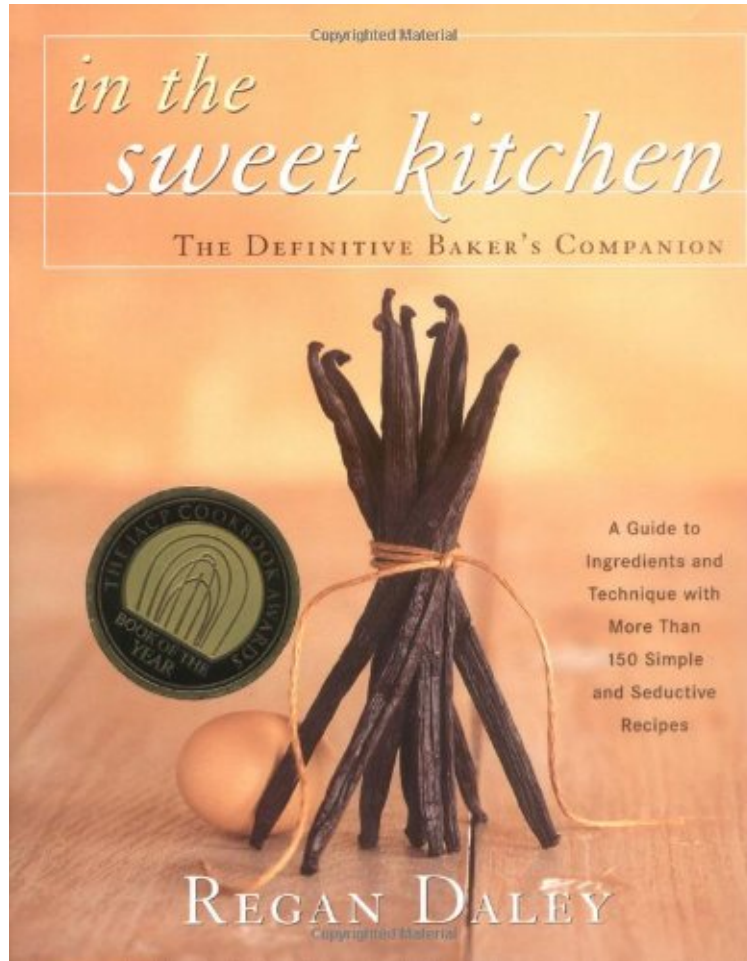



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In the Sweet Kitchen: The Definitive Baker's Companion

Regan Daley

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Regan Daley : In the Sweet Kitchen: The Definitive Baker's Companion before purchasing it in order to gage whether or not it would be worth my time, and all praised In the Sweet Kitchen: The Definitive Baker's Companion:

1 of 1 people found the following review helpful. A Must for All Bakers By S. Stone An absolute must for any home or professional baker. A great reference guide with wonderful recipes. There are 372 pages before you even get to recipes covering, flours, fats, sugars and an amazing flavor pairing chart. This book was the best buy in years and is timeless. 0 of 0 people found the following review helpful. Five Stars By John Buckley Sent as gift 12 of 12 people found the following review helpful. Baker's Alert: Get this book! By JDinNapa Remember way back when "The Cake Bible" came out? We hobby bakers (and not just a few professionals) read it cover to cover: information city! Rose rocked us with more baking how-to and why than we'd have thought possible. Oh, yeah, recipes, too, even the scary ones in the back. With "In the Sweet Kitchen," Daley broadens and updates Rose's work, going beyond cakes with a full spectrum of baking information. Written in a fun, accessible style, she gives you the facts on myriad tools, techniques,

ingredients, and more. If she doesn't discuss it, you probably don't need it. If you are an IMPULSE BAKER (the sudden urge to bake, with whatever's on hand), you must have this book! I'd pay full price for two extensive tables of essential information: ingredient substitutions, and flavor pairings. No molasses in the house? No problem: use dark corn syrup. If you love to bake, you get my drift. An essential addition to our baking library! You'll be reading it in bed.

The renowned IACP Cookbook of the Year, now in paperback! What makes a book so special and deserving that it gets chosen cookbook of the year? It's the wealth of information, the experienced voice, the eagerness to share. Celebrated pastry chef Regan Daley unravels the mystery of the baking process, explaining the "how" and "why" behind the components that go into making the perfect dessert, and provides the tools and information home bakers need to create delicious recipes of their own in their own sweet kitchens. Regan shows us that anyone, from complete culinary virgins to accomplished dessert-makers, anyone can make a fantastic dessert. The secret is in the ingredients. Her more than 140 original recipes, straightforward enough for any home baker to prepare, focusing on simple techniques with an emphasis on high-quality ingredients, range from the awfully impressive, Guava Cheesecake or Quince and Brioche Bread Pudding with Dried Sour Cherries, to the familiar, Really, REALLY Fudgy Brownies or World's Sexiest Sundae. For experts, this book will serve as a comprehensive, professional-quality reference of ingredients from basic to rare and an incredible collection of unique flavorings. For the novice, it's a practical and palatable guide to the once mysterious art of baking.

In the Sweet Kitchen truly is the definitive guide to the baker's pantry. While many cookbooks include chapters on tools and ingredients, Regan Daley's award-winning tome begins with almost 400 pages of introductory information. From her descriptions of ingredients to explanations of food science, it's clear Daley's done her research, and she offers a wealth of information as reference for both the professional and the novice. She covers every ingredient in a baker's pantry, from flours and sugars to eggs, fruits, nuts, spices, and flavorings, in a way that is both interesting and informative. She discusses how to choose them, use them, and why they do the things they do. She's tested tools and shopped around, and even recommends price points for your purchases. She explains myriad techniques, such as how to cook sugar and icing and assemble layer cakes. The writing is clear and intelligent and the instructions are easy to follow. If she'd stopped at 400 pages, this would already be a must-have for anyone at all interested in the sweet side of the kitchen--but there's more. Daley's collection of recipes follows, and they cover the gamut from simple and straightforward to seductive and exciting. Some are actually quite complicated, but her explanations and descriptions of each step ensure success. Many recipes feature a flavor twist that will take your breath away, such as the Sweet Potato Layer Cake with Rum-Plumped Raisins and a Caramel Cream Cheese Frosting, Lemon Anise Churros, and Caramelized Banana Tart with a Lime Linzer Crust and a Warm Caramel Sauce. Other recipes bring back childhood memories, such as her All-in-the-Pan Chewy Chocolate Cake with Chocolate Butter Icing (mixed right in the baking pan) and Wild Blueberry Pie. This exhaustive volume was the 2001 IACP Cookbook of the Year, an award that it richly deserves. Make a place on your kitchen bookshelf for In the Sweet Kitchen--it's one cookbook that you shouldn't live without. --Leora Y. Bloom From Publishers Weekly It is easy to see why the International Association of Culinary Professionals named this title 2001's Cookbook of the Year (published last year in Canada). As a pastry chef at some of the finest eateries in Toronto, Daley became convinced that it was the choice of ingredients that "made the greatest difference between a nice dessert, and one that was explosively flavorful and truly memorable." Fittingly, then, much of her book is devoted to ingredients: shopping guides, storage tips, preparation instructions and an occasional chemistry lesson about what they do. A section on tools is organized according to type and purpose; symbols designate their likely cost range, and Daley advises whether expensive items are necessary. She provides lucid explanations of sifting, folding and creaming, as well as helpful charts listing such items as flavored liqueurs and spirits, ingredient substitutions and compatible flavors. Daley's 140 recipes showcase the best of modern gourmet sensibility by encouraging simplicity and harmony as well as adventure and innovation: she includes classics like Chocolate Raspberry Torte and Wild Blueberry Pie as well as such bold creations as the Poppyseed Angel Food Cake with Grapefruit Curd; Polenta-Almond Cakes with Golden Raspberries and Crème Fraîche; Port Wine Jellies with Melon and Fresh Figs; and the humorously decadent S'mores Roulade. First published by Random House Canada, this book is an inspiration to novice and expert alike. Beautiful color photos. Agent, Susan Lescher. (Sept.) ~Forecast: The IACP award, pleasing visuals and authoritative tone will help sell this impressive work. Copyright 2001 Cahners Business Information, Inc. From Library Journal Obviously a labor of love, this ambitious handbook provides a thorough guide to the ingredients, equipment, and techniques used in baking; the 150 or so delectable recipes that make up the second half of the book are an added bonus. Daley, who worked as a pastry chef in some of Toronto's top restaurants, has an engaging conversational style, and even the most inexperienced home cook will find her book as unintimidating as it is informative. Professionals, too, will find it a handy reference. The recipes include both old favorites like Chocolate Chunk Cookies and sophisticated creations like Roasted Clementine and Chocolate Tart, as well as desserts Daley describes as "unashamedly trashy," such as her S'more Roulade. This book won the 2001 Book of the Year Award from the International Association of Culinary

Professionals this spring, before it had an American publisher. Recommended for all baking collections. Copyright 2001 Reed Business Information, Inc.