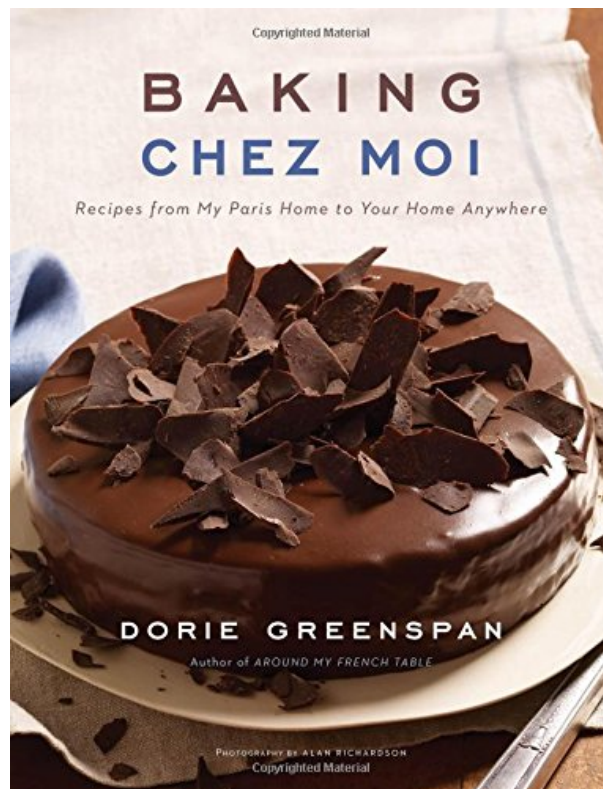
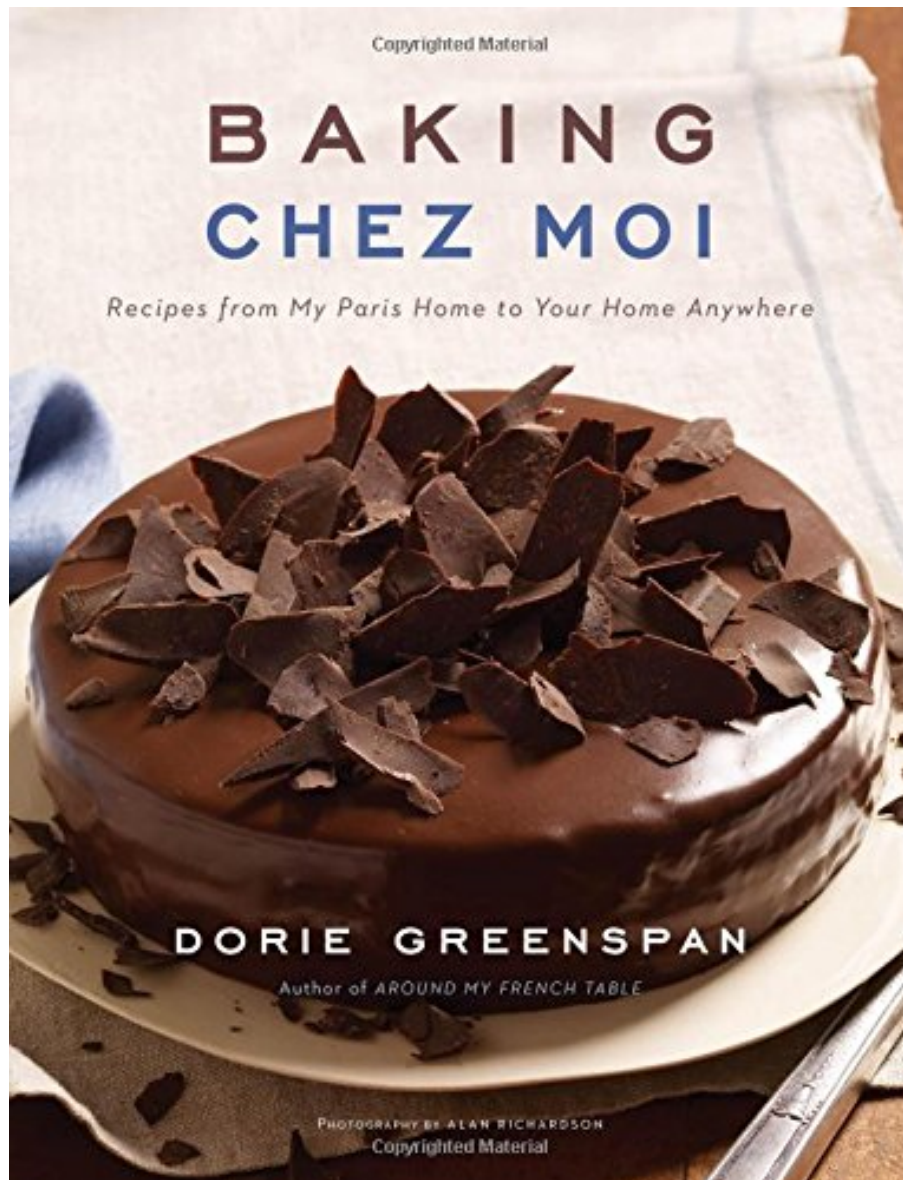


BAKING CHEZ MOI: RECIPES FROM MY PARIS HOME TO YOUR HOME ANYWHERE BY DORIE GREENSPAN



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Amazon.com Review

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A “culinary guru” and author of the award-winning *Around My French Table* and *Baking: From My Home to Yours* returns with an exciting collection of simple desserts from French home cooks and chefs

With her groundbreaking bestseller *Around My French Table*, Dorie Greenspan changed the way we view French food. Now, in *Baking Chez Moi*, she explores the fascinating world of French desserts, bringing together a charmingly uncomplicated mix of contemporary recipes, including original creations based on traditional and regional specialties, and drawing on seasonal ingredients, market visits, and her travels throughout the country.

Like the surprisingly easy chocolate loaf cake speckled with cubes of dark chocolate that have been melted, salted, and frozen, which she adapted from a French chef’s recipe, or the boozy, slow-roasted pineapple, a five-ingredient cinch that she got from her hairdresser, these recipes show the French knack for elegant simplicity. In fact, many are so radically easy that they defy our preconceptions: crackle-topped cream puffs, which are all the rage in Paris; custardy apple squares from Normandy; and an unbaked confection of corn flakes, dried cherries, almonds, and coconut that nearly every French woman knows.

Whether it’s classic lemon-glazed madeleines, a silky caramel tart, or “Les Whoopie Pies,” Dorie puts her own creative spin on each dish, guiding us with the friendly, reassuring directions that have won her legions of ardent fans.

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Features

- Rux Martin Houghton Mifflin Harcourt

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Parisian Perfection

By Kindle Customer

For some reason, my "verified purchase" states I own the Kindle version. I do not. I own the hardback.

I am a proud owner of Greenspan's two previous books: *Baking: From My Home to Yours* and *Around My French Table*. I preordered this back in the spring. I respect Greenspan's work. She doesn't put books out at the current popular breakneck pace. I wait a few years in between her books, and when one finally comes out, I feel confident that it will be delightful and flawless. When *Baking Chez Moi* arrived this morning, I devoured it.

Baking Chez Moi is a bit taller than the average cookbook, a common feature of Greenspan's cookbooks. This is nice because the book has slightly larger type than an average cookbook. The book is well-bound, no flimsiness present, and has good quality paper. It stays open fairly well on its own when you cook from it, but it is a thick book so if you're cooking recipes from the very front or end, you are going to need a cookbook stand to keep it open. I have been finding lots of mistakes in cookbook indexes lately, and so far this index is well done.

Baking Chez Moi is neatly divided into a handful of chapters: simple cakes; fancy cakes; tarts and gallettes; baby cakes and petite pastries; cookies and bars; fruits, creams, frozen desserts and candies; and basics. Each chapter then has its own table of contents. Each recipe has a wonderful introduction by Dorie that is usually several paragraphs long which gives the reader greater insight into the recipe's origins, the author's memories regarding the first time she tried the recipe, or useful cooking/serving information. In the sidebar of each recipe, Greenspan lists how many servings the recipe yields as well how to serve the recipe. In the sidebar you will also find storage information for each recipe. I can't tell you how many times I've wondered whether to refrigerate a dessert or let it stand at room temp. She takes the guesswork out of getting the longest life out of your dessert.

Those of you who expect a photograph for every recipe will be disappointed to learn that there is not a photograph for every recipe. There are plenty of photographs though for you to admire. All of them are stunning and show the food in great detail. Most of them are full page. I've always found Greenspan's recipes to be clear enough that I don't need a photo to cook them, but I am overjoyed when she gives us a glimpse of her lovely handiwork. The type for the recipe headings is a beautiful autumnal orange that is not difficult to read while ingredients are listed in a deep chocolate that also shouldn't cause any trouble reading. The majority of the recipe is in standard black. The overall feel achieved by the coloring is that this is indeed your premier fall baking book.

I was delighted to find numerous asides scattered throughout the cookbook. You'll learn in greater detail about ingredients such as vanilla as well as techniques to make your finished product better such as soaking dried fruit. I know French cuisine sometimes is burdened by the stereotype of being incredibly fancy or technical, but that stereotype is blown out of the water with this cookbook. The vast majority of the recipes have ingredients that can be bought at your local chain grocery store, and I was floored to find that I had the ingredients for many of the recipes in my pantry already. While some of the cakes and other desserts do have multiple components to complete them, they are simple and can be easily done in a day. I truly believe that this book can be utilized by the beginning baker who is looking to spread her wings as well as thoroughly enjoyed by the moderate level and advanced level baker. There are a few recipes such as the rose Frasier that require multiple ingredients and a time investment for those of you who love a challenge.

The book is primarily listed in cups, ounces, spoons, etc. In many instances it is also converted to grams and

milliliters. This is not always true to case. Sometimes spoons are converted; sometimes not (mostly they aren't). I know measurement methods are very important to some of you so I thought I'd mention it. Most of the recipes are classics or close to classic, but every now and then you will find a spin on the traditional such as with the nutella-banana panna cotta or the green tea sables.

I am very happy with my current spread of sable cookies and homemade hot chocolate. The hot chocolate is not too sweet and the bit of fleur de sel makes it all the happier. Dorie Greenspan is like the sophisticated older aunt who comes into town every couple years, updates your recipes, and shows you that simple things are often time the best.

Too long? Didn't read? I love it, and I think you'll love it, too. Go buy a copy, and pick up one for gift-giving.

3 of 3 people found the following review helpful.

Great Book

By Lisa K

Dorie Greenspan has the best recipes. Her books are easy to follow and offers many suggestions for the same recipes. This was a great addition to 3 other books I own from Ms. Greenspan. However my all time favorite is her Baking cook book. It contains more everyday breads, cookies, cakes recipes that I make often.

2 of 2 people found the following review helpful.

Great Dessert Cookbook for the Experienced Home Cook

By ymd

This is a really great cookbook if you love desserts. I love French pastry and cakes, but I don't always want to tackle a fussy recipe that takes hours to complete. The recipes in this book are geared to the experienced home cook - you still have to have some baking skills, but most of the recipes are easily completed in about an hour. Perfect if you're in the mood for some wonderful confection on a weekend afternoon!

In addition, the recipes are well-worked out and tested so that they come out the way they're supposed to. Every recipe uses natural ingredients so I feel good about serving the results to my family.

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