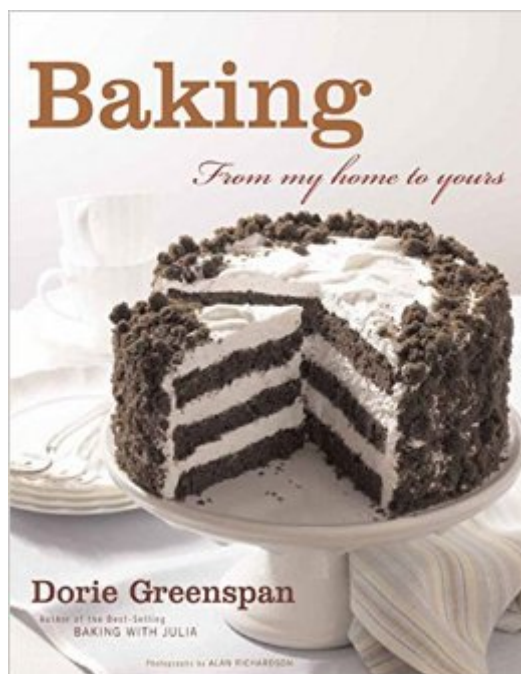


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Baking: From My Home To Yours



Synopsis

Dorie Greenspan has written recipes for the most eminent chefs in the world: Pierre Hermé, Daniel Boulud, and arguably the greatest of them all, Julia Child, who once told Dorie, "You write recipes just the way I do." Her recipe writing has won widespread praise for its literate curiosity and "patient but exuberant style." (One hard-boiled critic called it "a joy forever.") In *Baking: From My Home to Yours*, her masterwork, Dorie applies the lessons from three decades of experience to her first and real love: home baking. The 300 recipes will seduce a new generation of bakers, whether their favorite kitchen tools are a bowl and a whisk or a stand mixer and a baker's torch. Even the most homey of the recipes are very special. Dorie's favorite raisin swirl bread. Big spicy muffins from her stint as a baker in a famous New York City restaurant. French chocolate brownies (a Parisian pastry chef begged for the recipe). A dramatic black and white cake for a "wow" occasion. Pierre Hermé's extraordinary lemon tart. The generous helpings of background information, abundant stories, and hundreds of professional hints set *Baking* apart as a one-of-a-kind cookbook. And as if all of this weren't more than enough, Dorie has appended a fascinating minibook, *A Dessertmaker's Glossary*, with more than 100 entries, from why using one's fingers is often best, to how to buy the finest butter, to how the bundt pan got its name.

Book Information

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Customer Reviews

Now here's a baker after my own heart - Dorie Greenspan writes, "Some woman collect diamonds, I collect mixing bowls." After achieving a Doctorate in Gerontology some thirty years ago, Greenspan

decided that she really wanted to bake - and bake, and bake, and bake - and bake she did - and still does, almost every day. This is a marvelous book (I give it 4.5 stars) - cogently written with great style and clarity. Greenspan walks you through each step as if she were standing with you in the kitchen - and there's not a hint of pretense. So many cookbooks - pastry volumes in particular - have an almost punitive tone: "NEVER do this"; "ALWAYS do that". While the chemistry of baking must be respected, I have never seen the benefits of terrifying the reader or quashing one's creativity. You'll find none of that in this tome (save for the admonishments regarding the purity of butter). Greenspan is friendly, approachable, and forgiving. Her own fearlessness, mistakes, and inventiveness have inevitably led to better results. No knuckle-rapping here! You'll feel as if you're baking with an old friend. If you're a fan of the great Maida Heatter, you'll appreciate Dorie Greenspan. The recipes are more comfort desserts than elegant showstoppers (although the "Peppermint Cream Puff Ring, based on the famous "Paris-Brest" pastry certainly has the glam factor) - but any of them would be welcome at almost any gathering - from a family picnic to a black-tie celebration. The text fonts are readable, the layout friendly and navigable, and the photographs gorgeous (although some are titled and others are not). The permanent hard cover is identical to the dust cover and can be wiped clean.

There is no other word for this work of art for all the "little" people of the baking world who don't have restaurant-grade kitchens yet want to bake as if they do!! Dorie Greenspan is my brand new baking buddy!! The way that she speaks to you as you're reading the recipe introduction, you feel as if she's right in the kitchen with you, right next to you, just talking and spending the time showing you a fabulous recipe that will make you feel like a baking diva (or divo)!! I think that it's the secret to her incredible success and since she's written over nine books, you got to figure that she knows what she's doing. I first learned of Dorie specifically when she worked with Julia Child in making "Baking with Julia"; probably my favorite Julia book. The character of her writing is that of someone who has come to know and love the kitchen as much as yourself. She seems to gravitate to baking and make it as much a love of art as it is a love of creating. No wonder that you feel so comfortable attempting these desserts since Dorie makes them so accessible without feeling the need for intense training or bizarre ingredients. The book itself is a grand adventure, as is its size; big and sturdy and printed just right with smooth pages holding glossy photographs and tempting treats of what will be; they are large and detailed so you know what to expect.

'Baking From my home to yours' by leading professional baking writer, Dorie Greenspan, fits very

comfortably into that niche defined by one of her earliest, and most successful, books, 'Baking With Julia'. Another major recent book in this category is 'A Baker's Tour' by noted baking author and teacher, Nick Malgieri. In fact, Greenspan cites Malgieri, and collaborator Pierre Herme, as her primary inspirations and sources when she has a difficult question on baking. This sub-genre is very personal in that it reflects the recipes that happen to have meant a lot to the authors over the years. It also covers a broad range of recipes, hitting virtually every major type of baking, including pastry (pies, tarts, shells), cookies (drop, roll, sheet), cakes, yeast breads, and quick breads (muffins, biscuits, scones, fruit and vegetable breads) and cooked sweets (puddings, flans, custards). In spite of this wide coverage, there is no concerted effort to touch every little corner of baking lore or professional genre. This sets it apart from 'Baking With Julia' which made a point of bringing in experts in literally every baking discipline, including some of the more esoteric topics such as artisanal (natural yeast) bread baking and wedding cakes. It also sets it apart from the excellent books done by both baking teachers (Malgieri, Flo Braker, Rose Levy Beranbaum) and leading restaurant pastry chefs ('The Sweet Life' by Chanterelle pastry chef, Kate Zuckerman and 'The Secrets of Baking' by Spago pastry chef, Sherry Yard) which delve deep into the whys and wherefores of baking techniques.

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