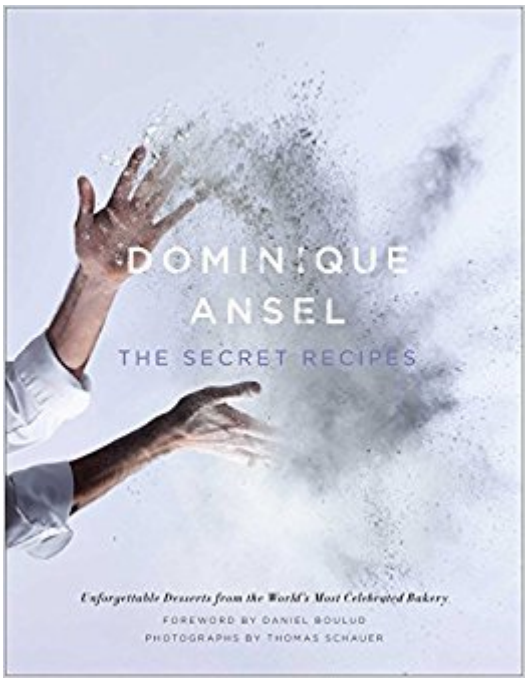
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Dominique Ansel: The Secret Recipes



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Synopsis

How do you catch lightning in a measuring cup?Dominique Ansel is the creator of the CronutÃ¢â Â¢, the croissant-doughnut hybrid that has taken the world by storm. But heÃ¢â ¬â„¢s no one-hit wonder. Classically trained in Paris, responsible for a four-star kitchen in New York, and now the proprietor of New YorkÃ¢â ¬â„¢s highest rated bakery, Ansel has become a modern-day Willy Wonka: the creator of wildly creative, extraordinarily delicious, and unbelievably popular desserts. Now, in his hotly anticipated debut cookbook, Ansel shares the secret to transforming the most humble ingredients into the most extraordinary, tempting, and satisfying pastries imaginable. Dominique Ansel: The Secret Recipes reveals the stories and recipes behind his most sought-after creations and teaches lovers of dessert everywhere how to make magic in their own kitchens.

Book Information

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Customer Reviews

Ã¢â ¬Å“The crowds know something. Dominique Ansel Bakery is a wonderland.Ã¢â ¬Â• (Pete Wells The New York Times)

Dominique Ansel is the chef and owner of Dominique Ansel Bakery in New York City. In 2013, Dominique was named one of Business InsiderÃ¢â ¬â„¢s Ã¢â ¬Å“Most Innovative people Under 40.Ã¢â ¬Â• That same year, the Daily Mail UK called him the Ã¢â ¬Å“most feted pastry chef in the world.Ã¢â ¬Â• Recently, he became of one CrainÃ¢â ¬â„¢s Ã¢â ¬Å“40 Under 40.Ã¢â ¬Â• His bakery has gone on to win every single coveted award, including Time Out New YorkÃ¢â ¬â„¢s Ã¢â ¬Å“Best New Bakery,Ã¢â ¬Â• and holds ZagatÃ¢â ¬â„¢s highest ranking in the category.

Prior to starting his own business, Dominique spent seven years at the venerable French bakery Fauchon, and six years at Daniel, Daniel BouludÃ¢â ¬â„¢s flagship French restaurant. As the executive pastry chef at Daniel, Dominique was part of the team that led the restaurant to receive its first four-star New York Times rating, three Michelin stars, and James Beard FoundationÃ¢â ¬â„¢s Ã¢â ¬Å“Outstanding Restaurant of the Year AwardÃ¢â ¬Â• in 2010. In 2014, Dominique won the James Beard FoundationÃ¢â ¬â„¢s Ã¢â ¬Å“Outstanding Pastry Chef AwardÃ¢â ¬Â• for his own bakery.

This is a beautiful book that tells you a bit about the background and personal philosophy of Dominique Ansel, then shares just 31 recipes, including ones for the Cronut(TM) and Kouign Amann.The book opens with a foreword by Daniel Boulud, a brief introduction, then there are seven short essays on Dominique's approach to pastry and his journey up until now:1. Time is an Ingredient2. Beyond the Comfort Zone3. Don't Listen4. What's in a Name5. Create and Re-Create6. Everything but the Flavor7. Never Run Out of Ideas.I've always felt a little bit badly about not liking madeleines, but in the first "chapter", Ansel explains why I find them dry and not that exciting. It's so nice to know that madeleines truly are meant to be eaten fresh, within five minutes from the oven. Now I have a reason to try baking them myself!In chapter 7, Ansel discusses why he decided to make the lime tart customizable for the customer, and how he designed a groove in the tart to let customers participate in having exactly the sweet/salty/sour lime tart they wanted.His recipes are split into three sections: beginner, intermediate, and advanced. Every recipe is accompanied by a photo of the final product, and every photograph is stunning. It's bizarre, but in the kindle version, the gluten-free label appears with almost every recipe in the beginning section. Some recipes are actually GF, but others call for all-purpose flour.The beginner section contains:Hot chocolate (GF)Chocolate pecan cookies (GF)Mini madeleines - kindle version labels as GF, but the recipe calls for all-purpose flour.Mini me's (meringues) (GF)Popcorn Chouquettes - kindle version labels as GF, but the recipe calls for all-purpose flour.Marshmallow Chicks (GF)Vanilla Ice Cream (GF)Apple Tart Tatin - kindle version labels as GF, but the recipe calls for all-purpose flour.The Purple TartIntermediate:Cannele de BordeauxVanilla ReligieuseCotton-soft CheesecakeParis-New YorkPerfect Little Egg Sandwich (savory)Black and Blue Pavlova (GF)Pink Champagne Macarons (GF)Apple Marshmallow (GF)Sunflower TartChristmas Morning Cereal (GF)"Lime Me Up" TartFrozen S'moresArlette (this is a cookie)Advanced:Chocolate Caviar TartThe Angry Egg (GF)Dominique's Kouign AmannsMagic SouffleThe At-Home Cronut(TM) PastryGanache - Vanilla Rose, Whipped Lemon, Champagne ChocolateFlavored Sugars - Vanilla, Maple, OrangeGlazes -

Rose, Lemon, Champagne ChocolateIberico and Mahon Croissant - kindle version labels as GF, but the recipe calls for all-purpose flour.Sweet Potato Mont BlancGingerbread PineconeBaked AlaskaFinally, these recipes are followed by a techniques section, with step-by-step photos of critical techniques:Cooking custardPate a chouxPipingTempering chocolateLaminationMany of these recipes do call for "specialized" or uncommon kitchen equipment, like specific molds, an airbrush, tart rings, blowtorch, smoking gun, apple wood chips, precision scale, piping bags, fine/medium-fine sieves, deep-fryer (Cronut), Ateco/Wilton tips, ring cutters, terrine mold, ice cream machine, etc...It's important to note that with the exception of the first two recipes, almost every single recipe presented here requires at least two days from start to finish, and some are certainly more time-intensive than others. These recipes require serious dedication and time commitment. The recipes are very well-organized, starting with a photo, skill level, time requirement, and yield. This is followed by a Timeline section, then a Special Tools section, and next an ingredients section with what you will need for each component detailed separately in weights and volumes. Finally, the step-by-step guidelines are broken up by day and by component, then the final assembly. This is followed by notes/advice, serving instructions, and storage instructions.To make the Cronut(TM) [because, honestly, that has to be the first recipe I try from this book] you need to make the ganache and the pastry dough (which is a two-step process with 2-3 hours in between) as well as the butter block two days ahead of time. The day before, you laminate the dough. The day of, you cut and fry the dough, make the glaze and flavored sugar you've chosen, and assemble.

Awesome book. I wish he had more secrets. The At-Home Cronut Pastry is amazing. The instructions are easy to understand and execute. Final products are delicious. Thank you Chef Dominique for sharing your secrets.

If you are getting this book to get simple good recipes you will be disappointed. I Love the first part of the book that is basically an introduction to his recipes and approach to baking. If you love baking or even cooking you will appreciate this book. Even the simple recipes are not designed for the beginner baker.

As a recipe book, this is not the most comprehensive OR the best one out there. I suggest looking at bigger anthologies or better collections. HOWEVER, if you're an advanced baker who is looking for a little inspiration or want to understand the mind behind some of the most celebrated pastries, this book is it. The essays are beautifully written and the few recipes included are VERY time

consuming but so worth it!! I made the croissants (a whole 5 day adventure) and they were glorious. Really not for the average home cook, though. You will enjoy it very much if you're looking for a worthwhile read - not so much if you're looking for a book on how to bake anything and everything in your home.The book itself is beautiful as well - the photographs are on-point.

I bought this book for my baker friend, and as a result, benefited immensely! My passion in life is chocolate chip cookies, and Dominique Ansel's ooey gooey recipe is hands down the most amazing I've ever had. And then my friend made the DKA... game over. It was unreal. He had to attempt it twice, apparently, but I applaud his hard work because it came out AMAZING! Now that I've had the best cookie ever, and the best pastry ever, I am waiting for him to make the cronut ;)

I was disappointed to see that half of this huge book was just Dominique telling stories. Don't get me wrong, I love to hear the stories that people have to tell of how their recipes came to be. But, the value per cost was a little off.The other part that I had difficulty with was that I find myself as an intermediate-expert level in the kitchen and most of his recipes were very daunting. I can appreciate a recipe taking a few days, but I felt like I would need a pastry chef degree in order to execute a lot of these recipes. I hope others will find a lot of inspiration when I found fear. Dominique is a genius and I am sure his recipes in this book are wonderful, but they are not ones that I will be able to execute without a full pastry kitchen.

A very good, inspiring book. I suggest getting a good condition used copy at a fraction of full price. Like I did.Try the Canneles first. His instructions will get you there without mishap.

Ansel's book is a beautifully composed work of art. From the photography to the recipes, the delight is in the details. This outragreously inspired pastry chef takes the reader on a tour of his creative process, showing off masterfully executed pastries along the way. Ansel invites the reader to play along with him, revealing all of his secrets, and inspiring those with a passion to create and explore with his unique perspective.

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