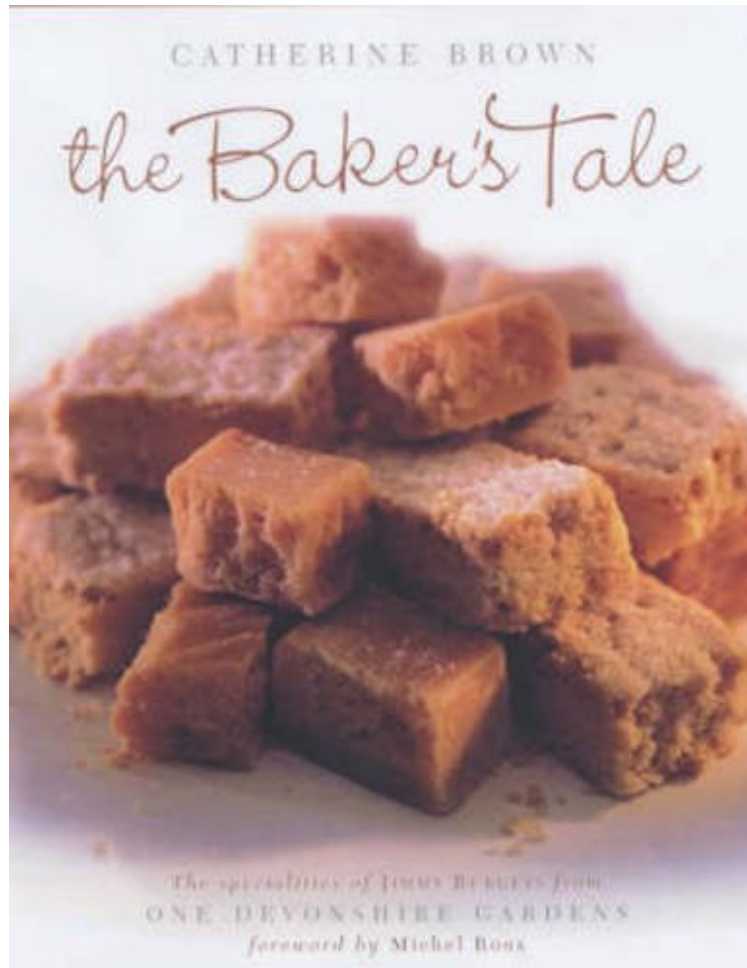


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The Baker's Tale: The Specialities of James Burgess from One Devonshire Gardens

Catherine Brown, James Burgess
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#3907727 in Books 2002-08-26 Original language: English PDF # 1 9.69 x .47 x 7.441, #File Name: 1903238382144 pages | File size: 39.Mb

Catherine Brown, James Burgess : The Baker's Tale: The Specialities of James Burgess from One Devonshire Gardens before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Baker's Tale: The Specialities of James Burgess from One Devonshire Gardens:

Following a career as a craft baker, Jimmy Burgess was offered the job of pastry chef with free rein in the kitchens of Glasgow hotel, One Devonshire Gardens. Here he reveals 35 years' worth of recipes of small batch baking, using traditional foodstuffs. Recipes include flour batter cakes, petit fours, speciality breads, pastries and confectionery. Cookery writer and Glenfiddich Award-winner Catherine Brown provides a revealing portrait of Jimmy's working life and the techniques he has employed throughout it. There is also practical advice on methods and equipment for home

bakers.

James "Mr Jimmy" Burgess' name won't ring any bells with most people. But mention him to the likes of Billy Connolly, Lulu, Robbie Coltrane and a multitude of other stars and their taste buds will start to salivate. "Mr Jimmy" was the last craft-baker to work at One Devonshire Gardens, Glasgow, a top celebrity repository. On retirement he shares his 35-year old book of recipes with the general public, offering them the chance to make his renowned shortbread, pastries and breads. From traditional Scottish fare such as Selkirk Bannock and petticoat tails to French brioche and Madeleine's, "Mr Jimmy's" range skirts the globe. Recipes for bread, pastries both sweet and savoury, cakes, sauces, desserts, festive baking, petit fours and confectionary are all accompanied by hints and occasionally their history. Although not illustrated, they are clearly explained and their descriptions conjure up wondrous tasty visions. And for those daunted by the lack of glossy photographs, listen to "Mr Jimmy" - "remember, if you never burnt anything, you never made anything" and he freely admits he is still learning today despite his three decades of experience. - Lucy Watson

About the Author Catherine Brown is Scotland's top cookery journalist and has won Glenfiddich awards on a number of occasions. She currently presents the TV series Scotland's Larder. Jimmy Burgess is Scotland's top craft baker.