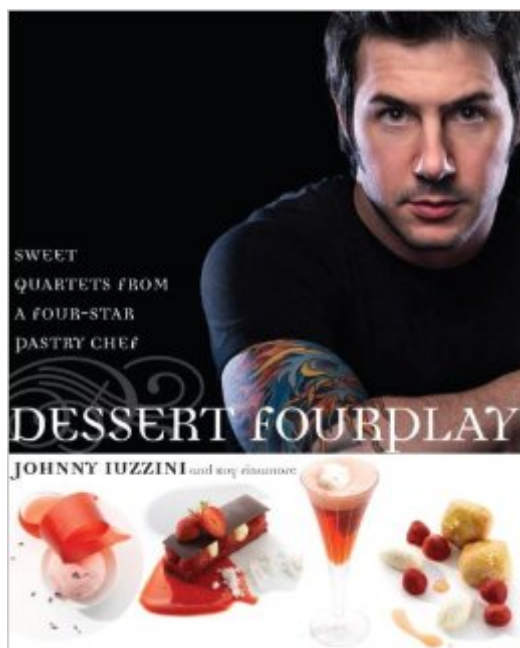


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Dessert FourPlay: Sweet Quartets From A Four-Star Pastry Chef



Synopsis

Consider the strawberry: its familiar flavor and texture; its fresh, sweet smell. Now imagine the same fruit distilled and carbonated for a refreshing soda, slow-roasted for a reinvented strawberry shortcake, made into a creamy strawberry ice cream and a chewy strawberry leather, and combined with coconut cream and crisp chocolate pastry. Alone, each dessert is a taste of paradise, but together this "fourplay," or tasting, created by Johnny Luzzini, superstar pastry chef of the celebrated four-star restaurant Jean Georges in New York, is a sophisticated explosion of a familiar flavor that begins with the taste of strawberry rich on your tongue and ends with an effervescent tingle in your nose. Far from the conventional slice of cake at the end of a meal, Johnny's seasonal creations "four mini desserts in a quartet of complementary flavors and textures" are a culinary adventure. In *Dessert FourPlay*, he shares his secrets and inspirations, delivering standout recipes for incredible desserts that can be served alone or combined into his signature fourplay groupings, creating the perfect sweet finale for any meal. With the home cook in mind, Johnny offers tips on simplifying professional recipes and provides basic recipes for transcendent cakes, cookies, tules, ice creams, sorbets, granitas, and more. These building blocks can be used to create magnificent multifaceted desserts, or they can be perfect desserts by themselves. Some recipes have surprising versatility: the shiny smooth chocolate glaze Johnny uses to ice cakes doubles as the ultimate hot fudge sauce; a lemony madeleine batter becomes a layer in a cake. Luzzini pairs cool with hot, crispy with creamy, sweet with spicy, and the expected "chocolate, strawberries, and cinnamon" with the unexpected "chiles, beets, and chocolatey puffs. The result: desserts that refresh, inspire, and satisfy beyond expectations. *Dessert FourPlay* invigorates all the senses and inspires home cooks to create innovative desserts of their own.

Book Information

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Customer Reviews

I am an experienced home baker who loves pushing the envelope and trying out new, complicated recipes. In my opinion, that is the type of baker who will enjoy this book the most. I've made a couple things out of the book, and I've had no problem with the directions. While the recipes often call for ingredients that may not be available in smaller markets, those ingredients, with few exceptions, are not "weird." By that I mean that the overwhelming majority of luzzini's recipes do not fall into the realm of molecular gastronomy, thereby requiring foaming dispensers and other chemical agents. A small number of them do, but most do not, which is something that I appreciate because I'm cooking for a small family, and not a restaurant. One of the problems I've had with a few other "chef" books is that you really need to invest a tidy sum of money in chemical agents to make full use of the recipes in those books, and professional pastry books produce HUGE quantities of desserts, requiring you to do a lot of math to scale things down. luzzini's book does not suffer from either of those problems. Each major dessert is comprised of 4 mini dessert portions - you can either make one of them, or using the book as a guide, prepare all 4. The instructions are very clear and include both metric and standard US measurements, although he highly recommends that you invest in a scale. The author gives oven temperatures for both a standard oven and a convection oven. When he calls for chocolate, he notes his preference in detail, for example, he doesn't just say 40% cacao, he will say "preferably Valrhona Jivara 40% cacao." There are some recipes that fall into the realm of "molecular gastronomy," but those are only a small percentage of the book.

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