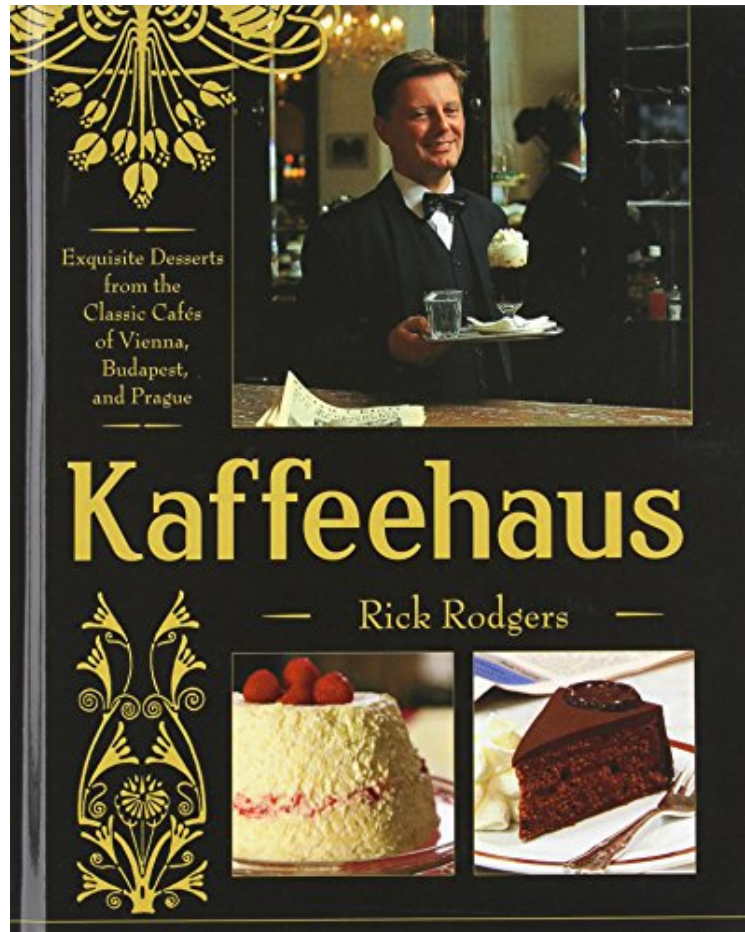


(Free pdf) Kaffeehaus: Exquisite Desserts from the Classic Cafes of Vienna, Budapest, and Prague

Kaffeehaus: Exquisite Desserts from the Classic Cafes of Vienna, Budapest, and Prague

Rick Rodgers

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Rick Rodgers : Kaffeehaus: Exquisite Desserts from the Classic Cafes of Vienna, Budapest, and Prague before purchasing it in order to gage whether or not it would be worth my time, and all praised Kaffeehaus: Exquisite Desserts from the Classic Cafes of Vienna, Budapest, and Prague:

5 of 5 people found the following review helpful. OMG, The pictures say it allBy CherylIf you have ever traveled to Vienna, or Prague, eaten in their marvelous cafes and bakeries ,this is the book for you! Throw out your scale, forget about calories, and just indulge in the tastiest desserts you will ever eat! Friends will oooh and aaah, and want the recipe---but will be afraid to ask for it, because they know they will make it, and then not be able to stay out of it. The choice is yours....I made mine, and as much as I ponder over it; I sure do not regret it. Got to go,my Sacher -Torte needs to come out of the oven for company tonight.Cheryl0 of 0 people found the following review helpful. A step back in timeBy LadybugThis book covers classic coffee's in Vienna , Budapest and Prague . The recipes cover

pastries from the 3 cities like Sacher torte and Dobosh torte, Linzer torte and other famous items from old Europe. I was expecting more and better pictures of those famous establishments. 2 of 2 people found the following review helpful. Tortes and slices By Leanne This book is jammed packed with unique European recipes such as the Torte. All the original names of the desserts are used and there is a little bit of history about coffee and cake in between the recipes. There is not a great deal of pictures so you have to read the recipes and when you google the names you will be amazed at the types of cakes in the book. Recipes range from easy to hard. I am in Australia and have found I have had to adjust the portions of the fancy cake recipes. 1 year later and I am still discovering new recipes and stories in the book. I have made a few of the tortes and until buying this book I never knew that they are made using nuts! Most stores make them with flour which makes them so bland.

Take a tour of the legendary cafes of Vienna, Budapest, and Prague where a rich tradition of masterful desserts and coffee lives on. For centuries, artists and philosophers have gathered around coffeehouse tables to complement their lively conversations with exquisite desserts. Modern cafes of this region remain loyal to this pastry tradition; though the decor has changed, it is still strudel that is served on the menu. In Kaffeehaus, Rick Rodgers celebrates 300 years of tradition with over 150 of the best classic Austro-Hungarian pastries. Using his celebrated skill as a teacher to present the recipes to bakers of all levels, Rodgers expertly shows how to create these glorious treats at home. Included are the explanations of the different kinds of batter, dough, and icing that form the foundation of this baking tradition, in addition to the many beverages coffee or otherwise that pair perfectly with the desserts. Kaffeehaus beautifully captures the taste and elegance of these cafes, commemorating their culture, history, and the delectable legacy of their desserts. Rick Rodgers is an award-winning cookbook writer and culinary instructor. An author of over forty diverse books, Rick co-authored *Sarah's Kitchen* and *The Model Bakery Cookbook* and edited *The Baker's Dozen Cookbook*. Rick often works behind the scenes as a consultant for entertainment figures, celebrity chefs, and corporations to develop their cookbook projects, including over ten cookbooks for Williams-Sonoma. His recipes have appeared in a number of publications such as *Cooking Light*, *Men's Health*, *Food and Wine*, and many sites online, including *Epicurious*. He has also presented on television shows such as *Today*, *CBS Good Morning*, and *Food Network Challenge*. Winner of *Bon Appetit's* Outstanding Cooking Teacher of the Year Award, Rodgers teaches sold-out cooking classes around the world (including Korea and France). You can learn more at www.RickRodgers.com.

Reading Rick Rodgers's *Kaffeehaus* is like strolling through the streets of three of the world's most romantic cities--Vienna, Budapest, and Prague--where the coffeehouse is the center of the universe and that little something sweet to go with your afternoon cup is considered high art. Eleven chapters on subjects ranging from "Sweet Yeast Breads" to "Strudels" and "Sweet Dumplings and Noodles" cover the gamut of sweets you're likely to find in the classic kaffeehauser. Rodgers provides recipes for such legendary treats as chocolatey Sachertorte, flaky Sour Cherry Strudel, sugar-dusted Banana Gugelhupf, jam-filled Linzertorte, and rustic but soul-satisfying squares of Plum Cake. A renowned cooking instructor and cookbook author, Rodgers has developed the patient voice and attentiveness the job requires, and these qualities shine through in his inviting recipes. Though the book focuses exclusively on the impressive desserts found in coffeehouses, rather than those that are home-baked, Rodgers has developed recipes accessible enough for recreating such scrumptious treats in any home kitchen. Filled with culinary lore--from the scandalous story of Rigo Jansci, the handsome gypsy violinist who lured an American millionairess to leave her husband for a passionate affair and inspired the sinful chocolate dessert that now bears his name, to the great Sachertorte controversy that gripped Vienna in the 1830s--*Kaffeehaus* is a treat for armchair travelers and adventurous bakers alike. --Robin Donovan From *Publishers Weekly* *Kaffeehaus: Exquisite Desserts from the Classic Cafes of Vienna, Budapest, and Prague* by Rick Rodgers (Barbecues 101, etc.) celebrates the sweet excesses of the Austro-Hungarian Empire's fascination with elegance, music and romance. Rodgers explores the lore of these legendary establishments, traces the creation of their extraordinary desserts loved throughout the world and provides detailed instructions for their re-creation at home for the enjoyment of new generations. Kelly Bugden's full-color photographs of the sumptuous confections, as well as the coffeehouses themselves, pay homage to an earlier more gracious era. Sachertorte, Apfelstrudel and Croissants are among the creations Rodgers demystifies. Copyright 2001 Cahners Business Information, Inc. From *Library Journal* Rodgers is a food writer and prolific author with more than a dozen other cookbooks to his credit. His latest is clearly a labor of love: "Austro-Hungarian desserts are part of my heritage," he writes, and the idea for the book began with recipes from his great-aunts and other bakers in the family. Because the featured desserts (e.g., Apfelstrudel and Sachertorte) are steeped in tradition, this is as much a fascinating culinary history as it is a recipe collection. The recipes for simple and fancy cakes, sweet yeast breads, "slices" and other individual desserts, crepes, and more are for the treats that appear on the menu of any traditional coffee house. Some come from the cafes, while others are derived from the cooking schools, pastry chefs, and home cooks whom Rodgers encountered on his travels. The recipes are clearly written and accessible even to novice bakers, but professionals will

also learn from the book. Thoroughly researched histories of both individual desserts and various aspects of the coffee house tradition appear throughout, and there is a useful culinary glossary as well as a personal guide to favorite cafes. Highly recommended for all baking collections. Copyright 2001 Reed Business Information, Inc.