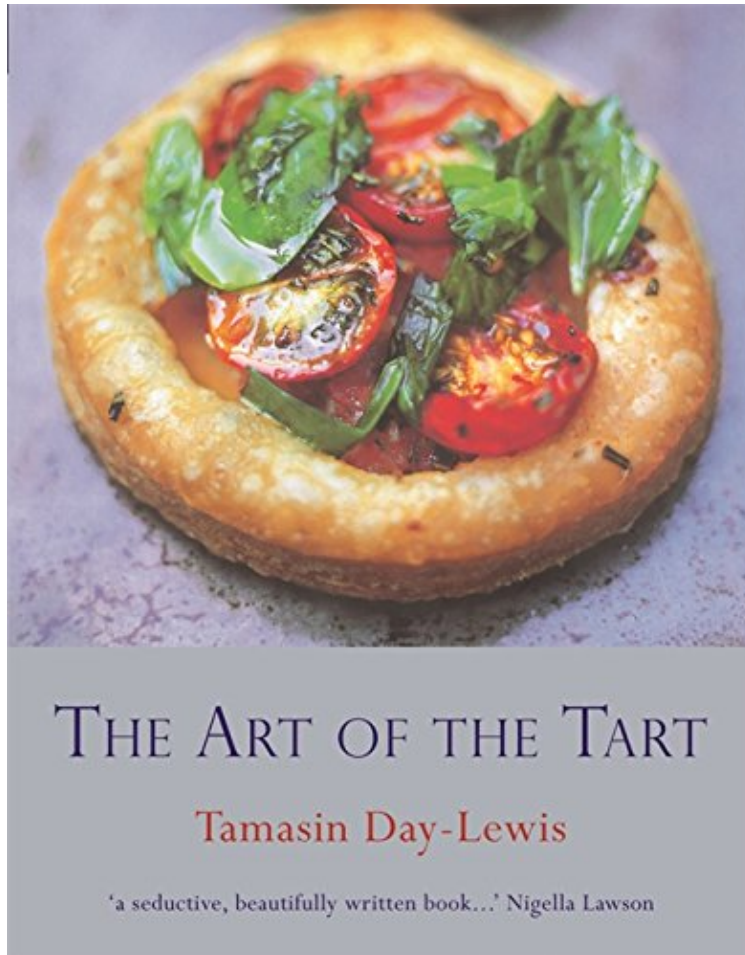


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The Art of the Tart

Tamasin Day-Lewis

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Tamasin Day-Lewis : The Art of the Tart before purchasing it in order to gage whether or not it would be worth my time, and all praised The Art of the Tart:

The marriage of textures and flavours, colours and aromas make tarts the most satisfying of foods to make and eat. Tarts, tourtes, quiches, tartelettes, the myriad variants of both form and content, are celebrated in this collection of ninety tarts for all seasons and all occasions. Classical, historical and modern tarts are all included, as are the childhood experiences of making jam tarts, eating them bubbling hot from the oven and invariably searing one's mouth in the haste to devour them. The Doucet Tart, enjoyed by Chaucer and the court of Henry IV, with its intoxicating marriage of honey and saffron, will surprise even the most sophisticated palate, as will the rich, delicate perfection of Tamasin's Souffled Crab Tart and the ambrosial Peach, Vanilla and Amaretti Tarte Tatin. From the most classic of

tarts, the Quiche Lorraine and the Strawberry Tart, to the airy heights of a Tomato and Prosciutto Tart on a puff pastry base, anyone can bake a tart, and everyone will enjoy cooking their way through this book.

About the Author Tamasin Day-Lewis is one of Britain's finest food writers, to be ranked along with Nigel Slater and Simon Hopkinson. She writes an avidly followed column for Saturday's TELEGRAPH and COUNTRY HOMES AND INTERIORS, and is a regular contributor to VANITY FAIR and VOGUE. She has just completed her first cable television series, TAMASIN'S WEEKENDS.