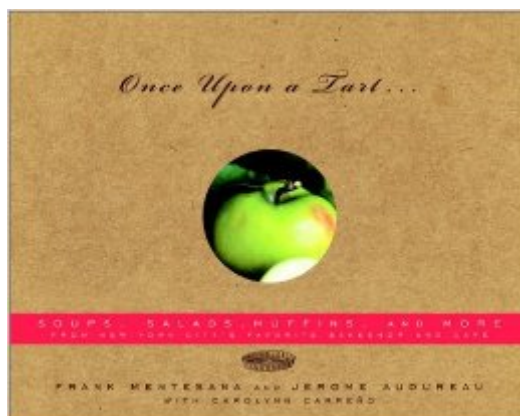


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Once Upon A Tart...: Soups, Salads, Muffins, And More



Synopsis

A cookbook in the tradition of *The Silver Palate* and *The Barefoot Contessa* . . . In New York City, famous for its food and restaurants, locals are reverential about the bakeshop and café Once Upon a Tart. For more than a decade, they have been lining up at the store mornings and afternoons, waiting patiently for their signature scones, muffins, soups, salads, sandwiches, cookies, and "of course" tarts. And pretty much since the day the café opened, patrons have been asking "sometimes begging" the proprietors for their sweet and savory recipes. Good news: the wait is over. In *Once Upon a Tart*, the café's founders and co-owners, Jerome Audureau (a New Yorker via France) and Frank Mentessana (a New Yorker via New Jersey), go public with their culinary secrets ("We don't have any," says Frank. "That's our biggest secret of all") and recipes. They also tell their inspiring success story, from selling tarts wholesale out of a warehouse in Long Island City to opening their now-famous outpost in Soho. In nine delicious chapters ranging from savory tarts to cookies, the authors instruct and advise home cooks on everything from how to make the flakiest tart crust ("keep the dough cold") to making sandwiches ("condiments are key") to how to diet ("you want half the calories, eat half the scone"). *Once Upon a Tart* is packed with more than 225 easy-to-prepare recipes, including all the store classics that have earned Frank and Jerome the devotion of their customers:

Caramelized-Leek-and-Celery Tart, Creamy Carrot Soup with Fresh Dill, Pork Loin Sandwich with Fricassee and Rosemary-Garlic Aioli, Buttermilk Scones with Dried Currants, Banana "Poppy Seed Muffins, and Strawberry-Rhubarb Tart with Crisp Topping. Says Frank, "We believe that deep down, everyone is a cook." Adds Jerome, "And that a little butter in your life is a good thing."

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Customer Reviews

Don't miss out on reading the Intro. Here is an inspirational story of the beginnings of two people who fall in love with what they do--tarts. Here are their tried and true recipes, for which they've made them over and over again. The results are yours for the baking. To do this there are great sections on equipment, technique. Not only for tarts, but salads, soups and muffins, brownies, cookies, etc. I'm particularly impressed with "Roasted Eggplant and Tomato Tart with Basil" "Chocolate-Banana Tart" "Black Plum and Honey Tart". The Summer Berry Scones are knock outs and The Crunchy Dried Cranberry-Chocolate Chip Cookies are killers also. This will be a fun book for the home gourmet to mess around with and discover new cook with your hands baked goods to eat with the fingers food! Well done with great reading throughout, especially with the fun side bars scattered throughout.

I received this book as a gift a few weeks ago and I cannot stop baking!! It is filled with wonderful recipes, photos and information. The recipes are very easy to follow, even for a novice baker like myself, and the results are just outstanding. My friends, family and colleagues are now clamoring for "my tarts" and "my scones". The orange scones with chocolate chips, on page 254 are my favorite. But I am sure I will find others. I highly recommend this book for anyone who loves food, even if they do not bake, as the book is fun to read.

For someone who has minimal baking/cooking skills, I found the book user friendly, with beautiful, lush photographs. As well, Mr. Audureau's humor is very charming and disarming allowing you to feel confident in executing these yummy treats. By the end of the book, you too will feel you can open your own little tart shop in the south of France. Enjoyable read!

I am an obsessive cookbook collector, yet I won't purchase any cookbook that doesn't have recipes that I wouldn't prepare and serve to my friends. I acquired ONCE UPON A TART several weeks ago and have been exceedingly happy with the recipes and the results. Specifically, I have tried the "Provençal Tart with Gruyère and Herbes de Provence", a recipe for which I have searched for years. It is quite delicious. Another recipe that I have made is the "Tomato Chutney with Golden Raisins" which is absolutely wonderful! I have about 10 other recipes marked to try, and I am certain that they will all be as delicious and as well received as the first two!

This is, hands-down, one of my favorite cookbooks. And it is so very much more than tarts. I recommend it to people often. When I bought this book, it was quite by accident, because I received it through a book club and forgot to send my reply card back. It sat unused on my shelf for a few months, until the day I started flipping through it. Wow! This cookbook is wonderful. The instructions are excellent and detailed, and tell you exactly what things should look like. Their recipe (and instructions) for making a tart crust garnered praise when I did it... and it was only the second time I'd ever made a crust. (The first time, years before, was a flop.) It came out perfectly. Plus, when you read the recipes, you can tell they're good. There's an emphasis on quality ingredients, and it shows through in how the food tastes. I haven't had a single miss yet, and everything is quite easy. Try especially the orange and chocolate chip scones, and the fresh fruit tart with vanilla cream. When I made that one it received rave reviews. Definitely try it, for the tarts, the scones, the sandwiches, the cookies, the breads and all the rest. You won't regret it.

I don't know how anyone can give this book less than 5 stars unless it's just a mean spirited jealous person. I'm picky about cook books. I want a cook book that gives me new ideas, gives me things I can change if I please and still have it taste good, give me recipes with ingredients that aren't hard to find out "in the sticks" where I live and I want a cook book that has more than one good recipe in it. I have barely put this down since I got it. I have since ordered 3 more for gifts. I'll probably order more. This is different so is a safe buy for someone that you don't know what cook books they have. I really liked the roasted vegetable tart. I made it for my husband who swears he'd never eat egg plant. He not only ate it, he liked it! (Shhhh! Our secret! He still doesn't know he ate egg plant.) Now my egg plant didn't sweat as well as it should have so it was a bit too salty for me, but was still edible, but then I'm a light salt user so many things taste too salty to me. I think most people would think it was just fine. I went to make the carrot muffins, and then found out I was out of carrots! I substituted zucchini and yellow squash and it was marvelous! Can't wait to make it with carrots! I want to call the authors to tell them what a splendid job I think they did. If I ever get to New York this is where I'd want to have lunch.

Not only does this cookbook have great recipes spanning from salads and sandwiches, to tarts, cookies (best ginger cookies I've ever had), scones, quickbreads, etc etc; but it is a feast for the eyes as well. The full color pictures make you hungry, and the simple straightforward writing and recipes make everything seem doable. I tried madelines for xmas presents (one of those wanted to

try but never had recipes) and they came out just like the picture and tasted heavenly! Everything I've made has been delish and I keep finding more in there I want to try. Now if I could just find enough time to try it all!

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