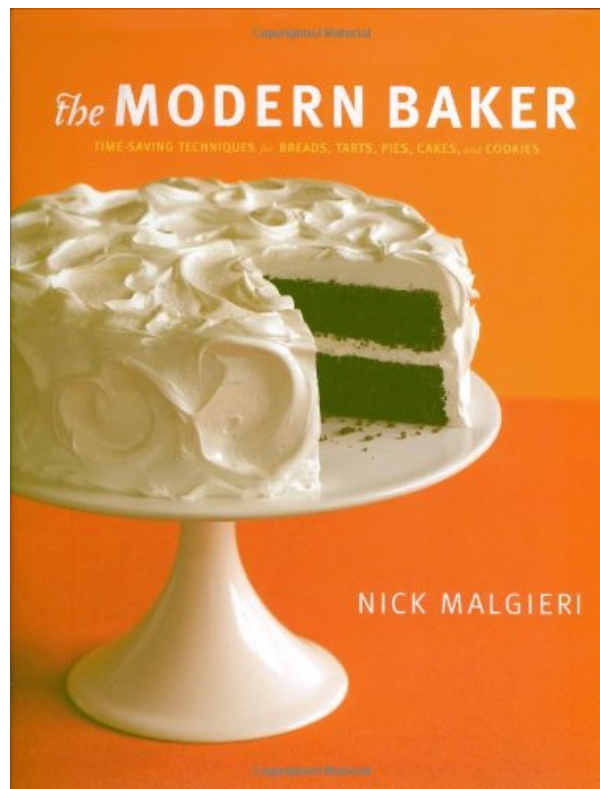
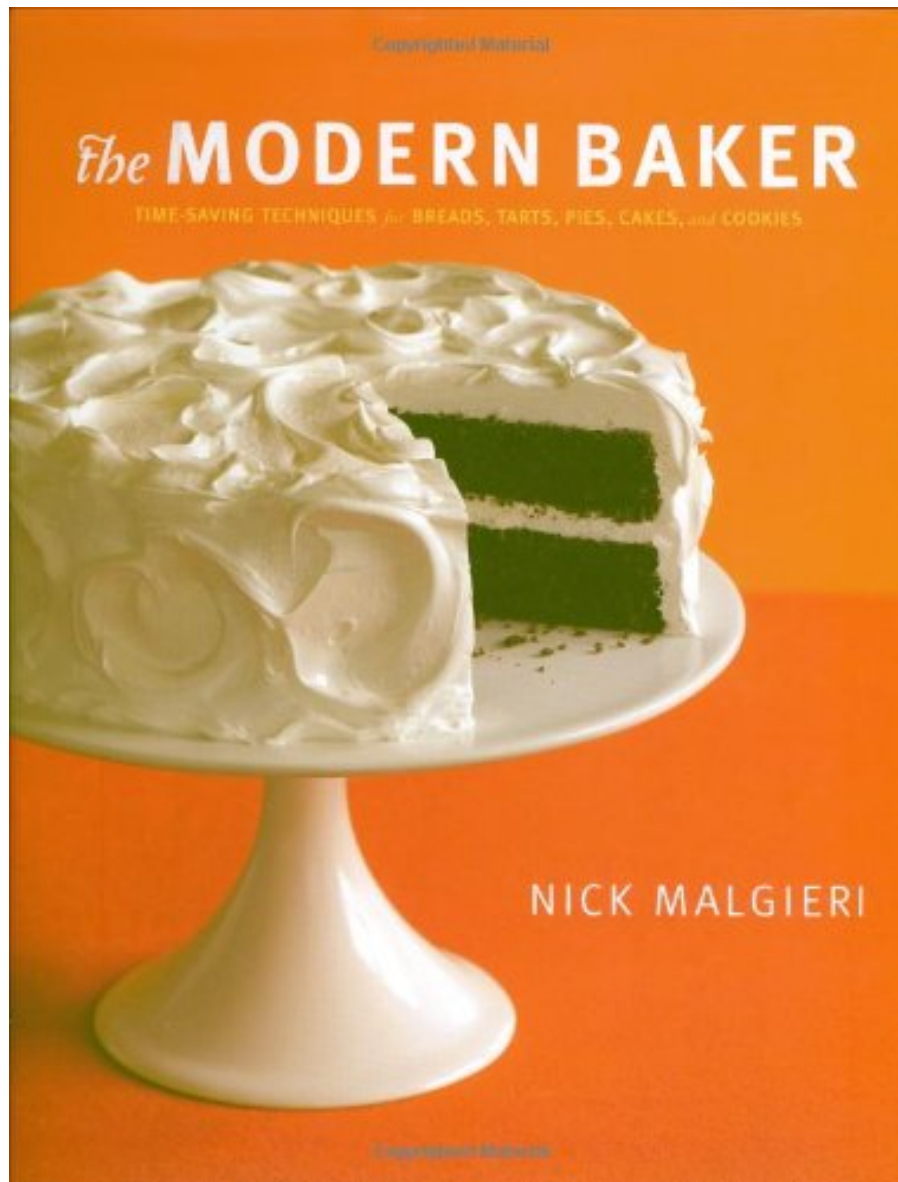


THE MODERN BAKER: TIME-SAVING TECHNIQUES FOR BREADS, TARTS, PIES, CAKES AND COOKIES BY NICK MALGIERI



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The Modern Baker: Time-Saving Techniques For Breads, Tarts, Pies, Cakes And Cookies By Nick Malgieri. Adjustment your practice to hang or lose the time to only talk with your close friends. It is done by your everyday, don't you really feel burnt out? Currently, we will certainly reveal you the brand-new habit that, in fact it's a very old practice to do that can make your life much more qualified. When feeling bored of consistently chatting with your good friends all downtime, you can locate guide entitle The Modern Baker: Time-Saving Techniques For Breads, Tarts, Pies, Cakes And Cookies By Nick Malgieri then read it.

Amazon.com Review

A collection of 150 simple step-by-step recipes that still have gourmet appeal, The Modern Baker strives to bring you baking success with the bulk of the preparation taking under one hour. Nick Malgieri distills years of teaching and experience into these detailed recipes for virtually every savory or sweet yeast bread, quick bread, muffin, pastry, dough, and batter. Recipes are thorough and include descriptions of how batters and doughs are supposed to appear at each stage of preparation. The Modern Baker is as necessary and essential as a good oven; Nick Malgieri leads cooks through the simple art of creating an international assortment of delicious sweet and savory baked goods, interweaving techniques and helpful sidebars.

Sample recipe from The Modern Baker: Chocolate Almond and Amaretti Cake

Once fall arrives and the flood of summer fruit and berries dwindles to a trickle, I start to think of using nuts in baking. The new crop of nuts begins to reach stores in the early fall and I love to start using them right away when they're at their peak of freshness and flavor. This chocolate almond and amaretti cake is a perfect vehicle for enjoying the lush sweetness of that newly harvested crop of almonds. Nuts and chocolate are always a great combination, and this rich and delicate cake showcases them particularly well. The presence of the ground amaretti cookies, made from exotic wild apricot kernels, provides a slight bitter almond perfume that pleasantly heightens the flavor and aroma of the almonds in the cake. One taste and you won't miss those peaches and blueberries at all. --Nick Malgieri

One 10-inch cake, about 8 large servings

Confectioners' sugar for finishing 1. Preheat oven to 350 degrees, setting a rack in the middle level. Butter a 10-inch round cake pan, 2 inches deep, and cut a piece of parchment or wax paper to fit the bottom.2. Chop the chocolate finely and place it in a small bowl over hot water to melt, stirring occasionally. Remove the bowl from the pan and cool the chocolate slightly.3. In a large mixer bowl, beat the butter with half the sugar until it's soft and light. Beat in the chocolate, then the yolks, one at a time, scraping the bowl and beater(s) often. Continue beating until the mixture is smooth and light.4. Place the almonds in the bowl of a food

processor and grind them finely, pulsing the machine on and off at 1-second intervals. Be careful that they do not become pasty. Stir the almonds and amaretti crumbs, then the flour, into the batter.5. In a clean, dry bowl, whip the egg whites until they hold a very soft peak and whip in the remaining sugar in a slow stream. Continue to whip the whites until they hold a soft, glossy peak. Stir a quarter of the whites into the batter, then fold in the rest with a rubber spatula, so that no streaks remain.6. Pour the batter into the prepared pan and smooth the top with a spatula. Bake the cake about 40 minutes, until the center is firm when pressed with a fingertip.7. Cool the cake in the pan for 5 minutes. The cake may sink slightly, though this does not affect its texture. Trim off any loose crust and invert the cake on a rack, remove the pan, and allow to cool completely.8. Dust the cake with confectioners' sugar and slide onto a platter. From Publishers Weekly

Would-be bakers could hardly ask for a better instructor than Malgieri, a prolific cookbook author (*How to Bake*, *A Baker's Tour*, *Perfect Cakes*) and director of the baking program at the Institute of Culinary Education. Though his previous books have for years made solid home cooking resources, this volume's clarity and simplicity may make it his most well-received yet. In it, Malgieri manages the considerable feat of condensing his process for creating pies, tarts, cookies and other baked goods into only the most crucial steps, without sacrificing taste or texture. Relying on a food processor for most mixing tasks (in place of labor-intensive steps like folding), Malgieri patiently guides readers through some of the baking world's most daunting delicacies, including French baguettes, brioche, tart dough, and homemade puff pastry. With Malgieri's confidence-building tutelage and a little practice, readers will be frosting cakes and cranking out scones like pros, and the chef offers multiple variations to try once the basics have been mastered. Though the layout leaves something to be desired--a mix of too-small typefaces, especially in ingredient lists, is sure to cause eyestrain--this makes a solid introduction and a dependable resource.

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I eat. Therefore, I am.

By Don Kline

I travel to eat. I cook to eat. And I bake to eat--often daily, especially since I found this book. This book truly is for "the modern baker."

These are quick-to-make recipes, and give directions that yield successful results. All the recipes that I have baked from this book have resulted in the ooohs and aaaahhs of guests and in the renewal of my gym membership. Nonetheless, I am happy to now make the best focaccia, quick breads, cakes and tarts I've ever eaten.

Bring it on, Nick; I'll preheat the oven!1 of 1 people found the following review helpful.

Delicious

By Ana L.

Every recipe I have tried from this book is absolutely delicious, savory or sweet. However, this book is not for the calorie counting, butter free or reduced cholesterol kind of baking. It is full flavor , good quality ingredients baking. I love the steps- by - step instructions with pictures to illustrate . My 2 favorite recipes for desserts are the Parisian Fruit Tarts and the BlueberryCrumble pie. I don't recommended the book for beginner bakers1 of 1 people found the following review helpful.

Great book!

By J. Roman

I got this for about \$4 and I would gladly have paid more for it. This is my first book by Chef Malgieri and I would be really interested in purchasing more of his work.

There are a lot of really creative and easier ways to create baked goods. I was extremely apprehensive about the chocolate cupcakes he has (water in cupcakes?), but I made them for a bridal shower and had 10 different people ask me for the recipe.

This cook is definitely a keeper!See all 42 customer reviews...

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