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## The baking bible rose levy beranbaum

A must-have for serious home bakers.And by "serious" I mean "skewing a wee bit fancy." Beranbaum, who has written more than 10 cookbooks deciphering the mysteries of great baked goods at home, produces here a volume for folks who aspire to genoise, rugelach, homemade lekvar, and slightly-more-high-maintenance than usual pastries, garnishes, and fillings (there's a recipe here for savory cream puffs with faux fois gras, so you know she's not fucking around). Although the results are fancy, and th A must-have for serious home bakers.And by "serious" I mean "skewing a wee bit fancy," Beranbaum, who has written more than 10 cookbooks deciphering the mysteries of great baked goods at home, produces here a volume for folks who aspire to genoise, rugelach, homemade lekvar, and slightly-more-high-maintenance than usual pastries, garnishes, and fillings (there's a recipe here for savory cream puffs with faux fois gras, so you know she's not fucking around). Although the results are fancy, and the steps take a bit longer, the processes themselves are clearly explained in great detail, and beautifully illustrated so that you know what the end result should look like. All sorts of tricks and tips are slipped into each recipe, so even though you should be reading them carefully anyway, read the recipes extra carefully! And more than once. The bias here is toward sweet goods, with chapters on cakes, pies/tarts, cookies/candy, and bread/yeast pastries, some requiring special pans/equipment, which ends up making the book a bit spendy to use, but at least the ingredients are easily available (no need to run off looking for quince jam or whatever). You really should have all the Beranbaum books in your collection, unless your library is so tiny you can't. This one would be a good pick for small libraries that can only afford one or two of these thick-as-a-brick guides. But really, budget for them all, at some point, as they would make a good reference shelf at home, too. I know I'll be purchasing this one for myself, and not just because I had no idea how easy it was to make lekvar (that shit is expensive by the bottle, comparatively, so seriously, look into that). Recommended for all library collections. ...more About the Book The latest and most comprehensive baking book yet from best-selling author and "diva of desserts" Rose Levy Beranbaum and winner of the 2015 IACP Cookbook Award for Baking Book Synopsis The latest and most comprehensive baking book yet from best-selling author and "diva of desserts" Rose Levy Beranbaum and winner of the 2015 IACP Cookbook Award for BakingLegendary baker Rose Levy Beranbaum is back with her most extensive "bible" yet. With all-new recipes for the best cakes, pies, tarts, cookies, candies, pastries, breads, and more, this magnum opus draws from Rose's passion and expertise in every category of baking. As is to be expected from the woman who's been called "the most meticulous cook who ever lived," each sumptuous recipe is truly foolproof—with detail-oriented instructions that eliminate guesswork, "plan-aheads," ingenious tips, and highlights for success. From simple everyday crowd-pleasers (Coffee Crumb Cake Muffins, Gingersnaps, Gooseberry Crisp) to show-stopping stunners (Chocolate Hazelnut Mousse Tart, Mango Bango Cheesecake, White Christmas Peppermint Cake) to bakery-style pastries developed for the home kitchen (the famous French Kouign Amann), every recipe proves that delicious perfection is within reach for any baker. Review Quotes "Beranbaum successfully bridges the gap between popular home baking collections and professional texts, and her recipes will endure long after novelty baking trends have tired." —Library Journal "The gigantic, beautiful dictionary delivers on the title's promise: This is the bible of baking." —People.com "Beranbaum, a veteran cookbook author and baker, divides this worthy tome into four sections: Cakes; Pies, Tarts, and Other Pastries; Cookies and Candy; Breads and Yeast Pastries. ... Classic recipes—think pumpkin pecan pie—are aplenty, but first-time recipes and unusual selections such as the author's Pink Pearl Lady Cake, Cadillac Café's milk chocolate bread pudding, and an Amish BlueRhu pie make this title a must-have gem." —Publisher's Weekly "The Baking Bible puts up no such facade. Each recipe is broken down so specifically that none fits on a single page -- a positive thing when it comes to baking recipes. All that detail ensures the results are as delicious in reality as they sound on the page." —TheKitchen, (Apartment Therapy) "This cookbook will make you want to rush to your kitchen to made desserts and snacks such as the Ischler, a lovely Austrian sandwich cookie, Lemon Jammies or even brioche, crumpets or meringues. For people who bake from the heart, "The Baking Bible" fills a spiritual need." —The Houston Chronicle "Rose's latest masterpiece is full of precise measurements, fastidious instructions, and, most important, recipes that work. This book will walk you through the intricacies of a pastry chef's kitchen -- and out the other side with more than a few delicious tricks up your sleeve." —Martha Stewart Living "Rose Levy Beranbaum is a legend in baking and pastry cookbooks ..." —Eater.com "For the serious baker, the book's mechanical precision will lead to perfect results ..." —Time.com About the Author ROSE LEVY BERANBAUM is the award-winning author of nine cookbooks, most recently Rose's Heavenly Cakes, and an internationally acclaimed food writer and expert. Fans and fellow bakers can find her online at www.realbakingwithrose.com. Houghton Mifflin, 2014. Hardcover. New. Item #302540 ISBN: 9781118338612 The latest and most comprehensive baking book yet from best-selling author and "diva of desserts" Rose Levy Beranbaum and winner of the 2015 IACP Cookbook Award for Baking Legendary baker Rose Levy Beranbaum is back with her most extensive "bible" yet. With all-new recipes for the best cakes, pies, tarts, cookies, candies, pastries, breads, and more, this magnum opus draws from Rose's passion and expertise in every category of baking. As is to be expected from the woman who's been called "the most meticulous cook who ever lived," each sumptuous recipe is truly foolproof—with detail-oriented instructions that eliminate guesswork, "plan-aheads," ingenious tips, and highlights for success. From simple everyday crowd-pleasers (Coffee Crumb Cake Muffins, Gingersnaps, Gooseberry Crisp) to show-stopping stunners (Chocolate Hazelnut Mousse Tart, Mango Bango Cheesecake, White Christmas Peppermint Cake) to bakery-style pastries developed for the home kitchen (the famous French Kouign Amann), every recipe proves that delicious perfection is within reach for any baker. Price: \$40.00 Add to Cart Ask a Question See all items in Cooking & Food See all items by Rose Levy Beranbaum "Another masterpiece from America's most obsessive cook-book writer." —Los Angeles TimesThanks to you I've become a confirmed 'fancy' baker. I've become accustomed to the style in which you write recipes (I think a high school fear of chemistry class is what got to me at first) and actually find it a great help having both the detailed instructions and the theory behind the chemistry and physics of it all." —Mary B.L., Rhode Island"One of the great bakers of our time provides master class instruction on practical baking—a lot more than recipes." —Manhattan Users Guide"She has a skill and craft that not even the best pastry chefs can compare to. She writes for you to learn. She writes for you to explore the world of baking in a way that no other person can explore it the way that you do. She writes so that you can go on a special culinary journey one page at a time. From chocolate, to lemon, to cheesecake, Rose Levy Beranbaum's book is a craft written like no other. She is a teacher, an author, and above all a culinary master there for all who need her to teach us all the tricks of the trade and master it as well as she does." —F.A. 1234 The latest and most comprehensive baking book yet from best-selling author and "diva of desserts" Rose Levy Beranbaum and winner of the 2015 IACP Cookbook Award for BakingLegendary baker Rose Levy Beranbaum is back with her most extensive "bible" yet. With all-new recipes for the best cakes, pies, tarts, cookies, candies, pastries, breads, and more, this magnum opus draws from Rose's passion and expertise in every category of baking. As is to be expected from the woman who's been called "the most meticulous cook who ever lived," each sumptuous recipe is truly foolproof—with detail-oriented instructions that eliminate guesswork, "plan-aheads," ingenious tips, and highlights for success. From simple everyday crowd-pleasers (Coffee Crumb Cake Muffins, Gingersnaps, Gooseberry Crisp) to show-stopping stunners (Chocolate Hazelnut Mousse Tart, Mango Bango Cheesecake, White Christmas Peppermint Cake) to bakery-style pastries developed for the home kitchen (the famous French Kouign Amann), every recipe proves that delicious perfection is within reach for any baker. ISBN-13: 9781118338612 Publisher: HarperCollins Publishers Publication date: 10/28/2014 Pages: 576 Sales rank: 35,487 Product dimensions: 8.20(w) x 10.10(h) x 1.50(d) ★ 07/21/2014Beranbaum, a veteran cookbook author and baker, divides this worthy tome into four sections: Cakes; Pies, Tarts, and Other Pastries; Cookies and Candy; Breads and Yeast Pastries. All recipes include weights and volume for ingredients, and the author's "Golden Rules" give readers essential baking information, such as why one should always use fresh baking powder and high-quality unsalted butter. "Highlights for Success" boxes are filled with inventive and helpful tips including freezing berries on branches. Classic recipes—think pumpkin pecan pie—are aplenty, but first-time recipes and unusual selections such as the author's Pink Pearl Lady Cake, Cadillac Café's milk chocolate bread pudding, and an Amish BlueRhu pie make this title a must-have gem. (Nov.) Publishers Weekly "Beranbaum successfully bridges the gap between popular home baking collections and professional texts, and her recipes will endure long after novelty baking trends have tired." —Library Journal "The gigantic, beautiful dictionary delivers on the title's promise: This is the bible of baking." —People.com "Beranbaum, a veteran cookbook author and baker, divides this worthy tome into four sections: Cakes; Pies, Tarts, and Other Pastries; Cookies and Candy; Breads and Yeast Pastries. ... Classic recipes—think pumpkin pecan pie—are aplenty, but first-time recipes and unusual selections such as the author's Pink Pearl Lady Cake, Cadillac Café's milk chocolate bread pudding, and an Amish BlueRhu pie make this title a must-have gem." —Publisher's Weekly "The Baking Bible puts up no such facade. Each recipe is broken down so specifically that none fits on a single page — a positive thing when it comes to baking recipes. All that detail ensures the results are as delicious in reality as they sound on the page." —TheKitchen, (Apartment Therapy) "This cookbook will make you want to rush to your kitchen to made desserts and snacks such as the Ischler, a lovely Austrian sandwich cookie, Lemon Jammies or even brioche, crumpets or meringues. For people who bake from the heart, "The Baking Bible" fills a spiritual need." —The Houston Chronicle "Rose's latest masterpiece is full of precise measurements, fastidious instructions, and, most important, recipes that work. This book will walk you through the intricacies of a pastry chef's kitchen — and out the other side with more than a few delicious tricks up your sleeve." —Martha Stewart Living "Rose Levy Beranbaum is a legend in baking and pastry cookbooks ..." —Eater.com "For the serious baker, the book's mechanical precision will lead to perfect results ..." —Time.com From the Publisher ★ 07/01/2014Readers expect perfection from Beranbaum (Rose's Heavenly Cakes; The Cake Bible), whose award-winning cookbooks are known for their foolproof recipes and rigorous testing and development. Her tenth cookbook—a timeless collection of all-new cakes, pastries, cookies, candies, and breads—blends American and European traditions and thoroughly explains the hows and whys of baking through commandmentlike "golden rules" and meticulous instructions. Novice bakers can start out with easy choices (blueberry buckle) and work their way up to more complex recipes (prune preserves and caramel cream cake roll) that can have as many as five homemade components. Like Flo Braker's Baking for All Occasions, the book contains some unique desserts (pomegranate winter chiffon meringue pie) that won't be found elsewhere. The ingredient glossary, equipment list, resources, and appendixes are excellent. VERDICT Beranbaum successfully bridges the gap between popular home baking collections and professional texts, and her recipes will endure long after novelty baking trends have tired. Library Journal





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