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# Tartine



## Synopsis

Every once in a while, a cookbook comes along that instantly says "classic." This is one of them. Acclaimed pastry chef Elisabeth Prueitt and master baker Chad Robertson share not only their fabulous recipes, but also the secrets and expertise that transform a delicious homemade treat into a great one. It's no wonder there are lines out the door of Elisabeth and Chad's acclaimed Tartine Bakery. It's been written up in every magazine worth its sugar and spice. Here their bakers' art is transformed into easy-to-follow recipes for the home kitchen. The only thing hard about this cookbook is deciding which recipe to try first: moist Brioche Bread Pudding; luscious Banana Cream Pie; the sweet-tart perfection of Apple Crisp. And the cakes! Billowing chiffon cakes. Creamy Bavarians bursting with seasonal fruits. A luxe Devil's Food Cake. Lemon Pound Cake, Pumpkin Tea Cake. Along with the sweets, cakes, and confections come savory treats, such as terrifically simple Wild Mushroom Tart and Cheddar Cheese Crackers. There's a little something here for breakfast, lunch, tea, supper, hors d'oeuvres and, of course, a whole lot for dessert! Practical advice comes in the form of handy Kitchen Notes. These "hows" and "whys" convey the authors' know-how, whether it's the key to the creamiest quiche (you'll be surprised), the most efficient way to core an apple, or tips for ensuring a flaky crust. Top it off with gorgeous photographs throughout and you have an utterly fresh, inspiring, and invaluable cookbook.

## Book Information

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## Customer Reviews

Bring the Magic of Tartine Home With irresistible croissants, fruit tarts, and tender cakes.

**Chocolate Pudding** When cold, this pudding has a thick texture, much like a pot de crÃƒÂ“me, and is firm enough to hold a spoon upright. It is not the result of being especially rich with cream or stiff from eggs, but because chocolate is melted into the pudding at the end, firming up the custard as it cools. There is cocoa powder in the mix as well, giving it an even more intense chocolate flavor. Eat the pudding with unsweetened softly whipped cream-without question. Kitchen notes: What you are making here is essentially pastry cream. Any time that you add a hot liquid to eggs, it is called tempering or a lie, meaning that you must add the hot liquid very slowly so that the eggs don't cook. Yield: 4-6 servings Have ready a fine-mesh sieve placed over a large heat-proof container. Combine the milk and cream in a heavy, medium saucepan and heat to just under a boil. Meanwhile, in a mixing bowl, combine the cornstarch and sugar, and sift in the cocoa powder. Whisk until blended. In another mixing bowl, whisk the eggs with the salt until blended, then add to the sugar mixture and whisk until well combined. Slowly add half of the hot milk mixture to the egg mixture while whisking constantly. Pour the egg mixture back into the pan with the rest of the milk mixture and cook over medium heat, whisking constantly, until the mixture has visibly thickened and registers 208 degrees Fahrenheit on a thermometer. This should take 5 to 7 minutes, depending on how cold your eggs are. Immediately pour the contents of the pan through the sieve. Add the chocolate and let the heat of the milk-egg mixture melt it. When the chocolate has melted, blend with an immersion blender for a full 5 minutes until no lumps are visible. Stop the blender and scrape down the sides of the container with a rubber spatula as needed. Alternatively, you may use a blender and work in small batches, or use a whisk to blend by hand, being extremely careful with the hot mixture. Portion the pudding right away, let cool, and serve at room temperature. The pudding will keep, well covered, in the refrigerator for up to 4 days.

Ingredients	1 3/4 cups						
whole milk	1/2 cup + 2 tbsp heavy cream	1/4 cup cornstarch	3/4 cup sugar	3 tbsp cocoa powder	3 large eggs	1/4 tsp salt	2 1/2 oz bittersweet chocolate, coarsely chopped

Scenes from Tartine  
Preparing croissants in the morning. A selection of  
delicious pastries await. Lemon bars, sweet and tart.

Pastry chef Elisabeth Prueitt and her husband, renowned baker Chad Robertson, are the co-owners of Tartine Bakery and the Bar Tartine restaurant in San Francisco. Elisabeth's work has appeared in numerous magazines, including Food & Wine, Bon AppÃ©tit, and Travel & Leisure, and she has appeared on the television program Martha Stewart Living. Pastry chef Elisabeth Prueitt and her husband, renowned baker Chad Robertson, are the co-owners of Tartine Bakery and the Bar

Tartine restaurant in San Francisco. Elisabeth's work has appeared in numerous magazines, including Food & Wine, Bon AppÃ©tit, and Travel & Leisure, and she has appeared on the television program Martha Stewart Living. France Ruffenach is a San Francisco-based photographer whose work has appeared in magazines and cookbooks including Martha Stewart Living, Real Simple, and Bon AppÃ©tit magazines, and in Cupcakes, Everyday Celebrations, and RosÃ©.

This is the best book of all of the Tartine books. It has all of Tartine's classic pastries and cakes (except for the Morning Buns!). The thing to remember when using this book, is that these are professional pastry chefs, and the recipes and techniques can be challenging to the home cook. You will probably fail in recreating the recipe (my three layer cakes were a mess!) but as you try that recipe more and more, and analyze your mistakes, you will become successful. My lemon cream tart is coming out wonderfully now that I've mastered the crust. I had the opportunity to go to Tartine in SF, and my attempt was pretty close to the real deal! So if you don't live anywhere close to SF, this is a great way to bring that taste home to you.

I really love pastries and would someday like it for a career... so this book is a good start for practice. it has many recipes and the directions are easy to understand.

Tartine's bakery is the closest to being in France that I have found anywhere in the U.S. Their pastries and desserts are always amazing. The cookbook allows me to make baked goods and desserts that are at the quality of the bakery. They aren't always easy to make, but they are always fantastic.

There is not enough words for love in this world to cover what I feel for this book. Easy to follow instructions and many varieties. This has something sweet for every occasion.

The recipes are lovely, the photography delightful, but the complexity of the instructions may put off less accomplished cooks. If you have the energy and the time, make the croissants. It's a project, but your family will be amazed when you emerge from the kitchen with these flaky beauties.

I love that this book gives so many wonderful recipes and three ways to measure them. I also love how they add extra explanations about the "why" of the directions. You will improve your skills and knowledge with this book! I can't wait to get in the kitchen and bake!

Very straightforward and surprisingly unpretentious. I liked it and it was a steal at \$4.00. Less than my usual library late fees.

If you are in love with French pastries that is the only book you will need . Really easy to follow and straight forward.

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