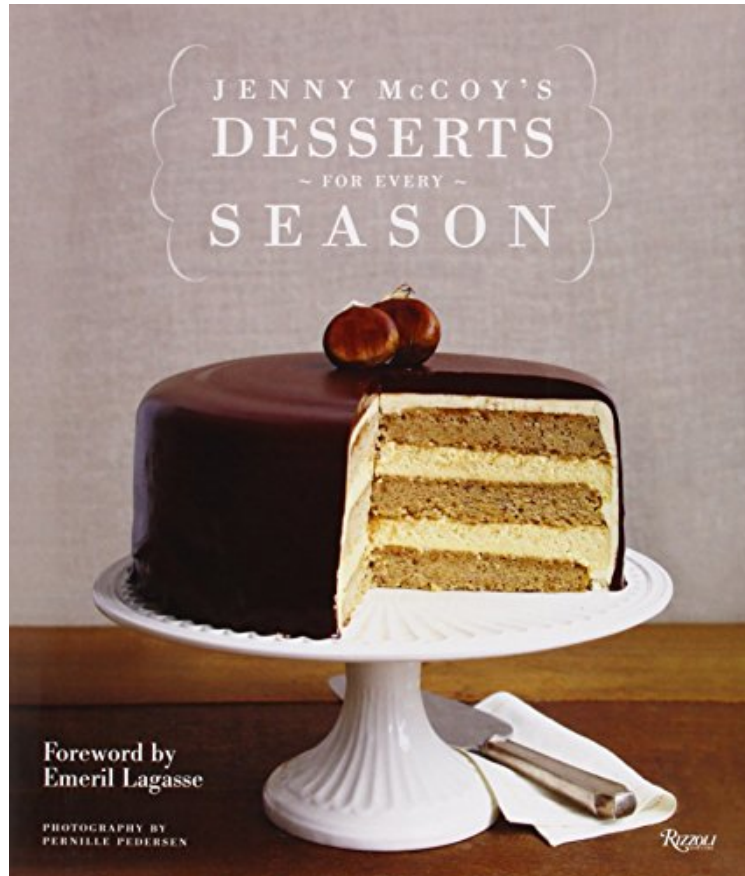


[Ebook pdf] Jenny McCoy's Desserts for Every Season

## Jenny McCoy's Desserts for Every Season

Jenny McCoy

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**Jenny McCoy : Jenny McCoy's Desserts for Every Season** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Jenny McCoy's Desserts for Every Season:

38 of 40 people found the following review helpful. Just BeautifulBy Kindle Customer Jenny McCoy's Desserts for Every Season is the kind of book where you flip through the pages and vow to try every other recipe you look at. McCoy has the rare ability to blend traditional homey type desserts (caramel Lady apples, pumpkin roulade, iced raisin oatmeal scones) with upscale twists on old classics (beehive baked Alaskas, chestnut-chocolate layer cake with caramel mousse, brown sugar buttercream and dark chocolate ganache). The book is well bound and stays open on its own without the use of a cookbook stand. The recipes within are arranged by season in beginning with autumn and ending with spring. McCoy incorporates lots of fruits, nuts, and occasionally vegetables into her recipes so she groups them according to when these ingredients will be in season so they taste their best. I try to cook seasonally, but I am still getting accustomed to cookbooks being arranged seasonally. I admit that I find I get more use out of a cookbook when chapters are labeled by food category rather than by season. She includes a wonderful seasonal harvest calendar that will tell you what tastes best when and what produce is fresh year round. Her introduction is telling. McCoy has worked with everyone from Emeril Lagasse to Tom Colicchio but she is practical in refreshing ways in the kitchen. If

you accidentally have the oven too hot, she espouses shortening the baking time. She's all for nonstick spray to grease baking pans. She doesn't measure out specific amounts of citrus juices. I found these tips to be refreshing. She expects her readers to be able to think and improvise and appreciate a little time saved in the kitchen. The index is well referenced and she introduces each recipe with a short blurb about why it is special. This is not a dessert book for the beginner. While the book contains recipes that can be easily made in a short time (such as banana pudding pops or funnel cakes), many require a few separate recipes (such as the aforementioned chocolate cake or the chocolate-peanut butter s'mores) that require advance planning over a couple days to actually complete. Although a beginner could easily make many of the recipes, I am going to call this a book for the moderate level baker. I give McCoy major props for including beverages in a dessert book. Too often people forget what delicious treats a well-crafted drink can be. McCoy includes recipes for mulled apple cider, holiday hot cocoa, raspberry and lavender floats, moonshine eggnog, and strawberry thyme lemonade. I also appreciate her thoughtful "basics" chapter in which you'll find recipes things that you can use in her recipes or elsewhere such as caramel sauce, streusel, pie dough, and icings. I did have some trouble locating all the ingredients in the cookbook so some of you might have the same trouble. I can't readily locate sage honey, Aperol, Creole cream cheese, buckwheat honey, and a few other odds and ends (mostly aperitifs), but I can substitute with a little research. The photography is some of the best I've seen this fall. There isn't a photograph of every recipe but close enough. The images are full color, full page, and look ready to fall into your hand so you can devour the beautiful, beautiful food. If I couldn't bake much besides chocolate chip cookies, I would derive great pleasure from owning this book. It is stunning. The blueberry-almond cream tart alone might justify the cost of the book. My bottom line? This is a gorgeous, useful, thoughtful baking book best given to someone who enjoys a little extra attention to detail in the kitchen. McCoy has produced a fine cookbook that people with experience will enjoy for years to come, and I am proud to have it in my kitchen. 8 of 8 people found the following review helpful. LanaBy Lana Steinecker This is one of the most lovely illustrated cook books I have ever seen. Every dessert has a beautiful photo to show you what the finished product should look like. I like the way it's divided into four seasons. The ingredients are appropriate for the recipe and time of year. I loved it so much I bought one for my daughter-in-law and both of my daughters. The recipes are ones that are common but with a twist to make them extra special. Ingredients are easy to buy. If you enjoy a good dessert presentation I highly recommend it. 0 of 0 people found the following review helpful. An excellent book. Wonderful for the slightly adventurous baker By Kindle Customer An excellent book. Wonderful for the slightly adventurous baker. Jenny has such a great ability to pair unexpected things that taste delicious together. Her recipes in general are always my favorite ones that I go back to again again. I love how she keeps it accessible as well. I'm making high end restaurant deserts myself, at home!! Thank you Jenny!! Xoxoxoxo

Award-winning pastry chef Jenny McCoy presents her imaginative repertoire of desserts inspired by seasonality and flavor. This dessert cookbook features more than 100 delectable recipes enhanced by the flavor that only fresh fruit provides. An array of pies and tarts; cakes, cookies, and confections; ice cream and sorbet; and sweet drinks with a modernist twist are included in this user-friendly primer, which is divided into four sections showcasing each season's bounty. For the fall and winter holidays, there are enticing treats such as a Chestnut-Chocolate Layer Cake and Pumpkin-Maple Ice Cream. Strawberry-Thyme Lemonade is perfect in springtime. Summer is time for a refreshing Watermelon Granita with Lime Cream and Peach Hand Pies. Master recipes and a seasonal harvest calendar are useful components. The artful photographs of these desserts illustrate attractive presentations for sharing such luscious sweets.

"To say the book is gorgeous is an understatement. But beauty is nothing without brains, and this book packs serious smarts. The seasonal, fruit-forward focus and elegant photography are reminiscent of Nigel Slater's "Ripe", but the authoritative, yet encouraging tone is all her own... Consider yourself lucky the book is divided into seasons, otherwise you'd be spoilt for choice. There are ice pops, roulades, pies, cakes, and breads, all delivered in a way that embolden the home cook." ~Serious Eats "Jenny McCoy's Desserts for Every Season couldn't be more aptly named, Jenny has been baking and creating recipes inspired by what is ripe and available for as long as she can remember." ~Bakepedia.com "A baking and pastry authority who has consulted on dessert menus for Tom Colicchio's NYC Craft restaurant and Emeril Lagasse's establishment, Jenny McCoy dishes up a big serving of inspiration for seasonal sweets... Winter, Spring, and summer have equally enticing offerings." ~The Post and Courier "If you're looking to update your go-to dessert recipes to something more elegant, modern, and season, you are going to want to pick up a copy. There's nothing run of the mill here; the recipes are unique and impressive but still uncomplicated. As far as design goes, the whole book has a classy, subdued aesthetic that I very much like." This will definitely be a book that I turn to for every future dinner party I plan." ~Katie at the kitchen door.com "The dishes we make for dessert are determined not only by tradition, but also by seasonality. A guide to sweet treats to carry you from the winter holidays through spring, summer and fall, Jenny McCoy's Desserts for Every Season is the perfect holiday gift." ~Find your craving.com "Desserts for Every Season... many original and truly seasonally inspired recipes. I would probably make every recipe... all

are unique; ~Chocolateandcroissants.blogspot; Jenny McCoy hits the sweet spot—literally and figuratively. Her desserts make the best use of seasonal ingredients and seem to be just what you want to be eating when the weather changes; The book's recipes will help you create something special and delicious, but won't have you sugar-streaked and edgy by the end of the day. Her recipes are homey, but still special. The recipes' range and ease speak to the joy of this book—flexibility to respond to your own pantry inspirations and a casual elegance that will please; ~Appetiteforbooks.wordpress About the Author An authority on baking and pastry, Jenny McCoy has created dessert menus for such leading restaurants as Tom Colicchio's Craft and Emeril Lagasse's New Orleans establishments. In 2011, she received the prestigious NYC Rising Star Pastry Chef award. McCoy is an Institute of Culinary Education instructor, Almond Board of California spokesperson, and a contributor to Serious Eats and the Huffington Post. Emeril Lagasse is the chef/owner of many restaurants, including Emeril's and NOLA, the author of several cookbooks, and the host of the Hallmark Channel's Emeril's Table. Pernille Pedersen is a lifestyle photographer who is frequently published in The Wall Street Journal Magazine, Martha Stewart Living, and Food Wine.