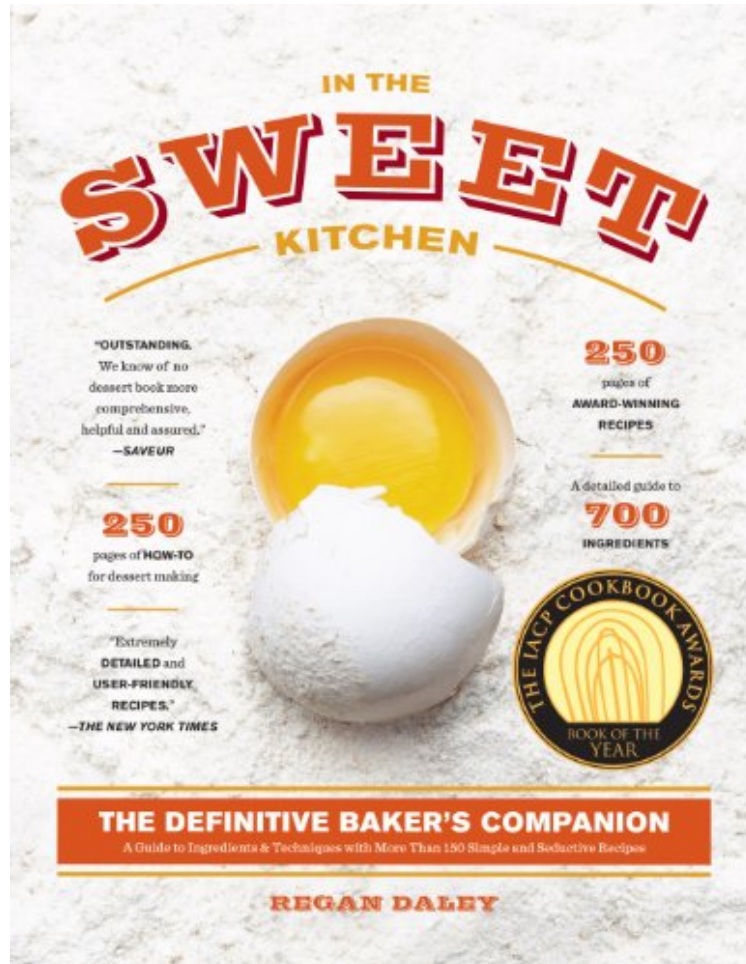


In the Sweet Kitchen

Regan Daley

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#928984 in Books 2010-04-05 Original language: English PDF # 1 8.84 x 1.31 x 6.84l, 2.22 #File Name: 1579654274704 pages | File size: 36.Mb

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

3 of 3 people found the following review helpful. Helpful if interested in altering/experimentingBy mary glassPerhaps you could find much of the information online, but this book offers a nicely arranged instruction of how to bake. Granted, the equipment section probably won't interest most people, but the rest of the book is very helpful. I especially like the detailed description of ingredients and their purpose. If you've ever wondered why things rise (or why your cake isn't), what makes a cookie chewy, or how salt can affect more than just taste, then get this book. The recipes look great too - I've only tried one so far but wasn't disappointed.0 of 0 people found the following review helpful. Great book for a novice and not so novice.By Marlen RodriguezI bought the book as a gift. I looked through the book and it is very thorough in the information that it provides. It is a great book for someone who wants to learn about baking and the terminology. I highly recommend it.0 of 0 people found the following review helpful. Very

informative but also an easy read. Surprisingly, this quasi-manual describing the important traits of ingredients used in pastries and desserts as well as the significant features of the required tools is actually an interesting read. I had multiple "ah-hah" moments--for example, realizing that my choice of pans may be why my banana bread comes out a little crustier than I would prefer. You do not need to be an avid baker to find this book insightful and useful. I have yet to try any of the recipes, but think that the very specific instructions provided will likely make these successful, go-to recipes.

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 Fudgey 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.

"Daley's International Association of Culinary Professionals (IACP) Award winner is the definitive guide to all the equipment, techniques, and ingredients a baker uses."