

## Milk Bar Life: Recipes Stories

Christina Tosi

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#48796 in Books Tosi Christina 2015-04-07 2015-04-07 Original language: English PDF # 1 10.26 x .91 x 8.24l, 1.25 #File Name: 0770435106256 pages Milk Bar Life Recipes Stories | File size: 72.Mb

**Christina Tosi : Milk Bar Life: Recipes Stories** before purchasing it in order to gage whether or not it would be worth my time, and all praised Milk Bar Life: Recipes Stories:

105 of 112 people found the following review helpful. Nothing like the milk cookbook By Brian FI received this as a gift, as I loved her first book, and am now in the process of returning it. Tosi's energy and vibrancy still come across in this book, but sadly, that's all that does. The intriguing and interesting recipes from her first book are nowhere to be found here. Instead, this book is full of recipes from friends and family, which would be nice - except that they don't seem to share Tosi's talent that was so apparent in the first book. Instead of delightful recipes like cinnamon bun pie or corn cookies, this book is mostly dreck. A sad example: blue cheese pretzels. The ingredients: blue cheese and pretzels. (I do not exaggerate). While there are a few redeeming items, they are buried under a mound of unimaginative and uninspired recipes that wouldn't befit Rachael Ray, much less Tosi. It's hard to tell if this is a case of the author phoning in a cookbook, or writing a food diary that masquerades as one. In any event, this book sadly fails to live up to the high standard set by its predecessor. 1 of 1 people found the following review helpful. Christina Tosi

shares a slice of her life, leaving the batter bowl for us to lick clean. By T. Goffl had never heard of Milk Bar or Christina Tosi until she appeared on the Master Chef television shows. I enjoy her honesty and candor on the shows, so I suspected I would enjoy her writing, too. I have not been disappointed. I can hear her talking in my ear as I read the recipes and, most importantly, the stories behind the recipes. I can feel her warmth as I mix up something that has impacted her life at some point. In this hurried world of Jiffy Mix Cornbread, I can relate when she figures out how to make baked goods even more 'from scratch' than the ones from her youth. Of course, I'll probably still use Jiffy Mix, but it's nice to know Christina has it figured out for a day when I run out of Jiffy Mix!! One of the most interesting things about this book is the way the chapters are used. It's not your normal cookbook where each course gets its own chapter. Oh no. Each chapter is, instead, an experience in life. For example, there is a chapter called Hand Me Downs. These are the recipes she got from her family members. These represent home to her and are great recipes to add to your recipe arsenal. Then there is We Are Family, which shares favorite recipes from family meals at her restaurant/bakery. The Going Out chapter are favorite recipes from favorite (and likely hard to get a table) restaurants. The mix is fun, and it is like taking a vicarious foodie tour of NYC, which is really neat for those of us who have never been there. No matter what, the stories are fun, the ingredients aren't totally impossible to find, and the book is a joy to read. 0 of 0 people found the following review helpful. Showed up on time and it great shape. Amazing + quirky recipe book

Go off the clock with Christina Tosi of Momofuku Milk Bar as she bakes one-bowl treats, grills with skills, and embraces simple, nostalgic—and often savory—recipes made from supermarket ingredients. For anyone addicted to crack pie®, compost cookies®, and cake truffles, here are their savory counterparts—such as Kimcheezits with Blue Cheese Dip, Burnt Honey–Butter Kale with Sesame Seeds, and Choose Your Own Adventure Chorizo Burgers—along with enough make-at-home sweets to satisfy a cookie-a-day habit. Join Christina and friends as they cook their way through “weaknights,” sleepovers, and late-night snack attacks to make mind-blowingly delicious meals with whatever is in the pantry.

“Sometimes I like to sit by a fire and curl up with a nice book, but most nights I prefer to stuff my face with tasty treats like the ones described in this cookbook. Grab this thing and go make some cinnamon buns!” —Aziz Ansari  
“I’ve been a bootleg member of the Milk Bar family for a while: Christina and I have gone to Hawaii and made malasadas together, and every time I’m in NYC I like to hang out in Brooklyn bothering everyone in the bakery. Christina is a leader not only in the kitchen but also in the way Milk Bar has shaped our recent culture—and lives. Kogi por Vida, Milk Bar for Life.” —Roy Choi  
“Milk Bar Life is a charming, playful, and personal view into the prodigiously inventive world of Christina Tosi and her Milk Bar crew. The Ritz Cracker wizardry is genius.” —Chad Robertson  
“Bake or just salivate over the addictive treats in Christina Tosi's Milk Bar Life.” —Cosmopolitan  
“There’s some sweet stuff...but the savory stuff is just what you'd expect from Tosi—silly, supermarket driven and delicious.” —TastingTable.com  
“Her new book is a collection of sweet and savory dishes Tosi likes to make and serve off the clock, and it's a reflection of her playful worldview.” —Glamour  
“This everyday cookbook establishes Tosi, chef and co-owner of Momofuku Milk Bar, as an exciting and original voice... Tosi continues to showcase her singular flavor combinations—there's unmistakable wow factor in miso butterscotch sauce and burnt honey butter served alongside kale with sesame seeds.” —Publishers Weekly, starred review  
“The book reads like an issue of Lucky Peach if it were under Tosi's direction: Think throwback icebox cake recipes, Milk Bar staff meals, recipes from her childhood, and late night munchies.” —Epicurious.com  
“Milk Bar Life by Christina Tosi is filled with simple, satisfying recipes for cooks who want flavor and fun with minimal fuss.” —Yahoo! Food  
About the Author  
CHRISTINA TOSI is the chef, owner, and founder of Milk Bar, sister bakery of the Momofuku restaurant group, with locations in New York City, Toronto, and soon Washington, D.C. She is the 2012 recipient of the James Beard Rising Star Chef Award, the 2015 winner of the James Beard Outstanding Pastry Chef Award, and is a judge on Fox’s MasterChef and MasterChef Junior.