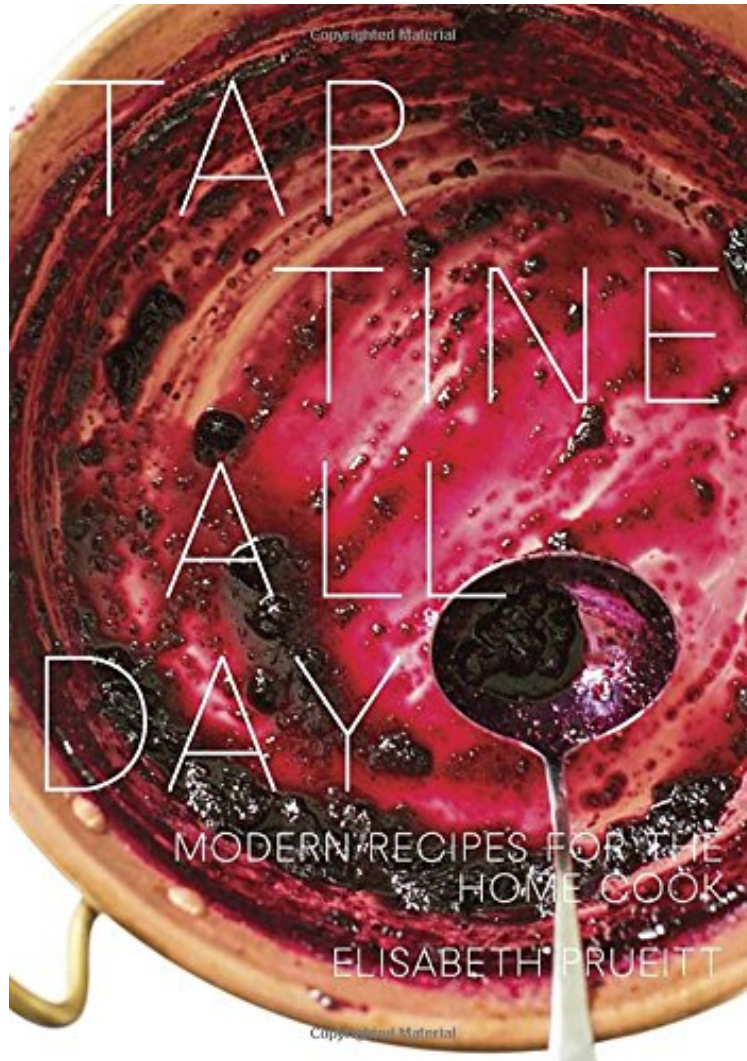


[Get free] Tartine All Day: Modern Recipes for the Home Cook

# Tartine All Day: Modern Recipes for the Home Cook

*Elisabeth Prueitt*

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**Elisabeth Prueitt : Tartine All Day: Modern Recipes for the Home Cook** before purchasing it in order to gage whether or not it would be worth my time, and all praised Tartine All Day: Modern Recipes for the Home Cook:

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An all-purpose, comprehensive cookbook with 200 recipes for the whole-foods way people want to eat and bake at home today, from James Beard Award-winning and best-selling author Elisabeth Prueitt, cofounder of San Francisco's acclaimed Tartine Bakery. *Tartine All Day* is Tartine cofounder Elisabeth Prueitt's gift to home cooks everywhere who crave an all-in-one repertoire of wholesome, straight-forward recipes for the way they want to eat morning, noon, and night. As the family cook in her own household, Prueitt understands the challenge of making daily home cooking healthy, delicious, and enticing for all—without wearing out the cook. Through concise instruction Prueitt translates professional expertise into home cooking that effortlessly adds variety and brings everyone to the table. With 200 recipes for everything from the best-ever salad dressings to genius gluten-free pancakes (and 45 other gluten-free options), the greatest potato gratin, fool-proof salmon and roasted chicken, do-able gathering-size meals, and dreamy desserts, *Tartine All Day* is the hard-working cookbook that will guide and inspire home cooks in new and enduring ways.

"At a time when we are all trying to do so much—at home, at work, in the kitchen—this book comes at just the right moment. Elisabeth Prueitt really pays heed to the reality of our lives with a stack of recipes that begs to be tried out and added to the rhythm of it all."—Yotam Ottolenghi  
"*Tartine All Day* is a cookbook with a California soul, the heart of an artist, and a traditionalist's dedication to usefulness. Elisabeth Prueitt's brand of diverse, ingredient-driven cooking, combined with her genius techniques, makes this collection of savory and sweet recipes brilliant inspiration for everyday cooking."—Heidi Swanson, author of *Super Natural Cooking*  
"*Tartine* bakery is a must-stop in San Francisco for breads and fabulous pastries. Now pastry chef/owner Elisabeth Prueitt turns her attention back home with her favorite recipes in *Tartine All Day*, taking us from breakfast to dinner . . . and, of course, ending with spectacular dessert!"—David Lebovitz, author of *My Paris Kitchen*  
"When Elisabeth Prueitt and Chad Robertson opened *Tartine Bakery* fifteen years ago, they gave us all something we didn't even know we were missing, but suddenly couldn't live without: a visionary reimagining of the corner bakery with a focus on flavor and aesthetics. Packed with reconsidered classics and new standards alike, *Tartine All Day* promises to be just as indispensable."—Samin Nosrat, chef, teacher, and author of *Salt, Fat, Acid, Heat*  
"*Tartine All Day* is exactly what I want in a cookbook. It is a current and contemporary roadmap to the last decade of California, and a mesmerizingly beautiful look at the culture of food being created there. It is dishes we crave, every day, and now you can make it at home. Elisabeth Prueitt can curate my eats any day, all day long."—Hugh Acheson  
"*Tartine All Day* is a modern way to put the joy back in cooking."—*bonappetit.com*  
"... for anyone interested in exploring the modern baker's pantry — whether gluten-free or merely adventurous — Prueitt is the one you want holding your hand."—*New York Times Book*  
"*San Francisco* pastry guru Elisabeth Prueitt extends the *Tartine* line with this indispensable home cooking collection."—*Cooking Light*  
"James Beard Award-winning author Elisabeth Prueitt's delicious home-cooked meals come together in this stunning collection . . ."—*Domino.com*  
"*Tartine All Day* is all about delicious, simple, do-able food, as prepared by someone who really knows what she is doing."—*Saveur.com*  
"Effortless to follow, thorough in its instruction and proves reliable for all meals, from the Any Day Pancakes to start you off to the teff carrot cake to put you to bed."—*Tasting Table*  
"... workmanlike and pragmatic ... a cook's book, a family book, a home kitchen book."—*Los Angeles Times*  
"From its gorgeous, vivid pink and gilded cover to its final, heartfelt acknowledgements, this is a warm, welcoming, and exciting book."—*The Kitchn*  
"Great for: *Tartine Bakery* fans and home cooks looking for an all-purpose cookbook full of pro tips on simple ways to make good food."—*Bay Area News Group*  
"... *All Day* is the rare cookbook that does manage to bridge the gap between home cooks and restaurant chefs."—Lucky Peach  
"Prueitt has the special gift of creating alchemical recipes — combining ingredients and techniques in such a way that what manifests is light years beyond the sum of their parts." —*Eater*  
"To say I have been excited about this book would be the understatement of the season."—*Smitten Kitchen*  
"The new bible of alt-flour, gluten-free cooking, from a chef who never sacrifices deliciousness."—*HealthyishAbout the Author*  
ELISABETH PRUEITT is the cofounder of the San Francisco-based *Tartine Bakery* and *Tartine Manufactory* and the owner of the ice cream shop *Cookies Cream*. She is also the author of the original *Tartine* cookbook, a James Beard Best Pastry Chef Award repeat nominee and winner, and the founder of the *Conductive Education Center* of San Francisco.  
Excerpt. © Reprinted by permission. All rights reserved.  
WHY THIS BOOK NOW I remember once hearing that cookbooks are the novels of choice for working parents. That they are bedside reading, blueprints for a fantasy time when afternoons would be free enough to bake a cake or when flavor could be considered an equal to convenience in the morning. Before becoming a parent and business owner, I found this utterly depressing. Of course, I understood indulging in a cookbook's pleasurable writing, but to only read and not cook from a cookbook? One café, two restaurants, and one nine-year-old daughter later, and I understand that limitations on time can reduce the family meal to a slapdash event on most days. I know that it's often easy to forget to pause to really taste the food, and this is despite the fact that I know how to cook well. You see, there's no way around it: cooking is work. Work in that it requires forethought, a modicum of skill, and time. Work in that you must use your hands, stand on your feet, wash the dishes. (And, full disclosure: for my husband, Chad, and me, cooking is work. It is how we earn our living.) Your simple hope is that while sitting around the table to share the fruits of your labors, the effort fades to memory. Or better yet, the effort becomes part of a meal's

pleasure, and that the experience of transforming ingredients into a sum greater than their parts connects you to the food in a far more profound way than any recipe lets on. That is the ideal, and to fess up to my own biases, I believe wholeheartedly that it's attainable.

### QUICK VEGETABLE PICKLES

Makes 2 cups/280g This versatile pickle—our original recipe developed for the bakery—is served alongside our hot-pressed sandwiches. Because the simmered pickling liquid is poured over the vegetables and left to sit off the heat, the pickles remain pleasantly crisp. Just as a cornichon cuts through a rich pâté, these pickles brighten any meat or roast, from cured meats to chicken, pork, and beef. I like to slice the pickles paper-thin and add them to sandwiches, or finely chop and fold them into a slaw. The recipe itself is malleable, too. If you're after a sweeter, bread-and-butter-style pickle, add 2 tsp of sugar. Vary the spices, as well as the vegetables, to your liking. I favor fermenting, but a quick pickle is good when you need a sandwich or picnic pickup.

1 cup/240ml white wine vinegar or champagne vinegar 1 cup/240ml water 2 cloves garlic, crushed 1/4 tsp black peppercorns 6 allspice berries (optional) 6 whole cloves (optional) 1/4 tsp red pepper flakes 1 bay leaf Pinch of granulated sugar 1 tsp sea salt 2 cups/280g sliced vegetables (such as small, hot peppers of any kind, bell peppers, red or yellow onion, cauliflower, small carrots, radishes, Persian cucumbers, or any combination of these vegetables)

Combine the white wine vinegar or champagne vinegar, water, garlic, peppercorns, allspice berries, whole cloves, red pepper flakes, bay leaf, sugar, and salt in a small saucepot and bring to a boil. Lower the heat and simmer for 5 minutes. Place the vegetables in a 1-qt/960ml jar and then pour in the hot pickling brine. Let cool to room temperature. Use immediately or refrigerate for later use. Store, covered, in the refrigerator for up to 3 weeks.