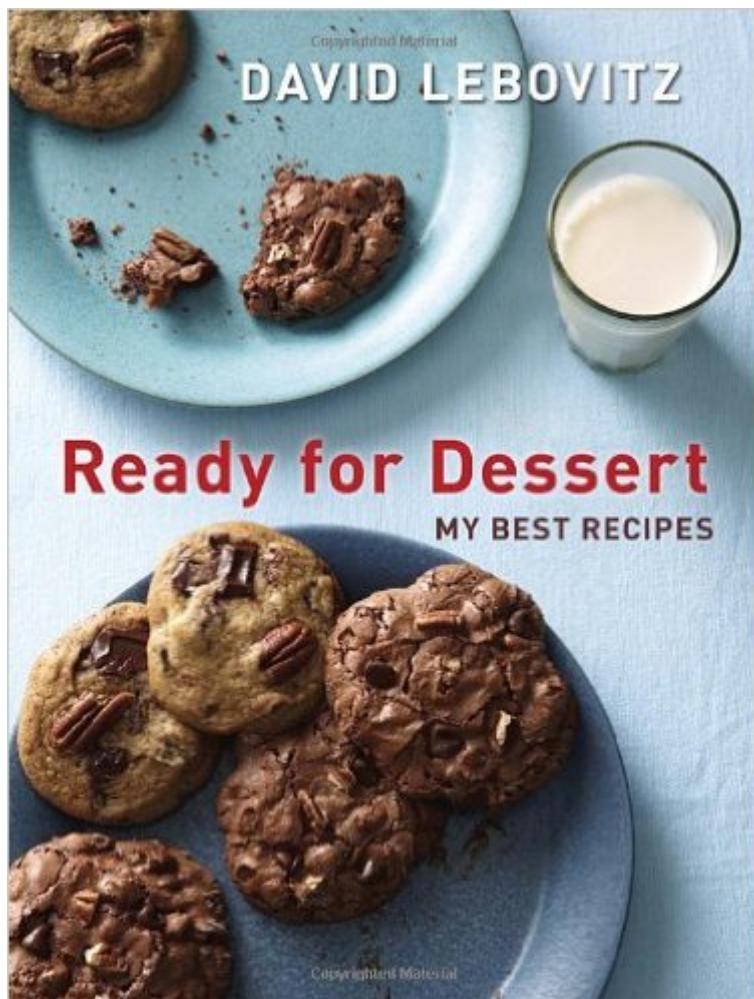


The book was found

Ready For Dessert: My Best Recipes



Synopsis

Pastry chef David Lebovitz is known for creating desserts with bold and high-impact flavor, not fussy, complicated presentations. Lucky for us, this translates into showstopping sweets that bakers of all skill levels can master. In *Ready for Dessert*, elegant finales such as Gâteau Victoire, Black Currant Tea Crème Brûlée, and Anise-Orange Ice Cream Profiteroles with Chocolate Sauce are as easy to prepare as comfort foods such as Plum-Blueberry Upside-Down Cake, Creamy Rice Pudding, and Cheesecake Brownies. With his unique brand of humor and a fondness for desserts with screaming chocolate intensity, David serves up a tantalizing array of more than 170 recipes for cakes, pies, tarts, crisps, cobblers, custards, soufflés, puddings, ice creams, sherbets, sorbets, cookies, candies, dessert sauces, fruit preserves, and even homemade liqueurs. David reveals his three favorites: a deeply spiced Fresh Ginger Cake; the bracing and beautiful Champagne Gelée with Kumquats, Grapefruits, and Blood Oranges; and his chunky and chewy Chocolate Chip Cookies. His trademark friendly guidance, as well as suggestions, storage advice, flavor variations, and tips will help ensure success every time. Accompanied with stunning photos by award-winning photographer Maren Caruso, this new compilation of David's best recipes to date will inspire you to pull out your sugar bin and get baking or churn up a batch of homemade ice cream. So if you're ready for dessert (and who isn't?), you'll be happy to have this collection of sweet indulgences on your kitchen shelf and your guests will be overjoyed, too. From the Hardcover edition.

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Customer Reviews

First, it is important to point out that if you own Room For Dessert : 110 Recipes for Cakes, Custards, Souffles, Tarts, Pies, Cobblers, Sorbets, Sherbets, Ice Creams, Cookies, Candies, and Cordials (1999) and/or Ripe for Dessert: 100 Outstanding Desserts with Fruit--Inside, Outside, Alongside (2003), many of these recipes will look familiar. Since both of those books are now out of print, the author revised his favorite recipes from them and added "a dozen" new ones for Ready for Dessert: My Best Recipes. The book begins with an overview of ingredients, all of which either I already have or can easily obtain in any local supermarket with the sole exception of agave nectar. Next is an overview of equipment which is again likely to be found in the kitchen of an average family. The only item I don't have is a food mill (and I live in a one bedroom apartment that does not have a lot of storage space for little-used cake pans or other extraneous items). You may notice the recipes for financiers but the recipe has been adapted for standard muffin tins so don't worry if you (like me) don't have financier molds.

I am a compulsive baker with an embarrassingly large collection of dessert/baking cookbooks. For another book to make it onto the crowded shelves it has to stand out with unique recipes and techniques. While there are many excellent recipes in this collection that I am thrilled to have is there anyone out there who is thinking; if only I had another recipe for Mexican Wedding Cookies? They are stingy with the photographs and it is very disappointing that of the pictures included none are of some of the more elaborate desserts where you would like to see what the final product looks like. Instead there are pictures of chocolate chip cookies, pots de creme, gingersnaps, flan, bread pudding, sorbet and frozen yogurt. That is just plain annoying. I would gladly pay more for a book that is well photographed. I have a great deal of respect for David Lebovitz and was excited to be one of the first to get a look at his new title. There are some books I can say unequivocally, buy it you will love it. This one I would recommend looking through it first to see if it is something you would enjoy. *Update: Obviously my comments on the book struck a chord among the obsessive bakers/ cookbook collectors out there. It has been bothering me though that other than my comment on the amount of recipes included that I dismissed as too common most were really complaints the publisher was responsible for. I want to update this review with a response to a question on the quality of the recipes in the discussion section for those who don't usually check in on those... All recipes I have tried from this book do work, and they are clearly written. Many of the recipes are adaptations of classics with David's spin.

What most struck me about this work is that, even though these dishes have supposedly come into the author's head over the past thirty years (he says), each of these recipes are clearly right up-to-date and of the 21st Century, quite typical of California chefing. I review and give away lots of cooking and baking books, but I'll be hoarding this little treasure for myself. Every day I cook meals from scratch and I'm very much impressed with this dessert recipe collection. Author David Lebovitz is a pastry chef who garnered much of his guidance from the Chez Panisse Cafe, (a highly-renowned Berkeley, California venue), an eatery from which many other terrific cookbooks have emanated. Here's my favorite of them all, authored by the restaurant's founder: Chez Panisse Vegetables. In any case, Lebovitz has assembled 172 dessert recipes here, most of which feature mercifully brief ingredient lists. These are recipes which can pretty much all be easily managed by home cooks of moderate experience. Here is a breakdown of the recipes:-- Cakes (29 recipes)-- Pies, Tarts, and Fruit Desserts (29 recipes)-- Custards, SoufflÃ©s, and Puddings (16 recipes)-- Frozen Desserts (32 recipes)-- Cookies and Candies (30 recipes)-- Basic Sauces and Preserves (36 recipes) The recipes themselves are rendered one or two to a page and since the book format is large (8 1/2" x 11" x 3/4") it's quite easy to follow the instructions as you cook or bake. In fact, I cannot actually recall having seen a nicer recipe layout.

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