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Christina Tosi

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

55 of 56 people found the following review helpful. Use Bread Flour!!By KEBI love this cookbook so much! With 1 exception (it was my own mistake), every single thing I have made has turned out amazing. I'm seriously blowing the minds of all my friends. They always ask for the recipes when I make something from the cookbook and I've even started giving the cookbooks as gifts. It is very important, however, that you read through the section where Tosi describes the ingredients and the techniques. I am guessing that most people who have had problems with the recipes did not do this. I made several batches of cookies before I realized what she calls "flour" is actually BREAD flour. The cookies with regular flour still turned out great, but they were very thin and crunchy. This did not stop a single person from going to town on them though. Then I started using bread flour and everything came together. The cookies do not spread like crazy, they are crisped on the outside but chewy and soft in the middle. So read about the ingredients so you can get the best results!! I really do love this cookbook. The recipes are great but I also just love reading the stories and

commentary. Some of the recipes call for some unique ingredients and have *a lot* of steps, but it's all pretty easy if you can plan everything out. For example, I start making the crack pie 2 days before I want it. I will make the oat cookie for the crust on day 1, finish making the pie and put it into the freezer on day 2, and then serve it on day 3. And it is SOOO worth it. 1 of 1 people found the following review helpful. My favourite new cookbook! By Beverley Deeming After visiting the Milk bar in New York a couple of years ago (from Australia) the taste of all it's goodies still lingers. The thought of a cookbook with all of those incredible recipes was just too much to resist. I bought two copies, one for us and one for the family who took us to the Milk bar in the first place. It arrived just in time to make the Choc Malt Layer Cake as a wedding cake for our New York family, now living here (they got the cake their copy as part of their wedding gift). AMAZING! We felt like we were right back in New York together (except we were in Cafe Sydney on Sydney Harbour!!!). The same cake has now been made a number of times and have promised the kids that I will make every single recipe - Crack Pie is next on the list! Can't wait, and can't believe I actually own these recipes. Christina Tosi, you're a genius. 0 of 0 people found the following review helpful. it's not too bad. There are a lot of ingredients and special ... By Rhyann Incredible. A true gem for bakers. The recipes are a bit overwhelming to look at initially, but once you break it down, it's not too bad. There are a lot of ingredients and special supplies that I didn't initially have, but once I got them they all last awhile (like Corn Powder or Acetate). Highly recommend for those that want a fun challenge with lots of steps (my personal favorite kind of baking).

The highly anticipated complement to the New York Times bestselling Momofuku cookbook, Momofuku Milk Bar reveals the recipes for the innovative, addictive cookies, pies, cakes, ice creams, and more from the wildly popular Milk Bar bakery. Momofuku Milk Bar shares the recipes for Christina Tosi's fantastic desserts—the now-legendary riffs on childhood flavors and down-home classics (all essentially derived from ten mother recipes)—along with the compelling narrative of the unlikely beginnings of this quirky bakery's success. It all started one day when Momofuku founder David Chang asked Christina to make a dessert for dinner that night. Just like that, the pastry program at Momofuku began. Christina's playful desserts, including the compost cookie, a chunky chocolate-chip cookie studded with crunchy salty pretzels and coffee grounds; the crack pie, a sugary-buttery confection as craveable as the name implies; the cereal milk ice cream, made from everyone's favorite part of a nutritious breakfast—the milk at the bottom of a bowl of cereal; and the easy layer cakes that forgo fancy frosting in favor of unfinished edges that hint at the yumminess inside helped the restaurants earn praise from the New York Times and the Michelin Guide and led to the opening of Milk Bar, which now draws fans from around the country and the world. With all the recipes for the bakery's most beloved desserts—along with ones for savory baked goods that take a page from Chang's Asian-flavored cuisine, such as Kimchi Croissants with Blue Cheesecake—and 100 color photographs, Momofuku Milk Bar makes baking irresistible off-beat treats at home both foolproof and fun.

.com Featured Recipe: Corn Cookies Yield 13 to 15 cookies 16 tablespoons or 2 sticks (225 g) butter, at room temperature 1-1/2 cups (300 g) sugar 1 egg 1-1/3 cups (225 g) flour 1/4 cup (45 g) corn flour 2/3 cup (65 g) freeze-dried corn powder 3/4 teaspoon (3 g) baking powder 1/4 teaspoon (1.5 g) baking soda 1-1/2 teaspoons (6 g) kosher salt Combine the butter and sugar in the bowl of a stand mixer fitted with the paddle attachment and cream together on medium-high for 2 to 3 minutes. Scrape down the sides of the bowl, add the egg, and beat for 7 to 8 minutes. Reduce the mixer speed to low and add the flour, corn flour, corn powder, baking powder, baking soda, and salt. Mix just until the dough comes together, no longer than 1 minute. Scrape down the sides of the bowl. Using a 2 3/4-ounce ice cream scoop (or a 1-1/3-cup measure), portion out the dough onto a parchment-lined sheet pan. Pat the tops of the cookie dough domes flat. Wrap the sheet pan tightly in plastic wrap and refrigerate for at least 1 hour, or up to 1 week. Do not bake your cookies from room temperature—they will not bake properly. Heat the oven to 350deg;F. Arrange the chilled dough a minimum of 4 inches apart on parchment- or Silpat-lined sheet pans. Bake for 18 minutes. The cookies will puff, crackle, and spread. After 18 minutes, they should be faintly browned on the edges yet still bright yellow in the center; give them an extra minute if not. Cool the cookies completely on the sheet pans before transferring to a plate or to an airtight container for storage. At room temp, the cookies will keep fresh for 5 days; in the freezer, they will keep for 1 month. "This cookbook highlights all of the desserts that make Momofuku Milk Bar a successful New York City foodie destination; It covers baking wunderkind Christina Tosi's meteoric rise, with her trademark recipes for low-brow, high-brow sweet treats. —USA Today; Chocolate-chocolate cookies, compost cookies, blueberries and cream cookies, banana cream pie, brownie pie, hot fudge sauce, chocolate cake. I can't stop baking from Momofuku Milk Bar; A crowd pleaser, obviously. —Los Angeles Times "Whimsical desserts—from Compost Cookie to Crack Pie - by Manhattan pastry pro Christina Tosi create a 256-page Wonka World." —Details Magazine; It took just one recipe to fall in love with this book; —Philadelphia City Paper 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 Washington, D.C.; She is the 2012 recipient of the James Beard Rising Star Chef Award, a finalist for the 2014

James Beard Outstanding Pastry Chef Award, andnbsp;a judgenbsp;on
Foxrsquo;snbsp;MasterChefnbsp;andnbsp;MasterChef Junior.