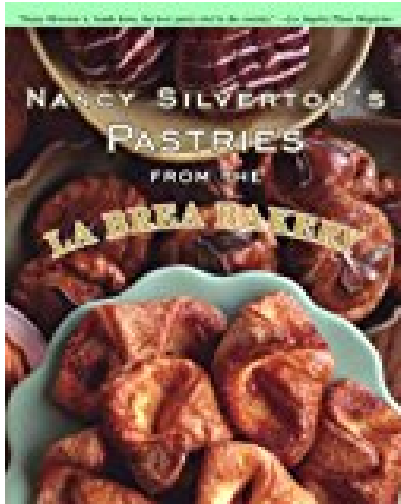


Nancy Silverton's Pastries from the La Brea Bakery



BOOK DETAILS

- Author : Nancy Silverton
- Pages : 416 Pages
- Publisher : Villard
- Language : English
- ISBN : 0375501932

[↓ DOWNLOAD](#)

BOOK SYNOPSIS

"The pastries we make are deliciously simple and rustic and never too sweet. Woven into many of them are my favorite flavors: butter, cinnamon, nuts, and fruit. They're familiar, uncomplicated, and satisfying. One taste and you're instantly comforted. Inspired by a sweet memory from childhood, a European classic, or a time-honored bakeshop standard, they are flavors you never tire of. Like my bread, these are pastries you want to eat every day." --from the Introduction

When celebrated pastry chef and baker Nancy Silverton decided to add sweets to the La Brea Bakery's shelves of artisanal breads, she knew that they couldn't be just any sweets. Instead of baking fastidious and overelaborate desserts, she creates deliciously simple, rustic pastries, full of texture and flavor, that complement perfectly her hearty, country-style breads and have people lining up morning after morning. Now, in *Pastries from the La Brea Bakery*, Silverton shares her passion and expertise in more than 150 recipes of her most scrumptious favorites--virtually every pastry in the La Brea Bakery's impressive repertoire. Silverton distills years of experimentation and innovation into simple and accessible directions. Many of her recipes are surprisingly quick and easy--not to mention incredibly tasty--like her crisps, cobblers, and crumbles, and her ever-popular scones, which run the gamut from Chocolate-Walnut to Ginger to Mushroom-Onion. Her muffins are moist and distinctive, from the healthful Bran to the rich Crostin de Chocolat. She offers an array of quickbreads and quickcakes for all tastes (including Madeleines, Canellés, and Cranberry-Almond Tea Bread), and her tarts bring out the best qualities of the finest ingredients, from the intense, fresh fruit of her Cherry Bundles to her elegant Triple Almond Tart. Beautiful cookies, such as Almond Sunflowers, Nuns Breasts, and Swedish Ginger Wafers, are centerpiece desserts on their own. Silverton also deftly teaches the delicate art of confections--here you'll find Almond Bark, English Toffee, and Lollipops--and demystifies the sometimes intimidating technique of doughnut making. The crowning touch is her detailed section on Morning Pastries, where she guides us to mastery of the classic doughs: the quick and rich bobka, the fine-textured traditional brioche, the famous and flexible croissant, and the *pièce de résistance*: puff pastry. An important book from a baking and pastry icon, *Pastries from the La Brea Bakery*, like Nancy Silverton's acclaimed *Breads from the La Brea Bakery*, is a bible of the craft for bakers everywhere. A selection of recipes from Nancy Silverton's *Pastries from the La Brea Bakery* includes:

- * Apple Fritters
- * Asparagus-Egg Pie with Potato Crust
- * Black Currant Silk Tart
- * Blueberry-Almond Muffins
- * Brownies with Irish Whiskey and Currants
- * Canellés
- * Caramel Candy Kisses
- * Cheese Croissants
- * Chocolate-Walnut Scones
- * Cinnamon Custard Tart
- * Country Feta Pies
- * Crème Fraîche Coffee Cake
- * Croissants
- * Crostin de Chocolat
- * Espresso Wheels
- * Everyone's Mother's Berry Cobbler
- * Ginger Scones
- * Hazelnut-Banana Tart
- * Iced Raisin Squares
- * Jelly Doughnuts
- * Lemon Turnovers
- * Madeleines
- * Moravian Ginger Snaps
- * Nectarine-Ginger Crisp
- * Nuns Breasts
- * Parma Braids
- * Pecan Sticky Buns
- * Ricotta Muffins
- * Rosemary Corncakes
- * Rugelach
- * Sesame-Pumpkin Seed Brittle
- * Sticky Toffee Pudding
- * Viennese Cream Brioche

NANCY SILVERTONS PASTRIES FROM THE LA BREA BAKERY - Are you looking for Ebook Nancy Silvertons Pastries From The La Brea Bakery? You will be glad to know that right now Nancy Silvertons Pastries From The La Brea Bakery is available on our online library. With our online resources, you can find Applied Numerical Methods With Matlab Solution Manual 3rd Edition or just about any type of ebooks, for any type of product.

Best of all, they are entirely free to find, use and download, so there is no cost or stress at all. Nancy Silvertons Pastries From The La Brea Bakery may not make exciting reading, but Applied Numerical Methods With Matlab Solution Manual 3rd Edition is packed with valuable instructions, information and warnings. We also have many ebooks and user guide is also related with Nancy Silvertons Pastries From The La Brea Bakery and many other ebooks.

We have made it easy for you to find a PDF Ebooks without any digging. And by having access to our ebooks online or by storing it on your computer, you have convenient answers with Nancy Silvertons Pastries From The La Brea Bakery. To get started finding Nancy Silvertons Pastries From The La Brea Bakery, you are right to find our website which has a comprehensive collection of manuals listed.