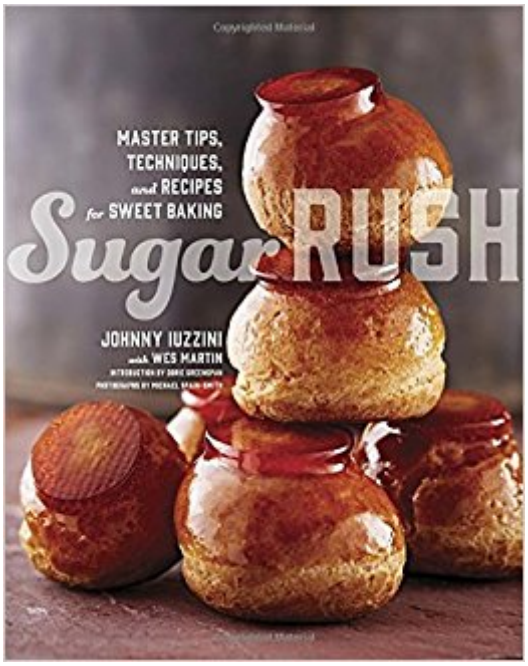
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Sugar Rush: Master Tips, Techniques, And Recipes For Sweet Baking



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Synopsis

James BeardÃ¢â ¬â œaward-winning pastry chef Johnny Iuzzini returns to basics in this complete baking course in a book with everything a home baker needs to confidently turn out 150+ sweets with sophisticated flavors. Ã Â Iuzzini starts by sharing his expert tips on fundamentals such as making caramel and mixing butter cakes, with accompanying step-by-step photographs, before moving on to recipes for Salted Caramels and Sticky Caramel Date Cake. After mastering the simple method for making light-as-air meringues, anyone can make ethereal espresso marshmallows, mile-high soufflÃƒÂ©s, and chewy French macaron sandwich cookies. Readers can finally expand their cake and ice cream horizons to embrace flavors as thrilling as those in Brown Sugar-Molasses Layer Cake and Bitter Orange Ice Cream. The 250 photographs include both instructive technique shots to reassure bakers at every turn as well as stunning photographs of the ready-to-eat treats. With Sugar Rush, baking at home has never been easierÃ¢â ¬â •or more inviting.

Book Information

Hardcover: 352 pages

Publisher: Clarkson Potter (September 30, 2014)

Language: English

ISBN-10: 0770433693

ISBN-13: 978-0770433697

Product Dimensions: 8.8 x 1.2 x 10.3 inches

Shipping Weight: 3.4 pounds (View shipping rates and policies)

Average Customer Review: 4.6 out of 5 stars 87 customer reviews

Best Sellers Rank: #302,456 in Books (See Top 100 in Books) #88 inÃ Â Books > Cookbooks, Food & Wine > Baking > Pastry #814 inÃ Â Books > Cookbooks, Food & Wine > Desserts

Customer Reviews

Ã¢â ¬Å“ItÃ¢â ¬â„¢s always a pleasure to see the fireworks that a master pastry chef like Johnny can produce. But what makes this book indispensable to anybody who loves to bake is the way he explains basic baking principles and shares his vast knowledge. Every kitchen should have this book, including mine.Ã¢â ¬Â• --Duff Goldman Ã Â "I was first introduced to Johnny Iuzzini's artistry at Jean-Georges. He's like a modern-day Willy Wonka, creating desserts with a whimsical natureÃ¢â ¬â •and because I am a passionate lover of all things sweet, I became a huge fan. This book is a great way for people to take his playful spin on desserts and re-create them in their own

home." --Giada De Laurentiis

JOHNNY IUZZINI, winner of the James Beard award for Outstanding Pastry Chef and recognized as one of the 10 Most Influential Pastry Chefs in America by Forbes, was the executive pastry chef of the world-renowned Jean Georges restaurant in New York City for ten years and also the head judge of Top Chef: Just Desserts. He currently runs his own pastry and culinary arts consulting company named Sugar Fueled Inc.

I don’t write many reviews but couldn’t pass up writing about this book. I love to bake and I have more cookbooks than I know what to do with. I buy them and they end up on a shelf, really fancy space fillers. I can assure you, that will not be the fate of this book. I don’t know where to begin.The photos are amazing! Not only are they beautiful but take you through a photo tutorial of many of the recipes. I like to see what a recipe should look like when it’s complete. The info is thorough and gives you so many useful tips. It takes things that look like they should be difficult and makes them doable. The few recipes I’ve tried out so far were easy enough for just about anyone that can read and all turned out amazing. My biggest issue with the book is deciding what to try next. In many cookbooks I buy there is a small percentage of recipes that I actually use or want to try, the ones that hooked me into buying it. The rest of the recipes end up being fillers that I never look at. This might be the first book I’ve gotten where I want to try everything! I can see this book as easily becoming one of my favorites.

Sugar Rush is a big, beautiful book. ItÃƒÂ¢Ã â ¬Ã â„¢s absolutely gorgeous and with holiday shopping just around the corner it would make a perfect gift for you or someone you really, really like! Seriously, if you have any sort of foodie on your holiday list, look no further.The book opens with an introduction by Dorie Greenspan (I know!), which that right there should tell you how wonderful this book is! That is followed by a getting started section that covers ingredients, equipment, tools, and bakeware.The rest of the book is divided into nine sections: Custards and Creamy Desserts; Eggs and Meringue; Caramel; Cakes, Cupcakes, Brownies, and Muffins; Cookies, Tea Cakes and Biscuits; Tarts, Cobblers and Crisps; Yeast Doughs; Glazes, Frosting, Fillings and Sauces; and Building a Balanced Dessert.Each section opens with the general basic info about the desserts in that section. I marked so many things to try:Custards and Creamy Desserts: Vanilla Cream Sauce, Ginger Spice Ice Cream, Coffee Cardamom Pastry Cream, Toasted Almond-Cinnamon Panna Cotta.Eggs and Meringue: French Meringue, Swiss Meringue,

Italian Meringue (who knew there where this many meringues!), Crunchy Meringue Cookies, Bittersweet Chocolate Mousse, Banana-Rum Mouse, Espresso Marshmallows, and Browned Butter Crepes.Caramel: Dry Caramel vs. Wet Caramel (again, had no idea there types of caramel), Candied Hazelnuts, Caramel Pudding, Earl Grey Creme Caramel.Cakes, Cupcakes, Brownies, and Muffins: Crumb Cake, Chocolate Cupcakes, Olive Oil Sponge Cake, Flourless Chocolate Meringue Cake, and Spicy Malted Chocolate Chipotle Brownies.Cookies, Tea Cakes and Biscuits: Killer Chocolate Chip Cookies, Chocolate Snowballs, Fluffy Buttermilk Biscuits.Tarts, Cobblers, and Crisps - Sweet Tart Dough, Citrus Tart Dough, Chocolate Tart Dough, Caramel-Walnut Tart, Smoky Chocolate Ginger Ganache Tart, and Gooey Chocolate-Caramel Tart.Yeast Doughs: Brioche, Pecan-Caramel Sticky Buns, and Fresh Yeast Donuts.Glazes, Frostings, Fillings and Sauces: Shiny Chocolate Glaze, Buttercream with 7 variations, and Candied Citrus Peel.Building a Balanced Dessert: combining several of the desserts into one amazing dessert, for example: The Vanilla-Banana Caramel Cake using Vanilla Sponge Cake, Banana-Rum Mousse, Caramelized Bananas, and Candied Hazelnuts!I can not say enough good things about this book. It is like a textbook for baking, with gorgeous step-by-step photos. There are mother recipes that you can learn and master and then move on to the more compacted recipes. Dorie Greenspan says it best in the intro when she states that she wishes she had had this book back when she was learning to bake. The thing is itÃƒÂ¢Ã â ¬Ã â„¢s perfect for people who are just learning to bake, people who bake occasionally and want to step up their game, and those that bake regularly and want to learn new tips and tricks from a master pastry chef.

Let me start out by saying that if you like to bake, you must get this book! It will be your go to book for desserts. I just bought my own copy after borrowing a friends. Every dessert I made from it was amazing! Most were very simple to make and there were pictures showing you each step to avoid any mistakes. It even includes a list of useful tools you should have in your kitchen for baking. I read this book from cover to cover before I baked a single thing and loved the stories and helpful baking tips. A truly useful and great cook book!

Sugar Rush: Master Tips, Techniques, and Recipes for Sweet Baking This is more than just a cookbook, it truly is an instructional masterpiece. I have purchased other baking cookbooks but have been frustrated with lack of technique explanation, off-the-wall ingredients, confusing instructions. This book is designed to make the reader a successful pastry baker. Highly recommend this!Not only are there photos for EVERY recipe but there are also photos of the

techniques needed to create them. Chef Iuzzini includes what tools you will need, equipment, ingredients, shares tips he has developed through his career, an explanation each different category of desserts, plus each recipe has a personal description from him. There is a great intro by Dorie Greenspan; read it, it is worth the time. It gives you insight to the person Chef Iuzzini is plus she recommends to read the whole book before starting. I did and am glad I did, even though it drove me nuts not to just dive in and start baking.I am (was) your typical baker. However, last year I decided I wanted to lose weight for for my son's wedding. I removed all sugar from my house. The only time I allowed myself something sweet was when I went out to eat (I mean, come-on, what's life without some sugary treats!) So I would order an appetizer and dessert. I not only lost the weight, but I grew to really appreciate fine pastry/desserts. Believe me, I am not a dessert snob, I will still grab a Snickers bar if I have a "got to have a chocolate fix now" going on. I just knew I wanted to be able to create those fine desserts for those I care about.I first saw Chef Iuzzini this past December on The Great Holiday Baking Show; very personable, gave instructions kindly... not ego-oriented. Then I saw a couple live Facebook demonstrations. These were unscripted in his own kitchen. Just like watching a friend or relative; down to earth, easy instructions, shared tips as he went along. He even took time to answer questions from viewers. Hopefully there will be more of these.One piece of advice, make sure you have plenty of "tasters" lined up. You don't want to be the only one available to "sample the wares" because once you start.. it is very hard to stop... ;)

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