen's unique use of spice, fun-loving style and never-ending creativity have forever changed the way I think about dessert. With Sweet Sugar, Sultry Spice, she finally shares her delicious recipes with the world, adapted effortlessly for cooks of all levels. Her personal stories and inspired instruction are as lovely and inviting as her baking is addictive!" --Gail Simmons, Food Expert, TV host and Author of Talking With My Mouth Full "Look closely at this book. This is not your typical baking book. Malika Ameen is bold and poetic in her use of intentional spices or herbs in her recipes. Her combinations are seductive and the results will thrill." --Elizabeth Falkner, Chef/Author/Artist "Sweet Sugar, Sultry Spice" is a wonderful collection of distinctive dessert recipes made with exciting and nuanced flavors. Ameen highlights the extensive possibilities for baking with spices, and offers helpful tips for sourcing and storing ingredients." --Eric Ripert, Chef Co-Owner, Le Bernardin About the Author MALIKA AMEEN is a classically trained pastry chef whose South Asian heritage sparked her love of spices--sweet and savory--in desserts. Her cooking journey has taken her from the East Coast to the West Coast and back to her home in the Midwest. As pastry chef at the legendary hotel Chateau Marmont in Los Angeles, she earned accolades for desserts like her walnut cardamom snowball cookies and her sticky toffee pudding, which she brought with her to her hometown of Chicago, where she opened the acclaimed restaurant Aigre Doux. Malika starred on Bravo's Top Chef: Just Desserts and frequently appears on local and national television. She is currently a culinary consultant and custom-order pastry chef. She lives in Chicago with her children.