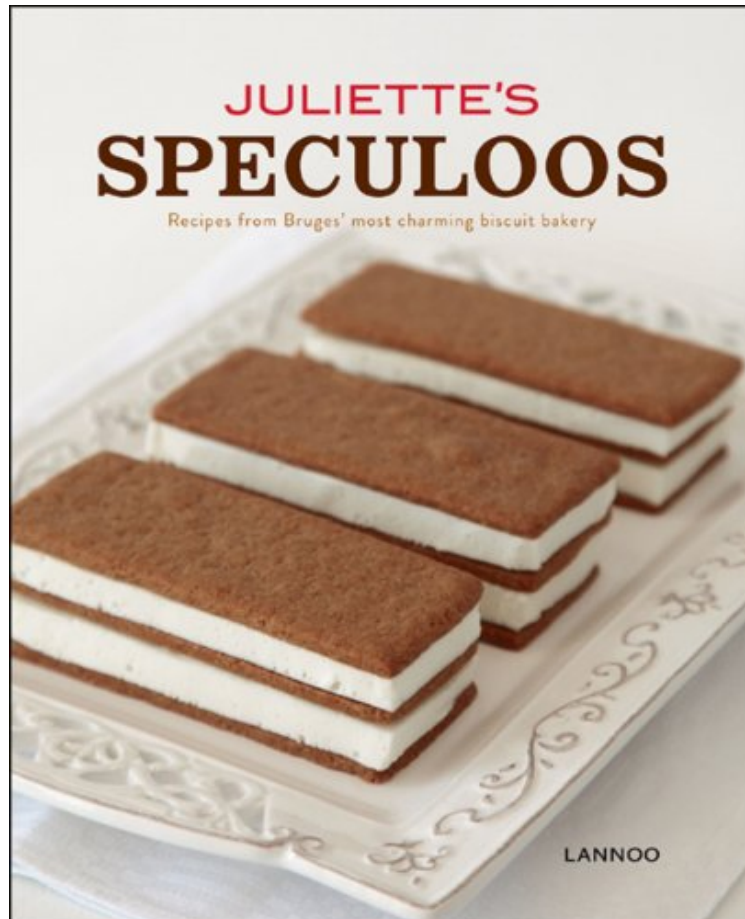


(Free pdf) Juliette's Speculoos: Recipes from Bruges' most charming biscuit bakery

Juliette's Speculoos: Recipes from Bruges' most charming biscuit bakery

Brenda Keirsebilck

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Brenda Keirsebilck : Juliette's Speculoos: Recipes from Bruges' most charming biscuit bakery before purchasing it in order to gage whether or not it would be worth my time, and all praised Juliette's Speculoos: Recipes from Bruges' most charming biscuit bakery:

Contains mouth-watering pictures from photographer and baking fanatic Karen Van Winkel Juliette's Speculoos is an ode to the speculoos, Belgium's favorite biscuit. Today this type of spiced biscuit, derived from the gingerbread family, is more popular than ever and is used much more widely than for accompanying a cup of coffee. The first part of Juliette's Speculoos presents the reader with some basic recipes for baking speculoos biscuits yourself. In the second part of the book, the various types of speculoos are used as ingredients in delicious desserts, such as speculoos muffins with cream cheese, lemon meringue tart, speculoos risotto, speculoos macarons and many, many more. Contents:

Foreword; Speculoos; Basic Recipes: Speculoos biscuits, Vanilla speculoos biscuits, Soft speculoos biscuits, Coffee speculoos biscuits, wholemeal speculoos biscuits, Almond speculoos biscuits, Lemon speculoos biscuits, Ginger speculoos biscuits, Speculoos with almond filling, Speculoos paste with caramel taste, Speculoos paste with white chocolate; Superb Speculoos Recipes: Speculoos muffins with cream cheese, Speculoos meringues, Tiramisu with speculoos, Chocolate-coated marshmallows, Speculoos mousse, Luxury speculoos biscuits, Far Breton with speculoos, Banana and speculoos cake, Edible Christmas tree, White chocolate and speculoos truffles, Vanilla and speculoos pudding, Speculoos cream puffs, Frangipane and speculoos tarts, Marzipan and speculoos cakelets, Speculoos tart on a cheese base, speculoos and lime slice, cupcakes with speculoos topping, Speculoos and banana cakes, Speculoos mousse with vanilla and whipped chocolate cream, Speculoos kramiek, Lemon meringue tart, Speculoos risotto, Speculoos ice cream cupcakes, Layered meringue tart, Apple tartlets with speculoos, Speculoos paste cakes, Speculoos macaroons, Speculoos and white chocolate tart, Speculoos and Caramel cake, Speculoos and curd cheese bavarois with raspberry coulis, Speculoos whoopies, Coffee-coated speculoos sponge cake, Happy ginger cake, Speculoos cheesecake, Speculoos bread pudding, Speculoos butter cream biscuits, Speculoos and pear syrup tart, Speculoos fudge, Orange cakes, Speculoos butter pancakes; Shopping List.

About the AuthorAs a little girl, Brenda Keirsebilck was crazy about baking. After a career in advertising she trained as a baker and for a number of years now she has been running 'Juliette's Artisanale Koekenbakkerij', a craft biscuit bakery in Bruges, Belgium.