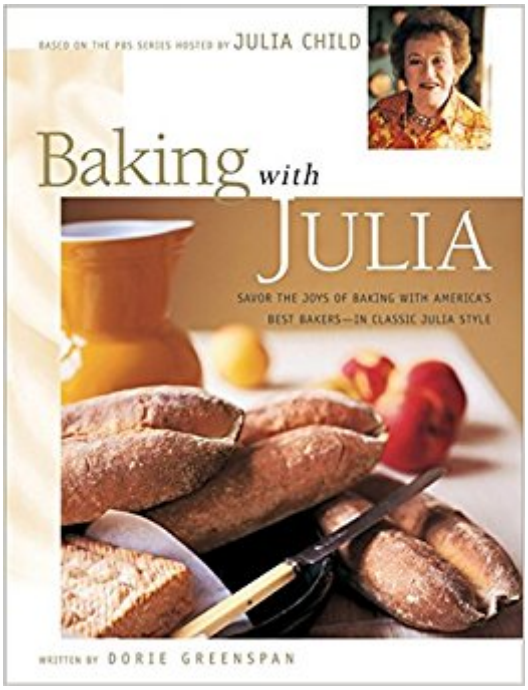
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Baking With Julia: Savor The Joys Of Baking With America's Best Bakers



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Synopsis

Baking with JuliaNothing promises pleasure more readily than the words "freshly baked." And nothing says magnum opus as definitively as Baking with Julia, which offers the dedicated home cook, whether a novice or seasoned veteran, a unique distillation of the baker’s art.Baking with Julia is not only a book full of glorious recipes but also one that continues Julia’s teaching tradition. Here, basic techniques come alive and are made easily comprehensible in recipes that demonstrate the myriad ways of raising dough, glazing cakes, and decorating crusts. This is the resource you’ll turn to again and again for all your baking needs. With Baking with Julia in your cookbook library, you can become a master baker.And there’s no better time to be baking than now. Quality baking today is more varied, more exciting, and simply more authentic than ever before. Baking with Julia celebrates this tremendous range with enticing recipes that marry sophisticated European techniques to American tastes and ingredients. With creative flair, napoleons are layered with tropical fruits, pumpkin and cranberries are kneaded into bread doughs, and a tart is topped with sweet stewed onions. Along the way, step-by-step photographs demonstrate the basic building blocks of the pastry and bread baker’s repertoire, and from this firm foundation fancy takes flight.Baking with Julia presents an extraordinary assemblage of talent, knowledge, and artistry from the new generation of bakers whose vision is so much a part of this book. The list of contributors reads like a Who’s Who of today’s master bakers, including Flo Braker, Steve Sullivan, Marcel Desaulniers, Nick Malgieri, Alice Medrich, Nancy Silverton, Martha Stewart, and a host of bright new talents such as Jeffrey Alford and Naomi Duguid.With nearly two hundred recipes, and half as many pages of tantalizing full-color photographs, this incomparable kitchen companion goes far beyond what most cookbooks offer. More than fifty pages of illustrated reference sections define basic terms and techniques, and explain the hows and whys of batters and doughs to take you effortlessly through the essential techniques. If you’ve never made flaky pie crust, your first no-fail experience is at hand. If you’ve never baked bread, that most satisfying and sensual pleasure awaits the turn of a page. With recipes for breads, pastries, cookies, and cakesÃ¢â ¬â •from chocolate to cheesecake, from miniature gems to multi-tiered masterpiecesÃ¢â ¬â •this cookbook is a total immersion experience in the wonder of home baking.

Book Information

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Customer Reviews

Television cooking shows are occasionally moderately entertaining to watch, but as sources for usable recipes and good cooking ideas, they are hit or miss at best. Cookbooks based on cooking shows are even less likely to be useful in the kitchen. One shining exception is Julia Child’s "Master Chef" series. One of the best cooking shows ever produced, it also yielded some wonderful cookbooks, including Cooking With Master Chefs. The latest is Baking With Julia, which features the creations of 26 top bakers. All are artists with flour, eggs, butter, and the other ingredients of their craft. Writer Dorie Greenspan is a master at her craft as well. The paste for eclairs, she writes, is transformed from "ordinary-looking batter" into "a puffed pastry that appears to be threatening flight." It’s all definitely good enough to eat.

Julia Child’s newest TV series is a 39-part "full course in the art of baking." Here Greenspan (Waffles from Morning to Midnight) delivers the textbook for the course. The syllabus is comprehensive, covering breads, morning pastries, cakes, cookies, pies and savory pastries. The French classics?baguette, croissant, genoise, savarin, madeleines?are all present, but so are focaccia, pita, cobbler, rugelach and biscotti. This variety owes much to 27 "baker-professors" called on to instruct in their specialties. Steve Sullivan creates artisanal baguettes and couronnes; Beatrice Ojakangas prepares Danish Pastry and Swedish Limpa; Alice Medrich presents a Chocolate Ruffle Cake; Jeffrey Alfond and Naomi Duguid bake Persian Nan and other flatbreads; Lauren Groveman makes bagels and bialys; and Martha Stewart crafts a wedding cake decorated with marzipan fruit. Greenspan presents the nearly 200 recipes in classic Julia style; each recipe is clear, complete and comes with preparation and storage information. But the student-baker will need equipment and patience to match their efforts: many recipes rely on a heavy duty mixer, and some techniques will

take repeated effort to master. For the ambitious, the adventurous and the simply appreciative, Baking with Julia is a course worth taking and a cookbook worth owning. BOMC/Good Cook selection; author (Ms. Child) tour. Copyright 1996 Reed Business Information, Inc.

'Baking with Julia' probably has the best recipes of all my cookbooks!

Nice text for one of my wife's favorite cooking shows...

love julia recipes..fast delivery

I really like Julia Child. I have her books Mastering the Art of French Cooking (1 and 2) but I didn't like this book too much. It is written well, easy to read, but not all recipes have worked for me. I prefer other baking cookbooks like Bouchon Bakery by Thomas Keller, The Art of French Pastry by Jacquy Pfeiffer or One Sweet Cookie by Tracy Zabar.I give 4 stars just because I love Julia.

I'm greatful there's a hard cover recipe book that includes recipes from Julia Child's PBS TV program "Baking with Juila"New fangled doesn't necessarily translate to good. I'm glad this is a book. Julia was a pioneer in TV cooking shows. She first brought French technique and then later, additional chefs, recipes and techniques to PBS TV. Most young people have no clue about cooking shows and PBS. Graham Kerr.....who? LOL

I ordered this book about a month ago and have already made about half a dozen recipes from it, including the authentic french bread. I'm a total amateur baker, but I am inspired by these recipes and just love the outcome! I'm totally into breads now, on top of my already existing passion for cakes and cookies. I would highly recommend this book to anyone with any level of baking experience. The recipes work, just follow the directions! One quick note of disappointment though: I realized today that my book is missing about 18 pages between 166 and 184...bummer. However, .com is sending a replacement. You might want to check your book to make sure you have all the pages! Have fun baking!

i expected some very difficult recipies in here, there are some that are complex but they are presented in such an easy to understand manner that it makes some very difficult recipes quite easy to make!i've been struggling with various bread recipes for years, and had YET to really make

a very nice loaf of Plain White/Wheat bread. This book...i Finally did it...first try out!They give nice little blurbs about the recipe and some no fail tips and then proceed to the recipe.If you follow the tips and ingredients they are practically No Fail!!Man i Love her. i Love this Book. if you are anxious to make Great -fancy and basic- baked goods GET THIS BOOK. and quite frankly i dont think it matters What you pay for it...its SO worth the $$. This now has a place as a Primary cook Book in my home!Thank You.

Wonderful cookbook!

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