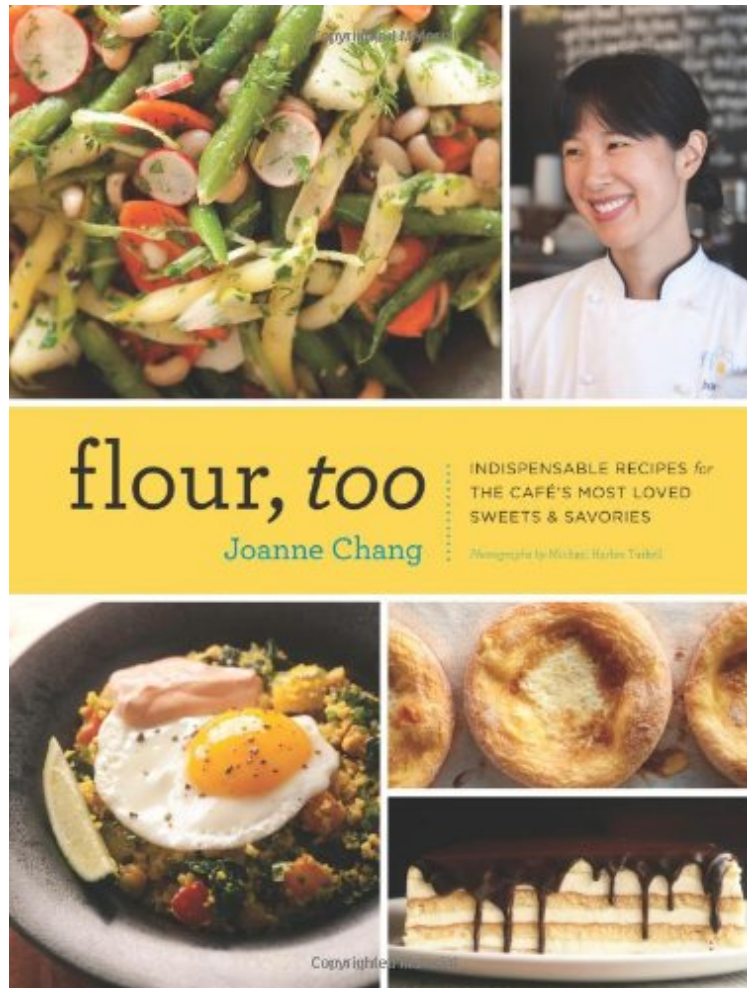


[Free and download] Flour, Too: Indispensable Recipes for the Cafe's Most Loved Sweets Savories

Flour, Too: Indispensable Recipes for the Cafe's Most Loved Sweets Savories

Joanne Chang

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#53755 in Books Chronicle Books 2013-06-04 2013-06-04 Original language: English PDF # 1 10.25 x 1.00 x 7.75 | 2.72 #File Name: 1452106142304 pages | File size: 58.Mb

Joanne Chang : Flour, Too: Indispensable Recipes for the Cafe's Most Loved Sweets Savories before purchasing it in order to gauge whether or not it would be worth my time, and all praised Flour, Too: Indispensable Recipes for the Cafe's Most Loved Sweets Savories:

233 of 241 people found the following review helpful. 78 Tested, 8 Winners By Ginkgo? Chang's first cookbook, Flour, is one of my favorite baking cookbooks. But I decided to be cautious before pre-ordering Flour, Too. So I made the recipes that were available on "search inside this book." These were the available recipes: Classic Apple Turnover, Cinnamon-Creme Brioche, Vegan Vanilla-Mixed Berry Muffins, Brown Sugar-Oat Cherry Muffins, Twice-Baked Brioche, Fabulous French Toast, Decadent Sunday Waffles, CJS Spiced Banana Pancakes, Steel-Cut Oats, and Denise's Dutch Baby. Made all the recipes except for the Vegan Muffins and Twice-Baked Brioche. Here were the

results.1. The waffles are decadent and have become the favorite in my household, beating out N. Silverton's sourdough waffles, D. Greenspan's waffles, and the old but reliable I. Rombauer waffles.2. Denise's Dutch Baby is excellent. It is more sophisticated than A. Thomas's German Apple pancake. Would make a good dessert.3. The French Toast is fabulous but you must remember to start the night before.4. The cherry muffins turned out wonderful, even with substituting the all-purpose flour for the whole wheat flour. I would make them again, but substitute chopped dates for the cherries next time, just for something different.5. The banana pancakes are fine but prefer plain pancakes using M. Cunningham's recipe in *The Breakfast Book* (and also repeated in P. Reinhardt's *Crust and Crumb*.)6. Steel-cut oats are delicious. I have made plain steel-cut oats for years. But based on inspiration from her recipe, I incorporate cinnamon and nutmeg to the milk, water, brown sugar, and salt and bring to boil before adding the oats and cook for about 15-20 minutes. The spices add a warmth to the cereal. And whenever I have pears, usually Daacute;njou, I cook them as stated in the recipe. They are a delicious addition.7. The apple turnovers are superb. Just a note, I did not use J. Chang's puff pastry recipes because I already had some puff pastry from an N. Silverton recipe. Either way, definitely try. (N. Silverton's apple turnovers are, also, excellent. Better yet try the Lemon Turnovers in her book *Pastries From the La Brea Bakery* but use J. Chang's Lemon Curd. Delicious.)8. The Cinnamon-Creme Brioche was sublime. Heavenly may be the way to describe these treats. J. Chang's brioche recipe is my favorite and most reliable brioche. All her recipes using her brioche dough are wonderful, and I even use it when other cookbooks call for brioche, e.g. C. Hitz's Lemon Brioche Doughnuts (a must try, along with his Gibassier).My one complaint about the cookbook would be that liquid measurements were given only by volume, both U.S. and metric, and not by weight. For those of us who cook by weight, we must do the conversions.When reviewing the Vegan Vanilla-Mixed Berry Muffins recipe, I noticed either the volume or weight for the flour seems to be incorrect, or at least not consistent with the flour conversions in the other recipes. The cookbook *Flour* did not have this problem. Hopefully, this is the only recipe in *Flour, Too* with this discrepancy. (10 June 2013 NOTE: This discrepancy has been corrected for both the book and search inside. Must have caught it before the printing. Good editing!)I would have liked to try some savory recipes but unfortunately none was available.And again, whatever you do, make the Cinnamon-Creme Brioche.PS: Disclaimer: I have never been to any of J. Chang's bakeries or restaurant.?6 June 2013Received cookbook today. Had a chance to look it over but not to cook from it.Layout is basically the same as her first cookbook, *Flour*, with one important exception: the ingredient list is easier to read because the typeface is bold, not normal weight. I still wish for black ink instead of gray ink. Quality printing. Well bound, sewn binding. Professional photos. ?Just like *Flour*, the directions are clear and concise and the stories are a nice short read. Well written and thought out.Reviewed the brioche, pastry cream, and lemon curd recipes, listed in the Basics chapter. Exactly or nearly the same as before, which is good, because they are excellent recipes.Kosher salt is used in both cookbooks. In her first cookbook, she notes under the ingredients chapter that "You can use table salt if you don't have kosher salt, but only use about half the amount called for." I did not see this very important note in *Flour, Too*.?10 June 2013Tried two savory dishes with two positive outcomes.The first savory dish was Christopher's Oven-Baked Potato And Red Pepper Tortilla, aka frittata. Having crisp potatoes cooked with smoked paprika is a nice variation. Would recommend serving it with a green sauce such as the one that accompanies the Summer Squash Frittata in D. Madison's *The Greens Cook Book*. The Tortilla would be an excellent meal for guests, because it can be made ahead of time and is just as good cold as hot.The second savory dish was Vegan Carrot And Ginger soup. I like carrots but have not found a good carrot soup. Until today. The soup is hearty and delicious. Roasting carrots did make them sweeter. Thanks J. Chang. And thanks for the tip on freezing ginger.And of course, tried one sweet recipe. Decided to make the Maple-Apple Upside-Down Buttermilk Cake because it was straightforward and could be eaten about 1 hour after it was baked. Another winner. J. Chang recommends to eat this cake warm. Actually, we thought it was even better the next day.Highly recommend0 of 0 people found the following review helpful. Good recipes, but do yourself a favor and save ...By Cynthia I.Good recipes, but do yourself a favor and save yourself some headaches - buy the actual book and NOT the Kindle edition! It is hard to try to make some of these recipes while looking at them on my Kindle.0 of 0 people found the following review helpful. Good and tastyBy Harry ThirteenI have both cookbooks and frequent the restaurant/bakery when I'm in the city. The books have nice illustrations, clear instructions and helpful notes.

The ideal companion to *Flour*dash;Joanne Chang's beloved first cookbookdash;*Flour, Too* includes the most-requested savory fare to have made her four cafeacute;s Boston's favorite stops for breakfast, lunch, and dinner. Here are 100 gratifying recipes for easy at-home eating and entertaining from brunch treats to soups, pizzas, pasta, and, of course, *Flour*'s famous cakes, tarts, and other sweet goodies. More than 50 glorious color photographs by Michael Harlan Turkell take the viewer inside the warm, cozy cafeacute;s; into the night pastry kitchen; and demonstrate the beauty of this delicious food. With a variety of recipes for all skill levels, this mouthwatering collection is a substantial addition to any home cook's bookshelf.

"After thumbing through the pages of *Flour, Too*, I immediately wanted to drive to Boston and eat everything in sight at *Flour Bakery*! The photos of Joanne's creations jump off the pages, the recipes are opulent yet un-intimidating. This

book has inspired my cooking at home as well as at work!" -Johnny Iuzzini, James Beard Award Winner and author of *Dessert FourPlay*"We don't consider a trip to Boston complete if it doesn't include a visit to Flour Bakery for a BLT and a couple of cookies. With *Flour, Too* we can live vicariously and be there whenever we want."-Amanda Hesser and Merrill Stubbs, co-founders of Food52"The next best thing to living next door to Flour Bakery is having Joanne Chang's recipes in your kitchen. I'm looking forward to baking my way through this terrific book, starting with the savory - and finishing with one of her sweet endings."-David Lebovitz, author of *Ready for Dessert* and *The Sweet Life in Paris*"Everything we loved about Joanne Chang's first book is here: the great tips, the detailed instructions, and the recipes that make you want to stop everything and head for the kitchen. But this time it's the (mostly) savory side of Chang and Flour Bakery. From brunch treats, soups, and salads to pizzas, pastas, and more treasured sweets, this is food we'll be making, sharing, and relishing day after day."-Dorie Greenspan, author of *Around My French Table* and owner of *Beurre Sel*"Diligently precise, Chang is a talented recipe writer. Her dishes appear even more exciting on the plate than they do on the page." -- *Library Journal*, July 2013 starred review"Diligently precise, Chang is a talented recipe writer. Her dishes appear even more exciting on the plate than they do on the page." - *Library Journal*, Starred

About the Author Joanne Chang is the owner of Flour Bakery + Cafeacute;, with locations in Boston and Cambridge, Massachusetts, and co-owner of Myers + Chang. She lives in Boston, Massachusetts. Michael Harlan Turkell is an award-winning and James Beard Foundation-nominated photographer. He has shot for an array of publications and numerous cookbooks, and hosts THE FOOD SEEN on HeritageRadioNetwork.org