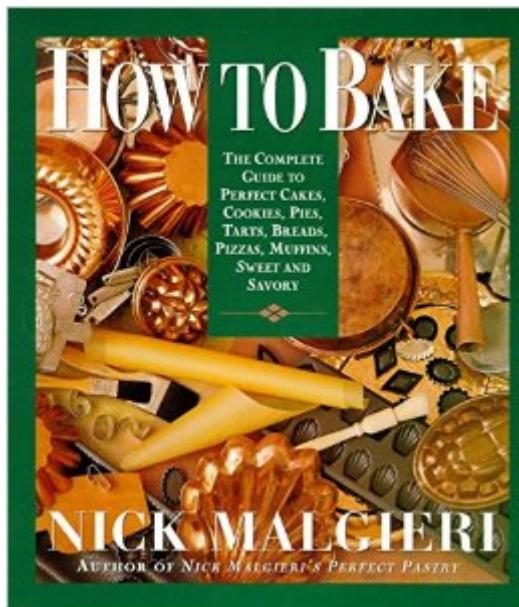


The book was found

How To Bake: Complete Guide To Perfect Cakes, Cookies, Pies, Tarts, Breads, Pizzas, Muffins, Sweet And Savory



Synopsis

How To Bake is as necessary and essential as a good oven; it is the most comprehensive and accessible guide to baking available in English. In a single, illustrated volume, Nick Malgieri, one of America's preeminent bakers and baking teachers, leads cooks through the simple art of creating an international assortment of delicious sweet and savory baked goods. Here are the best recipes for breads, including such quick ones as Buttermilk Corn Bread, Irish Soda Bread, Classic Southern Biscuits, and Currant Tea Scones, as well as such delicious yeast-risen breads as Italian Bread Rings, Swiss Rye Bread, Challah, and English Muffins. Malgieri also offers recipes for savory treats like Old-Fashioned Chicken Pie, Pepper and Onion Frittata Tart, Cheese Quiche, and Rosemary Focaccia; and for sweet pastries ranging from puff pastries--Apple Turnovers, Banana Feuilletés with Caramel Sauce, Brioches, Strawberry Savarin, and Croissants--to pies and tarts, cobblers, and cookies of every stripe--drop, bar, rolled, and filled; brownies, macaroons, and rugelach. Cakes, too, are here, from layered to rolled, from angel to devil's food. The recipes in How to Bake are clear and methodical. Master recipes explain all the steps to making a classic dish. They are frequently followed by creative variations so that the baker's palate and skills will always be accommodated and challenged. Start out with a simple spice cake, for example, and transform it, under Malgieri's reassuring guidance, into a lavishly decorated celebration cake. In addition to an exhaustive and tempting selection of recipes, Malgieri offers clear, detailed instructions, interweaving techniques and helpful sidebars: how to make a pastry bag out of parchment paper; what baking pans to buy; mastering pie and cake toppings; learning to decorate a cake so it looks as if it came from the bakery; and scores of other helpful tips. All this is punctuated with precise explanatory illustrations and thirty-two pages of luscious color photographs to inspire and guide the baker. How to Bake is a one-volume "bible" for bakers.

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Customer Reviews

Nick Malgieri's book 'How to Bake' is not perfect, but it is a very, very good survey of baking methods and baking recipes by one of the most widely respected and referenced baking experts in the country. That some reviewers have observed that he is a less than nice man to students and admirers in book signing lines is irrelevant. I have baked several recipes from this book and all have produced very successful products. In each case, I have also baked the same product from an alternate recipe and Malgieri's recipe has produced a superior result. To those who have not had any luck with his recipes, I would suggest they try some of the simpler recipes first. While Malgieri is a widely recognized teacher of baking at some important culinary schools and this book's title may lead you to believe it is a textbook covering all aspects of baking, I believe it does not succeed as a textbook on several counts. The most important is that Malgieri makes several statements, which are scientifically incorrect. One was that glass conducts heat much faster than metal. This is patently false. The odd thing is, he uses this statement to give a false reason for using glass pie plates, which may still be the best choice for other reasons. Another false statement is that yeast is mixed with warm water until it dissolves. Strictly speaking, the proper word should be 'incorporated' or 'combined'. Microorganisms cannot dissolve in water. Again, while the statement is false, it has no effect on the efficacy of the recipe. I only point these out because Malgieri is an educator and should know better. There is another sense in which I believe this cannot be a textbook for baking. This is the fact that I believe the coverage of bread baking is rather light.

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