

The Secrets of Baking

Simple Techniques
for Sophisticated
Desserts



Foreword by
Jacques Pépin

Sherry Yard

SPAGO'S AWARD-WINNING PASTRY CHEF

Secrets Of Baking Simple Techniques For

Sherry Yard



Secrets Of Baking Simple Techniques For:

The Secrets of Baking Sherry Yard, 2003 Describes the process of creating sophisticated and delicious desserts presenting a series of recipes for chocolate sauce lemon curd and pound cake along with tips on transforming these basics into delectable treats Understanding Baking Rasheeda Hasan, 2018-07-20 After my first cookbook Rasheedas Family Table I decided to take on the task of writing Understanding Baking to convince home bakers that baking is simpler than its reputation Thorough understanding of basic techniques not only makes it easy to bake with confidence but also gives you a vision to create your own versions But the trick is to understand first And to understand you must read the recipes and follow the techniques until you are well versed in the process The book has easy to follow popular recipes for pies tarts and other dessert along with extra tips and techniques for a better understanding of the baking process It also offers information about all the important ingredients and needed cooking tools to facilitate the process and make it fun I hope everyone who uses it will go back to it over and over again to find easy to make desserts for the family **BakeWise** Shirley O. Corriher, 2008-10-28 The James Beard Award winning bestselling author of CookWise and KitchenWise delivers a lively and fascinating guide to better baking through food science Follow kitchen sleuth Shirley Corriher as she solves everything about why the cookie crumbles With her years of experience from big pot cooking at a boarding school and her classic French culinary training to her work as a research biochemist at Vanderbilt University School of Medicine Shirley looks at all aspects of baking in a unique and exciting way She describes useful techniques such as brushing your puff pastry with ice water not just brushing off the flour to make the pastry higher lighter and flakier She can help you make moist cakes shrink proof perfect meringues big crisp cream puffs amazing pastries and crusty incredibly flavorful open textured French breads such as baguettes Restaurant chefs and culinary students know Shirley from their grease splattered copies of CookWise an encyclopedic work that has saved them from many a cooking disaster With numerous At a Glance charts BakeWise gives busy people information for quick problem solving BakeWise also includes Shirley s signature What This Recipe Shows in every recipe This scientific and culinary information can apply to hundreds of recipes not just the one in which it appears BakeWise does not have just a single source of knowledge Shirley loves reading the works of chefs and other good cooks and shares their tips with you too She applies not only her expertise but that of the many artisans she admires such as famous French pastry chefs Gaston Len tre and Chef Roland Mesnier the White House pastry chef for twenty five years and Bruce Healy author of Mastering the Art of French Pastry Shirley also retrieves lost arts from experts of the past such as Monroe Boston Strause the pie master of 1930s America For one dish she may give you techniques from three or four different chefs plus her own touch of science better baking through chemistry She adds facts such as the right temperature the right mixing speed and the right mixing time for the absolutely most stable egg foam so you can create a light as air g noise every time Beginners can cook from BakeWise to learn exactly what they are doing and why Experienced bakers find out why the

techniques they use work and also uncover amazing pastries from the past such as Pont Neuf a creation of puff pastry p te choux and pastry cream and Religieuses adorable little nuns made of puff pastry filled with a satiny chocolate pastry cream and drizzled with mocha icing Some will want it simply for the recipes incredibly moist whipped cream pound cake made with heavy cream flourless fruit souffl s chocolate crinkle cookies with gooey fudgy centers huge popovers famed biscuits But this book belongs on every baker s shelf *Food Lit* Melissa Brackney Stoeger,2013-01-08 An essential tool for assisting leisure readers interested in topics surrounding food this unique book contains annotations and read alikes for hundreds of nonfiction titles about the joys of comestibles and cooking *Food Lit A Reader s Guide to Epicurean Nonfiction* provides a much needed resource for librarians assisting adult readers interested in the topic of food a group that is continuing to grow rapidly Containing annotations of hundreds of nonfiction titles about food that are arranged into genre and subject interest categories for easy reference the book addresses a diversity of reading experiences by covering everything from foodie memoirs and histories of food to extreme cuisine and food expos s Author Melissa Stoeger has organized and described hundreds of nonfiction titles centered on the themes of food and eating including life stories history science and investigative nonfiction The work emphasizes titles published in the past decade without overlooking significant benchmark and classic titles It also provides lists of suggested read alikes for those titles and includes several helpful appendices of fiction titles featuring food food magazines and food blogs *The New York Times Magazine* ,2003 **Simple Secrets to Better Everyday Cooking** Chuck Smothermon,2000 The Better Homes and Gardens test kitchen pros share hundreds of simple and practical techniques tips and tricks for making everyday meals special *The Publishers Weekly* ,2007 *Catalog Food and Nutrition Information Center (U.S.)*,1974 *Food and Nutrition Information and Educational Materials Center Catalog* Food and Nutrition Information Center (U.S.) ,1976 **Catalog. Supplement - Food and Nutrition Information and Educational Materials Center** Food and Nutrition Information and Educational Materials Center (U.S.) ,1973 **The Experts Book of Practical Secrets** Edward Claflin,1993-08 From leading authorities more than 1 000 problem solving secrets for easier healthier living Title page *The Guide to Cooking Schools* ShawGuides, Inc,2000-10 Annual directory containing detailed descriptions of more than 1 000 cooking schools worldwide 417 pages 5 1 2 x 8 1 4 trade paperback **101 Microwaving Secrets** Barbara Methven,1987-12-27 *Library Journal* ,2009 **Federal Income Taxation of Intellectual Properties and Intangible Assets** Philip F. Postlewaite,David L. Cameron,Thomas Kittle-Kamp,1998 **Book World** ,1969 **American Agriculturist** ,1943 **What's New in Home Economics** ,1947 Includes buyers guide **The Encyclopedia of Cooking Techniques** Elizabeth Wolf Cohen,1997 Over 250 essential cooking techniques are explained in 144 pages of step by step instruction accompanied by full color photographs and captious From basic tasks such as learning how to soak beans to more complicated accomplishments such as making triple chocolate cream puffs this encyclopedia gives every cook the confidence to feel at home in the kitchen *Video Source Book* Gale Group,1999-10-28 A

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