

Dessert Esoteric

Michael Krondl

Diner Desserts Tish Boyle, 2000-03 Over fifty diner styled dessert recipes illustrated with more than a hundred diner images.

Classic Home Desserts Richard Sax, 1999-03 A collection of old-fashioned desserts, updated for today's tastes, includes profiles of various chefs, their recollections of favorite desserts, and excerpts from related literature.

The Art of the Dessert Ann Amernick, Margie Litman, 2007-04-16 Named one of the country's top ten pastry chefs by both *Chocolatier* and *Pastry Art & Design* magazines and nominated five times for the James Beard Pastry Chef of the Year award, Ann Amernick is one of the nation's most accomplished dessert makers. Now, in this deliciously inspiring cookbook, she shares nearly 100 recipes for artfully distinctive desserts—the summation of her long and distinguished career as a baker. Amer-nick's creations often recall familiar foods and flavors—a cheese danish, for example, or a Reese's Peanut Butter Cup—but in her hands, the familiar becomes something truly extraordinary: Apricot and Custard Danish Sandwiches, or Peanut Butter Cream Truffles with Shortbread and Raspberry Gelée. Spanning the whole range of dessert possibilities—cakes and tortes, pies and tarts, cookies and candies, cold desserts, warm desserts, and dessert sandwiches—*The Art of the Dessert* is filled with recipes that are as innovative and sophisticated as they are homey and unfailingly delicious. Chocolate Toffee Torte, Lemon Caramel Tartlets, Almond Lace Cookies, Amaretto Nougat Cups, Toasted Coconut Pecan Soufflé Tartlets, and Pumpkin Custard Napoleons are just a few of the dazzling creations you'll discover. For each recipe, Amernick offers detailed, step-by-step guidance on preparation, as well as sidebars that offer options for embellishing the desserts when serving. Sixteen striking full-color photographs accompany the recipes, along with Amernick's Trucs of the Trade and expert advice on pastry making, including basic and advanced techniques, information on equipment and ingredients, and helpful tips on creating all kinds of dessert components and garnishes, from tartlet shells to fruit leather. If you want to refine your baking skills and add some show-stopping new desserts to your repertoire, let this extraordinary cookbook by a master pastry chef be your guide.

The Anatomy of Dessert Edward Bunyard, 2006-06-27 “Filled with quirky surprises and things you would have never thought to ask, Bunyard’s celebration of fruit is endlessly entertaining.” –Mark Kurlansky, author of *Salt*, *Cod*, and *The Big Oyster* When we think of dessert, our mind’s eye sees cakes, pies, and pastries. Yet the truly creative palate imagines things even more tempting, decadent, and, yes, sinful. So claims Edward Bunyard in this delectable paean to the wonderful fruits of the vine, from apples and apricots to gooseberries and strawberries, from pears to the grapes that give us wine. Bunyard, a nurseryman at the turn of the last century, lovingly devotes a chapter to each fruit, sharing a heartfelt disquisition on the many types of strawberries, in which bigger is not always better; revealing how denizens of cooler and warmer climes differ in their perceptions about grapes; and asserting that “immoderate indulgence” in melon has toppled great dynasties and changed the course of history. Bunyard even offers advice on the most delightful wine and fruit pairings, and settles once and for all the debate that has raged for nearly three millennia: Which are tastier, hothouse figs or the outdoor variety. Introduced by Michael Pollan, *The Anatomy of Dessert* is a cornucopia of wisdom that’s never out of season. It is time again to savor this classic work, first published in 1929, that gives above-the-title billing to the myriad foodstuffs we often refer to as “afters.” So come and partake in the fruits of Edward Bunyard’s labor of love.

Sweet Invention Michael Krondl, 2011-10-01 From the sacred fudge served to India's gods to the ephemeral baklava of Istanbul's harems, the towering sugar creations of Renaissance Italy, and the exotically scented macarons of twenty-first century Paris, the world's confectionary arts have not only mirrored social, technological, and political revolutions, they have also, in many ways, been in their vanguard. *Sweet Invention: A History of Dessert* captures the stories of sweet makers past and present from India, the Middle East, Italy, France, Vienna, and the United States, as author Michael Krondl meets with confectioners around the globe, savoring and exploring the dessert icons of each tradition. Readers will be tantalized by the

rich history of each region's unforgettable desserts and tempted to try their own hand at a time-honored recipe. A fascinating and rewarding read for any lover of sugar, butter, and cream, *Sweet Invention* embraces the pleasures of dessert while unveiling the secular, metaphysical, and even sexual uses that societies have found for it.

The Elements of Dessert Francisco J. Migoya, The Culinary Institute of America (CIA), 2012-11-05 The essential guide to truly stunning desserts from pastry chef Francisco Migoya In this gorgeous and comprehensive new cookbook, Chef Migoya begins with the essential elements of contemporary desserts—like mousses, doughs, and ganaches—showing pastry chefs and students how to master those building blocks before molding and incorporating them into creative finished desserts. He then explores in detail pre-desserts, plated desserts, dessert buffets, passed desserts, cakes, and petits fours. Throughout, gorgeous and instructive photography displays steps, techniques, and finished items. The more than 200 recipes and variations collected here cover virtually every technique, concept, and type of dessert, giving professionals and home cooks a complete education in modern desserts. More than 200 recipes including everything from artisan chocolates to French macarons to complex masterpieces like Bacon Ice Cream with Crisp French Toast and Maple Sauce Written by Certified Master Baker Francisco Migoya, a highly respected pastry chef and the author of *Frozen Desserts* and *The Modern Café*, both from Wiley Combining Chef Migoya's expertise with that of The Culinary Institute of America, *The Elements of Dessert* is a must-have resource for professionals, students, and serious home cooks.

Sweet Alchemy Yigit Pura, 2014-08-19 Recipes from the Top Chef: Just Desserts winner: “As a pastry chef for 25 years, this book inspires me to get into the kitchen and bake.” —Emily Luchetti, author of *The Fearless Baker* Yigit Pura is a sugar fiend . . . and a pastry dynamo. His striking desserts have sparked excitement and devotion from the top pastry kitchens of New York and San Francisco to the winner's podium on *Top Chef: Just Desserts*. Now, Yigit shares his approach to pastry and his sweet formulas for the very first time. He demonstrates how fun—and simple—it can be to combine straightforward basics into beautiful, multilayered desserts. Each ingredient-driven chapter (sugar, flour, dairy, fruit, and chocolate) contains new twists on traditional recipes, such as Butterscotch Sauce, Sweet Almond Tart Dough, and Baked Berry Meringue Kisses. These playful sweets can be served on their own or combined into irresistible melanges such as the Negroni Creamsicle, a composition of Citrus & Vanilla Bean Scented Panna Cotta, Grapefruit-Campari Gelee, and Ruby Red Grapefruit Supremes, or the Sexy Chocolate Coupe, a chocolate extravaganza that marries Dark Chocolate Cremeux to Bittersweet Flourless Chocolate Cake. Brimming with innovative recipes and classic techniques that will elevate your pastry game, this book inspires you to create your own sweet alchemy.

Pure Dessert Alice Medrich, 2015-05-26 A refreshing change in every respect When you are working with great ingredients, you want to keep it simple. You don't want to blur flavor by overcomplicating. This is why *Pure Dessert*, from the beloved Alice Medrich, offers the simplest of recipes, using the fewest ingredients in the most interesting ways. There are no glazes, fillings, or frostings—just dessert at its purest, most elemental, and most flavorful. Alice deftly takes us places we haven't been, using, for example, whole grains, usually reserved for breads, to bring a lovely nutty quality to cookies and strawberry shortcake. Pound cake takes on a new identity with a touch of olive oil and sherry. Unexpected cheeses make divine soufflés. Chestnut flour and walnuts virtually transform meringue. Varietal honeys and raw sugars infuse ice creams and sherbets with delectable new flavor. Inspired choices of ingredients are at the heart of this collection of entirely new recipes: sesame brittle ice cream, corn-flour tuiles with tangy sea salt and a warming bite of black pepper, honey caramels, strawberries with single-malt sabayon. To witness Alice's idea-stream as she describes how she arrived at each combination is to instantly understand why three of her books have won Best Cookbook of the Year. She's an experimenter, tinkerer, and sleuth, fascinated with trial and error, with the effects of small changes in recipes, exploring combinations tirelessly and making remarkable discoveries. Does cold cream or hot cream do a better job coaxing out the flavor of mint leaves or rose petals? Why is it that dusting a warm brownie

with spices gives it an enticing aromatic nose, whereas putting the spice in the batter blurs the chocolate flavor? Do cooked strawberries or raw make for the better sorbet? Loaded with advice and novel suggestions, with great recipes and eye-catching, full-color photographs that show off these simple, straightforward desserts, *Pure Dessert* is an education and a revelation. Thank you, Alice!

The All-American Dessert Book Nancy Baggett, 2005 America's favorite baker has been on a road trip around the country. Now she's back, with something for every dessert lover: the best pies, cakes, puddings, crisps, cookies, ice creams, and candies in the land. Photos.

The New York Times Dessert Cookbook Florence Fabricant, 2006-10-03 Featuring 400 fabulous dessert recipes, this comprehensive cookbook is drawn from the pages of *The New York Times*. Four 8-page full-color photo inserts. Size C

Orange Coast Magazine, 2001-11 Orange Coast Magazine is the oldest continuously published lifestyle magazine in the region, bringing together Orange County's most affluent coastal communities through smart, fun, and timely editorial content, as well as compelling photographs and design. Each issue features an award-winning blend of celebrity and newsmaker profiles, service journalism, and authoritative articles on dining, fashion, home design, and travel. As Orange County's only paid subscription lifestyle magazine with circulation figures guaranteed by the Audit Bureau of Circulation, Orange Coast is the definitive guidebook into the county's luxe lifestyle.

South Asian Folklore Peter Claus, Sarah Diamond, Margaret Mills, 2020-10-28 With 600 signed, alphabetically organized articles covering the entirety of folklore in South Asia, this new resource includes countries and regions, ethnic groups, religious concepts and practices, artistic genres, holidays and traditions, and many other concepts. A preface introduces the material, while a comprehensive index, cross-references, and black and white illustrations round out the work. The focus on south Asia includes Afghanistan, Bangladesh, India, Pakistan, and Sri Lanka, with short survey articles on Tibet, Bhutan, Sikkim, and various diaspora communities. This unique reference will be invaluable for collections serving students, scholars, and the general public.

Brooks Headley's Fancy Desserts: The Recipes of Del Posto's James Beard Award-Winning Pastry Chef Brooks Headley, 2014-10-01 "The most entertaining cookbook in memory. . . . A game changer."—Anthony Bourdain While other chefs paid dues on restaurant lines and at cooking schools, Brooks Headley was in the back of a tour van as a drummer in much-loved punk bands that never made a dime. Now executive pastry chef at New York's Del Posto restaurant, Headley creates unorthodox recipes that echo his unconventional background: fruit is king, vegetables are championed, acidity is key, and simplicity is the goal. With 97 recipes and more than 100 photographs, Brooks Headley's *Fancy Desserts* has six chapters: Fruit, Vegetables, Grains and Flours, Chocolate, Seeds and Nuts, and Dairy. Recipes range from verjus melon candy to tofu chocolate creme brûlée, fruit sorbet to eggplant and chocolate, showcasing Headley's unique perspective on ingredients and methodology. Guest contributors include philosopher-musician Ian Svenonius, essayist Sloane Crosley, and award-winning chefs Gabrielle Hamilton and David Kinch. Brooks Headley's *Fancy Desserts* is an essential, inventive addition to the shelf of both home cooks and professional chefs.

365 Desserts Harriet Schuyler Nelson, 1900

101 Great Mail-Order Businesses, Revised 2nd Edition Tyler G. Hicks, 2010-05-19 Make a Mint by Mail Order! Sell computers, vitamins, clothing, or gourmet foods. Create and sell newsletters on almost any topic. Make and sell your favorite arts and crafts. Would you like to join the booming mail-order business? You can! Bestselling author Ty Hicks shows you how. You don't need a lot of money, years of experience, or a college education—just a mailing address and the desire to deliver products and services quickly for the best value your customers can get. Ty Hicks explains in clear, easy steps how to start your mail-order business today, including: ·Getting started quickly and easily ·Creating an e-commerce Web site to promote and sell your products or services directly ·Using proven marketing and promotion strategies ·Carving niche markets with unusual products

and services ·Expanding your business for maximum profitability ·And much, much more!

Pure Chocolate Fran Bigelow, Helene Siegel, 2004 The most stylish, approachable, and mouth-watering chocolate cookbook ever, from award-winning chocolatier Fran Bigelow In 1982, Fran Bigelow proudly opened the doors to Fran's Chocolates, a boutique storefront styled after European chocolate salons, where she could showcase the pure flavors of the exquisite confections she had spent years perfecting. Chocolate lovers in Seattle immediately beat a path to Madison Street to taste desserts as wonderful as anything in Paris or Belgium. Over the past two decades, Fran Bigelow has grown into a world-class chocolatier, operating two elegant shops that enjoy cult status in Seattle and beyond, by way of her mail-order and Internet business. Now, in her debut cookbook, Fran reveals the magic behind her addictive creations: how she manipulates a few ingredients—butter, cream, eggs, sugar, salt, vanilla, and nuts—to create sublime textures and highlight pure flavors in her elegant modern desserts. The seventy-five recipes included here range from extravagant celebration cakes and holiday specialties (White Chocolate Torte or Souffléed Chocolate Mocha Roll); to European style fruit and nut tarts (Chocolate Cherry Tart or Milk Chocolate Crème Fraîche Tart), soufflés, cheesecakes (White Chocolate Brie Cheesecake, a Fran specialty), homemade ice creams (Dark Chocolate and Ginger Bombe), and extraordinary renditions of American classics, including brownies, chocolate cookies, the ultimate hot fudge sauce, and a chocolate milkshake that will instantly transport you back to childhood. Fran also tells you everything you need to know about chocolate, from the different styles of chocolate-making employed in Europe, South America, and the U.S. (and how each result in different flavors), to deciphering labels (which ingredients enhance meltability, for example), and how the amount of cocoa in different brands and styles of chocolate influences the final taste of a dessert. You will learn how to taste a truffle—preferably in two bites—and the language of chocolate “signs,” the squiggles atop candies. Recipes for some of Fran's award-winning confections are also included here: chocolate cherries and nut clusters; chocolate stuffed fruits; easy cocoa-dusted truffles; and more ambitious dipped truffles featuring liqueurs, coffee, vanilla, and other chocolate-friendly ingredients; and chocolate fondue, a perfect party dessert for children and adults alike. Whether you are a cocoa connoisseur or devotee of the cacao bean with cravings that won't quit, *Pure Chocolate* is a must-have for any chocolate aficionado.

Frommer's Europe Darwin Porter, 2004-08-27 Suggests lodging, food, and sightseeing highlights along with travel tips and cultural information.

The Sunny Side Dessert Book S. T. Stone, 1893

Lost Without the River Barbara Hoffbeck Scoblic, 2019-04-16 *Lost Without the River* is an elegantly wrought memoir of resilience, courage, and reinvention. A portrait of nature at its most beautiful and demanding, it is the story of a girl whose family struggled against Depression-era hardship and personal tragedy to carve out a small farm in rural South Dakota. The youngest of seven, Barbara wrestles against the expectations of her family, the strictures of the church, and the limits imposed by a male-dominated culture. Eager for adventure, she leaves the farm—first for the Peace Corps and ultimately for the unknown environs of Manhattan's Upper East Side—but she never truly escapes. *Lost Without the River* demonstrates the emotional power that even the smallest place can exert, and the gravitational pull that calls a person back home.

Dessert University Roland Mesnier, 2017-02-07 The White House pastry chef presents recipes for desserts that combine natural flavors and an attractive presentation, outlining five key skills in pastry preparation.

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Dessert Esoteric Introduction

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