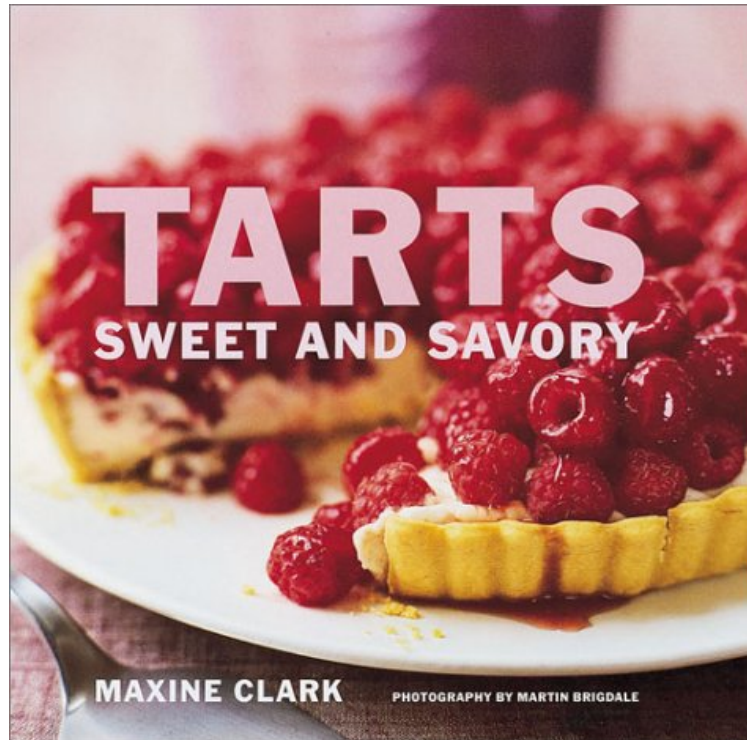


(Free) Tarts: Sweet and Savory

Tarts: Sweet and Savory

Maxine Clark

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Maxine Clark : Tarts: Sweet and Savory before purchasing it in order to gage whether or not it would be worth my time, and all praised Tarts: Sweet and Savory:

1 of 1 people found the following review helpful. Five StarsBy ByronThis is an excellent cook book.4 of 4 people found the following review helpful. TartsBy Jennie WrenVisual, easy to follow receipes. The pastry making instructions are particularly good. Yummy sweet savory receipes, everything I have cooked has turned out looking very professional.7 of 8 people found the following review helpful. Excellent Resource for Making TartsBy Leonard MayerThe Tarts book has numerous delicious recipes. What is outstanding about this book are the pictures. There are step by step pictures showing how to make pastry dough like puff pastry. For every tart there is a recipe with directions as well as a beautiful, colored illustration to coax you into making that tart. The pictures are macro quality so you can see it with your eyes and taste it with your imagination. Yummy!

The mere mention of tarts brings a smile to the face; there is nothing more pleasing than these flaky-crust, overfilled goodies, whether sweet or savory. They are also wonderfully versatile, as dainty and elegant morsels at a cocktail party or as warm, comfort food at home. In Tarts, Maxine Clark instructs on the different types of dough, baking blind, creating decorative edges and lattices, and much more. She also includes a directory of cook's tools and equipment for tart making- ranging from the best rolling pins to gadgets like a lattice roller for pastries. Recipes for savory tarts include the classic Quiche Lorraine, a Roquefort Tart with Toasted Garlic and Walnut Dressing, and Salmon and

Vodka Aspic Tartlets-perfect for serving at a cocktail party. The sweet tarts include classics such as Tarte Tatin, and Raspberry Linzertorte as well as the more exotic Mango Pavlova with Lime Sauce and luxurious Dark Chocolate Mousse Tart.

About the AuthorMaxine Clark is a leading food writer and food stylist, as well as a gifted cookery teacher. Her work appears regularly in magazines and newspapers such as BBC Good Food and Good Housekeeping.