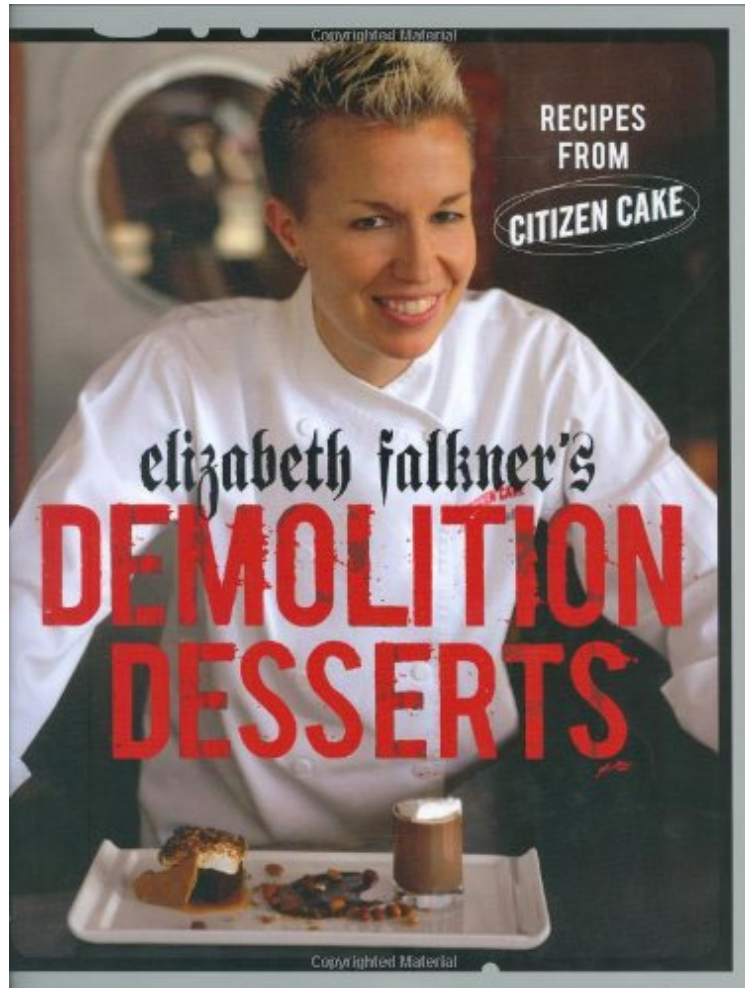


[FREE] Elizabeth Falkner's Demolition Desserts: Recipes from Citizen Cake

## Elizabeth Falkner's Demolition Desserts: Recipes from Citizen Cake

*Elizabeth Falkner*

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**Elizabeth Falkner** : Elizabeth Falkner's Demolition Desserts: Recipes from Citizen Cake before purchasing it in order to gage whether or not it would be worth my time, and all praised Elizabeth Falkner's Demolition Desserts: Recipes from Citizen Cake:

0 of 0 people found the following review helpful. Too many ingredients that I didn't have in my cupboard ...By Deborah Michoski Too many ingredients that I didn't have in my cupboard. Maybe for a more proficient chef than me. However, I do respect Elizabeth Faulkner and the work she does. She does a fabulous job on her shows and is a talented chef. 3 of 3 people found the following review helpful. May not be for the home baker, but inspiring nonetheless. By Kindle Customer I really enjoyed this book. Sure, I probably won't make 90% of the recipes here, but I loved reading about them and looking at the pictures. Of the ones that I've tried, I think that Falkner has the best chocolate chip cookie recipe that is different enough from every other recipe out there to make a difference. My only complaint is that the recipe was too sweet, but after dialing down the sugar, it worked out fine. Her technique of

having the cookie dough rest in the fridge for 30 min before baking seemed to result in a more flavorful cookie, as if the ingredients had the time to get used to each other and bring out their best flavor. So for me, having the book just for that one recipe that has become my chocolate chip cookie standard is well worth it. 1 of 1 people found the following review helpful. Chocolate ice cream and ice cream sauce AMAZING! By Mrs. B Great recipes. In particular, the ice cream sauce and the dark chocolate ice cream are to die for -- especially if you do as she recommends and use great quality chocolate. I have made the ice cream MANY times, a huge hit. Some of the recipes are a bit more challenging, but look amazing!! I watched her compete on The Next Iron Chef and on Iron Chef, she is a fabulous artist in the kitchen! Mrs. B

In *Demolition Desserts*, Elizabeth presents her favorite creations, from the cookies, brownies, and cupcakes beloved by Citizen Cake regulars to the plated desserts that have made her one of the most dynamic culinary talents of her generation. Elizabeth begins with a chapter devoted to chocolate chip cookies, building from a straight-up version to the more-is-more Chocolate Chip Mania. Provocatively titled compositions like *A Chocolate Tart Named Desire*, *S'More A Palooza*, and *Gingerbread Bauhaus* capture Elizabeth at the top of her art, breaking down classic desserts and reconstructing them flavor by flavor. Elizabeth has adapted even her most elaborate desserts for the home kitchen, and each dessert is equipped with a detailed make-ahead timeline and a minimalist version for those pressed for time. Stunning color photographs illustrate every main recipe in the book, and manga-style animation--starring Elizabeth's pastry-obsessed alter ego, Caremi--empower home cooks to go forth boldly and bake.

From Publishers Weekly San Francisco chef Falkner, a former art school student, thinks of dessert as an art form. For those who don't want to wait over an hour at her famed Hayes Valley restaurant/bakery Citizen Cake for her unique dessert landscapes and stunning parfaits, Falkner has penned home-kitchen versions of her edible masterpieces. Before diving into balsamic-apple reduction, eggless lemon curd and Concord grape tapioca, Falkner primes readers on ingredients and equipment. Though most recipes include minimalist versions, this book is most geared toward seasoned bakers who won't quail at suggested time lines starting a month in advance or five-page instructions for Tiramisu, hush-dash; cocoa roulade sponge cake with marsala mascarpone filling and mocha-rum dipping sauce, to be consumed via biscotti chopsticks. Amateurs may prefer to spend time at the back of the book with the somewhat more manageable recipes for cupcakes and drinks. Color photographs and anime-style drawings help capture the magic of Falkner's desserts, extravagant and emblematic of her commitment to balance and restraint. (Oct.) Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. "Fantastic creations with even more fantastic names are par for the course." --KQED "Bay Area Bites" "Elizabeth Falkner's new *Demolition Desserts* is rare among cookbooks. She avoids the reverent or fake folksy tone so common in the genre and manages to serve up some genuine fun-alongside recipes for the kinds of rocking desserts that put her San Francisco restaurant Citizen Cake on the map." --San Francisco Chronicle Gift Books for Cooks: "This pastry chef's desserts are not only daring, hilarious, and spectacular to behold, they're downright delicious." --Bon Appetit One of the Best Cookbooks of the Year --7 x 7 Magazine One of the Best Cookbooks of the Year --Angeleno Magazine "Like Falkner, the book is inventive and transcendent of the norm, breaking down the classics and reconstructing them in a way that makes them fun, appealing, and delicious." --Atlanta Journal Constitution "San Francisco sweet toothers swoon at the thought of one of Elizabeth Falkner's utterly delicious, wonderfully whimsical creations." --Bon Appetit "Demolition Desserts is as hip, stylish, and sassy as its author. A little punk, a little rock 'n' roll, a lot delicious, and all so Elizabeth. Every recipe is bold and imaginative, yet each delivers what every sweet should: a big serving of old-fashioned comfort. This book is bound to enlighten, inspire, and delight." --Dorie Greenspan, author of *Baking: From My Home to Yours* "Crazy, smart, and beautiful, this collection of Elizabeth's maniacally delicious food is as provocative intellectually as it is satisfying emotionally. *Demolition Desserts* represents the best of the new generation of hot chefs who have not forgotten food that tastes timeless and delicious." --Mario Batali, chef and author "Reading this book makes me want to try all the recipes, proof of Elizabeth's originality and creativity. Nothing here is for show; everything is about taste and the pleasure that comes from tasting. All of the recipes, whether *Shagalicious*, *Rosebud*, *S'More A Palooza*, or any of the others, tempt me, and the book's humor makes it a joy to read." --Pierre Herme, chef and co-author of *Desserts by Pierre Herme* "Elizabeth Falkner is the ultimate sugar mama. This was the best tasting book I ever read." --Robin Williams "Curiosity and creativity are what make Elizabeth Falkner such a remarkable pastry chef. *Demolition Desserts* reveals in clear, unmistakably passionate language how her imagination and skill lead to an almost unending flow of delicious and visually striking treats. This book succeeds superbly at both teaching and inspiring." --Robert Steinberg, co-founder of Scharffen Berger Chocolate Maker "Elizabeth is one of the most creative chefs around. In this dazzling book, she brings her beautiful and delicious desserts home for all to enjoy." --Traci Des Jardins, chef/owner of *Jardiniere* From the Publisher \*emp; A debut collection of 65 signature dessert recipes from star pastry chef Elizabeth Falkner, owner of Citizen Cake, Citizen Cupcake, and Orson in San Francisco. \*emp; 50 color photos accompany the main recipes in the book, while 50 location photos capture Elizabeth at work in her bakery. \*emp; Includes 10 anime-style sequences--

starring Elizabeth's alter ego, Caremi--that playfully illustrate key techniques and ingredient information throughout the book. Elizabeth was named Bon Appetit's Pastry Chef of the Year in 2006 and was a finalist for the James Beard Foundation's pastry chef of the year in 2005.