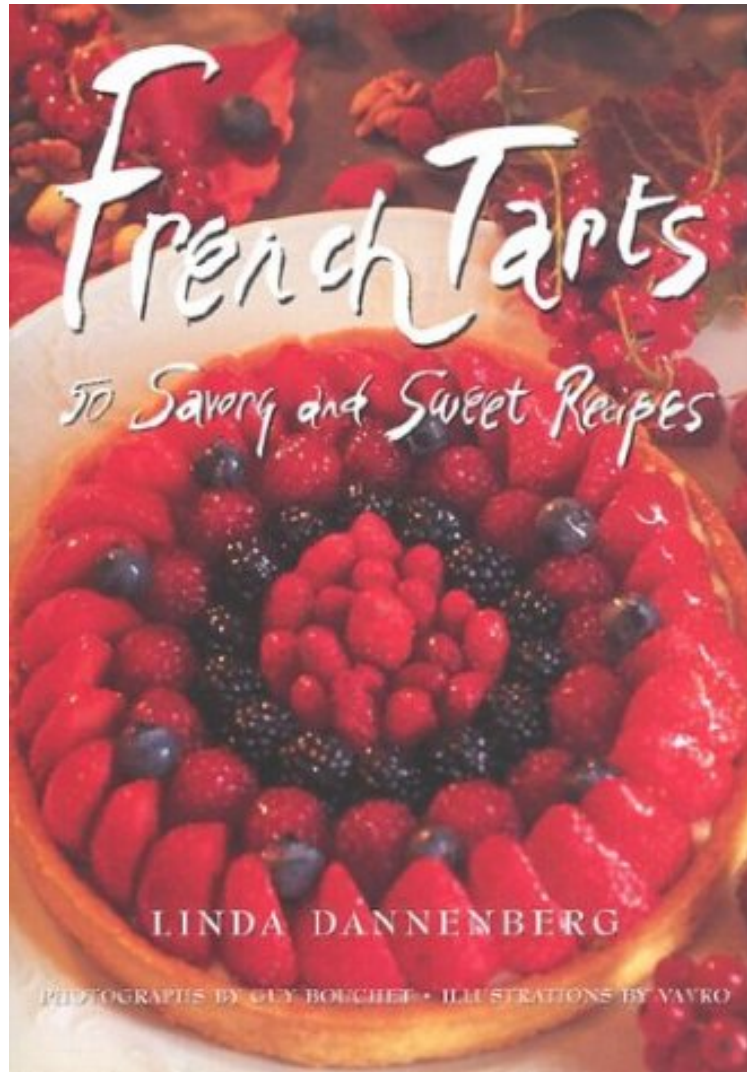


[Pdf free] French Tarts: 50 Savory and Sweet Recipes

French Tarts: 50 Savory and Sweet Recipes

Linda Dannenberg

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Linda Dannenberg : French Tarts: 50 Savory and Sweet Recipes before purchasing it in order to gage whether or not it would be worth my time, and all praised French Tarts: 50 Savory and Sweet Recipes:

0 of 0 people found the following review helpful. Excellent and delicious recipes!By BresciaThe book offers tried-and-true recipes. I have tried several and they have turned out delicious. With Linda's easy to follow instructions I found it easy to tackle French tarts.0 of 0 people found the following review helpful. ... some thought and planning but the flavor profiles are great. The toppings can be adapted to other crusts ...By KenThese recipes require some thought and planning but the flavor profiles are great. The toppings can be adapted to other crusts to make them very versatile.0 of 0 people found the following review helpful. like the bookBy Tkgood recipes and a good selection of them. Gives

good choices of things to try especially if you like french tarts. The extra work is worth it, if you want the real thing

Glossy, tempting, and brazenly luscious, the French tart is a scrumptious seductress. In *French Tarts*, Linda Dannenberg presents fifty of the most delectable and easy-to-prepare savory and sweet tarts from the top bakers, chefs, and great home cooks of France. The featured tarts hail from many different regions--Provence, Burgundy, Bordeaux, the Riviera, and, of course, Paris. Photographed on location throughout France, Guy Bouchet's full-color images, combined with the charming illustrations and rustic hand lettering of renowned illustrator Vavro, create the literary equivalent of an authentic French culinary experience. Among the savory tart recipes are: a pungent Pissaladière--the onion, black olive and anchovy tart so popular in Nice; the Gâteau de Pommes Boulangère, a traditional "Baker's Wife" potato-and-goat-cheese tart; and the remarkable Tartelettes Napoléon au Saumon Fumé, an intensely flavored smoked salmon tart. *French Tarts* also contains recipes for sweet tarts including: a delectable version of the traditional Tarte Tatin, this one an upside-down apple-and-pear tart from the Anjou region of France; the Tarte aux Framboises Provençale, a baked raspberry-and-flan tart from the Côte d'Azur; and an exquisite Tarte au Chocolat Infusée au Basilic--an intense chocolate tart perfumed with basil. Savory with cheese and vegetables or sweet and succulent with fresh fruit, nothing captures the essence of French pastry more eloquently than the tart.

From *Library Journal* Linda Dannenberg, the author of a half dozen other books on France and French cooking, presents tarts, tourtes, and quiches from patissiers, top chefs, and home cooks. There are classics like Tarte aux Poireaux (Leek Tart), more unusual creations such as Tartelettes Tatin au Foie Gras, and variations on the theme, like French Toast Plum Tart. Many of the recipes are accompanied by stunning color photographs, and whimsical illustrations decorate the text. For most baking collections. [BOMC selection.] Willard, a New York food writer, might be described as a pie fanatic; she likes pie at any time of the day, and when she has it for breakfast, it's likely to be freshly baked rather than a leftover. She offers recipes for any occasion, from "quick pies for when friends drop in" to "knock-'em-dead creations and labors of love." There are both savory and sweet pies here, along with "pie history," tips on dealing with the fear of piecrust, and anecdotes about friends and fellow pie bakers. For most collections. Copyright 1997 Reed Business Information, Inc. About the Author Linda Dannenberg, a contributor to *Town Country*, *The Los Angeles Times*, and *Wine Spectator*, has worked with and written about many of France's great chefs and bakers. Her love for the art of French cooking finds expression in her numerous books, among them *Paris Boulangerie-Pâtisserie*, *Paris Bistro Cooking*, and *French Tarts*.