

[Free read ebook] Tartine

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Elisabeth M. Prueitt, Chad Robertson
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Elisabeth M. Prueitt, Chad Robertson : Tartine before purchasing it in order to gage whether or not it would be worth my time, and all praised Tartine:

1 of 1 people found the following review helpful. Spend Your Money ElsewhereBy CustomerI'm only on the second recipe of the whole book (Brioche), and it's already apparent that either the measurements provided are completely incorrect, or the writers were too lazy to make their instructions useable - in my honest opinion it's both. The book asks you to make a preferment of 2 tsp yeast, 175 mL of 85°F nonfat milk, and 250g bread flour, resulting in a "smooth batter". Using even HALF that amount of flour results in a dry, lumpy mess, and leaves you with about a cup of excess flour you don't know what to do with. Bare in mind, the recipe doesn't make even the slightest indication that you might not need the full amount of flour, nor is there a "techniques" section earlier in the book that covers that type of thing. How this book won one of the highest levels of awards for such inaccurate, sloppy writing is beyond me.UPDATE: Good grief! These have to be some of the most poorly written instructions I have ever read:A) the

almond breakfast cake says "Yield: one TEN - inch cake" ... the very first sentence of the instructions "butter an EIGHT - inch cake pan" FFS, did anybody proof read this book?B) The brioche recipe makes FAR too much dough for a 4.5 quart mixer... you know, the kind that almost everybody has at home - wouldn't that have been nice to know.I give up.0 of 0 people found the following review helpful. Five StarsBy Customereverything went great more than I expected0 of 0 people found the following review helpful. I really love pastries and would someday like it for a careerBy Kindle CustomerI really love pastries and would someday like it for a career... so this book is a good start for practice. it has many recipes and the directions are easy to understand.

Every once in a while, a cookbook comes along that instantly says "classic." This is one of them. Acclaimed pastry chef Elisabeth Prueitt and master baker Chad Robertson share not only their fabulous recipes, but also the secrets and expertise that transform a delicious homemade treat into a great one. It's no wonder there are lines out the door of Elisabeth and Chad's acclaimed Tartine Bakery. It's been written up in every magazine worth its sugar and spice. Here their bakers' art is transformed into easy-to-follow recipes for the home kitchen. The only thing hard about this cookbook is deciding which recipe to try first: moist Brioche Bread Pudding; luscious Banana Cream Pie; the sweet-tart perfection of Apple Crisp. And the cakes! Billowing chiffon cakes. Creamy Bavarians bursting with seasonal fruits. A luxe Devil's Food Cake. Lemon Pound Cake, Pumpkin Tea Cake. Along with the sweets, cakes, and confections come savory treats, such as terrifically simple Wild Mushroom Tart and Cheddar Cheese Crackers. There's a little something here for breakfast, lunch, tea, supper, hors d'oeuvresand, of course, a whole lot for dessert! Practical advice comes in the form of handy Kitchen Notes. These "hows" and "whys" convey the authors' know-how, whether it's the key to the creamiest quiche (you'll be surprised), the most efficient way to core an apple, or tips for ensuring a flaky crust. Top it off with gorgeous photographs throughout and you have an utterly fresh, inspiring, and invaluable cookbook.

About the AuthorPastry chef Elisabeth Prueitt and her husband, renowned baker Chad Robertson, are the co-owners of Tartine Bakery and the Bar Tartine restaurant in San Francisco. Elisabeth's work has appeared in numerous magazines, including Food Wine, Bon Appeacutet;tit, and Travel Leisure, and she has appeared on the television program Martha Stewart Living.Pastry chef Elisabeth Prueitt and her husband, renowned baker Chad Robertson, are the co-owners of Tartine Bakery and the Bar Tartine restaurant in San Francisco. Elisabeth's work has appeared in numerous magazines, including Food Wine, Bon Appeacutet;tit, and Travel Leisure, and she has appeared on the television program Martha Stewart Living.France Ruffenach is a San Francisco-based photographer whose work has appeared in magazines and cookbooks including Martha Stewart Living, Real Simple, and Bon Appeacutet;tit magazines, and in Cupcakes, Everyday Celebrations, and Roseacutet;.