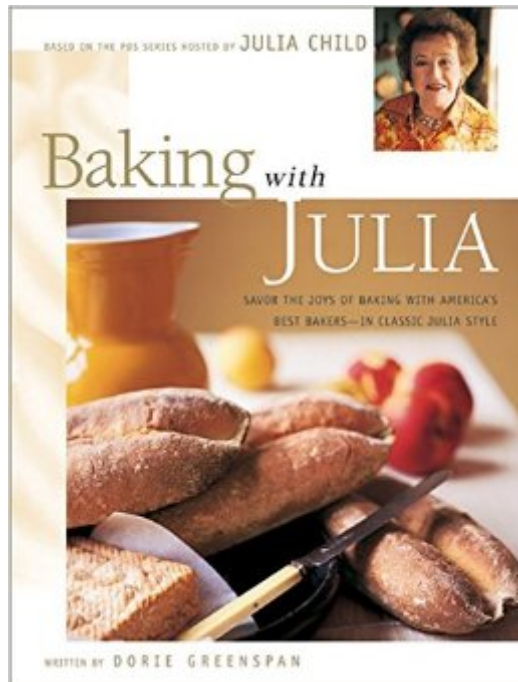


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Baking With Julia: Savor The Joys Of Baking With America's Best Bakers



Synopsis

Baking with Julia Nothing 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 cakes "from chocolate to cheesecake, from miniature gems to multi-tiered masterpieces" this cookbook is a total immersion experience in the wonder of home baking.

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Customer Reviews

Having used this book on a weekly basis for the past year, I recommend this book to bakers at all levels. The book is a multi-contributed book, with Julia Child at the helm and aptly unified by Dorie Greenspan's clear and engaging writing style. I spent the greater part of this year working on breadmaking techniques from the artisanal bread section - while techniques take time to master, I received a remarkable education from this book. The basic white bread and focaccia recipes are simple and wonderful to make on your own. If you're serious about baking, this book provides the basis for your advancement into any number of specialized areas: breads, pastries, cookies, cakes, even chocolate. Not only are the recipes very well selected, but the photographs are gorgeously photographed by Gentl & Hyers (who also photographed Rose Levy Beranbaum's *The Pie & Pastry Bible*), including some very nice candid shots (mise en scene/mise en place) in the kitchen. I haven't come across many other cookbooks of this calibre since. The recipes range from the simplest Irish Soda Bread, to the most elaborate Glorious Wedding Cake. Not all recipes are as complex as the wedding cake recipe - this particular recipe contributed by Martha Stewart is one that seems oddly out of place in a cookbook. However - it is truly a great study on how tiered cakes are layered and put together, and decorated. (The wedding cake is essentially a dense almond pound cake, which can probably be scaled down to a much more manageable session) The "soul" of this cookbook comes from the section at the beginning titled "Batters and Doughs - The Basics." If you never baked anything from the book, at least go through all 8 recipes once or twice. As the introduction notes, these are the building blocks upon which hundreds of pastry and cake recipes are based. If you can accomplish the following, you can call yourself an accomplished baker: flaky pie dough, choux paste, meringue, genoise (3 versions), brioche, puff pastry, danish pastry, croissant dough. I've recently accomplished the brioche dough, and it's become a favorite quickly, as a simple loaf or as the basis for Pecan Sticky Buns. This book has a companion web site featuring the original

television series "Baking with Julia" on PBS, complete with video clips of the bakers at work. If there was ever an opportunity to purchase all 39 episodes (with 27 bakers!) on DVD, I'd be the first on line... Bon Appetit

Baking basic batters and doughs is the subject that is given the combination of expert skill and knowledge acquired in the culinary arts over years of experience. If you are an individual who thrives on instant gratification and does not want to take the time to learn the basic foundation techniques of quality baking then this book may not be for you. The book covers breads, cakes, and sweet and savory pastries. The instructions have carefully been written with great detail so even the novice baker can increase his or her skill level. Recipes range from the simple galette, which by the way is excellent, to a labor intensive but glorious wedding cake. A variety of techniques ranging from beginner level to accomplished baker allows anyone interested in baking to improve their skills. I have been working on my culinary skills for 30 years and own over 100 different cookbooks. This book ranks within the top 5 of my collection. It has allowed me to fine tune many classic techniques. My Brioche, biscotti, biscuits, danish pastry and pecan sticky buns have been elevated to rival any quality baker. Culinary professionals like Flo Braker, Nancy Silverton, Marcel Desaulniers, and Marion Cunningham are just a few of the many talented and giving individuals who contribute to make this the quality book that it is. Dorie Greenspan's writing skills set this book apart from others in that it is the standard from which all quality instructional cookbooks should be compared. If you want to learn how the experts bake and not have to leave your own kitchen to do it, this is the book.

I was just reading through the reviews of Baking with Julia, which I own and use, and I saw the person whose review appears above mine, who hates this book. But -- see, it didn't ring true to me, because I've made the cheesecake and I knew the recipe in this book isn't the one s/he quotes. So I double-checked it and I was right: there's no sweetened condensed milk in the cheesecake recipe in Baking with Julia. So I don't know what kind of axe this person has to grind. Because I really like this book. Innovation? Oh my god, there's this recipe for gingerbread that has espresso and black pepper in it. And there's a sage cake -- forget it, this isn't stuff I've found in any other baking book. My only complaint is that it's kind of hard -- like everything Julia does. You really challenge yourself every time you make anything in this book. But that's good. For me, anyway. I just wanted to add my two cents, as a member of Generation X (who can spell, I might add).

I am a guy with absolutely no talent at baking but always thought the art of pastry making was

interesting. So, i bought all the essential tools and waited for the book(after having seen most of the shows on PBS)...when the book arrived, I started with a fairly difficult pastry ...the Danish Braid....turned out so well and tasted so delicious that I shocked myself...keep in mind, I cant cook!!! Here is my point. With the right tools, a good guide, and a brain, anyone can do just about anything. So get the book,(its a great guide) watch the shows, and just go for it! Here are some tools that helped...Kitchenaid stand mixer, a food processor, a marble pastry board and a wooden one too, a bench scrape(you really need this for any dough), s/steel measuring cups for dry ingredients, glass for liquid, parchment paper, and a baking stone. Then just decide that nothing is going to intimidate you and start baking. There are tricks to every trade and this book shares a lot of those as a great companion book to the series.

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