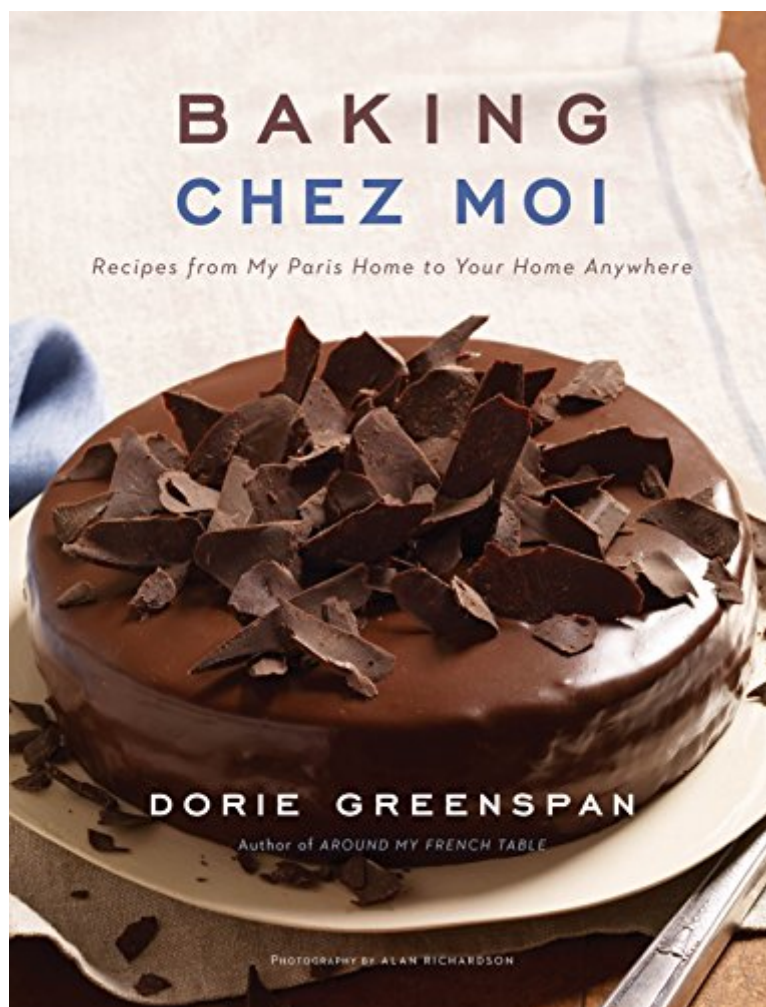


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Baking Chez Moi: Recipes From My Paris Home To Your Home Anywhere



Synopsis

A âœculinary guruâ • andÂ author of the award-winning *Around My French Table* and *Baking: From My Home to Yours*Â returns withÂ 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 chefâ™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 itâ™s classic lemon-glazed madeleines, a silky caramel tart, or âœLes Whoopie Pies,â • 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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Customer Reviews

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.

I've been baking from Dorie Greenspan's "*Baking*" cookbook since it came out years ago. It is my favorite baking book & I've baked at least half the recipes in it, all with success. I was excited to hear she was finally coming out with another baking cookbook - she doesn't crank these out like bad cookies. It's obvious she takes her time & creates a cookbook that is meaningful & will actually be used. The cookbook is beautiful & big with easy to read type & gorgeous photos (not every recipe has a photo). It is the same style as her "*Baking*" cookbook. She gives measurements in European metric weight & the usual American volume. I use either, it just depends on what I'm baking. She gives information on storing or making ahead & serving. Also ideas on changing ingredients for different flavor, etc. She is an open-minded cook & encourages you to experiment & make the recipe your own. Most of the recipes are not crazy complicated although she does have some for

more experienced cooks. She is very good at explaining each step in her recipes so I would think even a novice cook would be successful. There are many simple recipes. This is not strictly a baking cookbook. There are also puddings, custards, caramels, candies, sauces, etc. This is another great cookbook - maybe not as great as "Baking"; that would be hard to top but this is a very close second. I got this 2 weeks ago & have been busily baking from it. Everything has turned out delicious so far. I started with the beautiful "Custardy Apple Squares". I had a few honey crisp apples that needed to be used so serendipity. It was simple & fast. I watched it bake, waiting & wondering if it would get that puffy/custardy look & it did! It looked just like the photo & tasted delicious.

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