

bestselling cookbooks of all time.This comprehensive guide will help home bakers to create delicious, decadent, and spectacularly beautiful cakes of all kinds with confidence and ease. With her precise, foolproof recipes, Rose shows you how to create everything from Heavenly Coconut Seduction Cake, Golden Lemon Almond Cake, and Devil's Food Cake with Midnight Ganache to Orange-Glow Chiffon Layer Cake, Mud Turtle Cupcakes, and Deep Chocolate Passion Wedding Cake.Rose's Heavenly CakesFeatures Rose's trademark easy-to-follow, expertly tested (and retested) recipes for perfectly delicious results every timeOffers over 100 simply wonderful recipes for cakes for every occasion-from exceptionally delicious butter and oil cakes, sponge cakes, and mostly flourless cakes and cheesecakes, to charming baby cakes and elegant wedding cakesFeatures special tips and tricks from a beloved baking expert for creating amazing special effects and beautiful cake decor -Contains 100 tempting full-color photosVisit Rose Levy Beranbaum at realbakingwithrose.com and learn basic baking techniques with her, including measuring, preparing, and mixing ingredients to make cakes and creating decorations to dress them up.Everything you need to create heavenly cakes-every time-can be found in this new collection of tried-and-true recipes by one of the most celebrated bakers of our time.

The latest French patisserie cookbook from award-winning French pastry chef Cédric Grolet Opéra Pâtisserie marks the entrance of the most talented pastry chef of his generation, Cédric Grolet, into the world of boulangerie-pâtisserie. This book coincides with the opening of his new shop in the Opéra district in the heart of Paris. Far from the haute couture pastries designed at palace hotels, with Opéra Pâtisserie, Grolet returns to the essentials with a collection of hearty and accessible recipes. Follow your senses through the pages to discover the very best French recipes for viennoiseries, breads, biscuits, pastries, and frozen fruit sorbets. From croissant to mille-feuille, from tarte tatin to clairs, the book features 100 fully illustrated desserts we all love. Recipes are organized into chapters that follow the rhythm of the day. At 7 a.m., it's time for viennoiseries and breads; at 11 a.m., it's pastries; at 3 p.m., desserts and frozen fruits; and at 5 p.m., it's time for the final batch of bread. Opéra Pâtisserie is the indispensable book for every pastry lover!

Presents 250 recipes that offer an innovative culinary blend of classic northern Italian cookery with an American touch

"Whenever I see that Dos Equis commercial - 'the most interesting man in the world' - I always think, no, that's not true. The most interesting man in the world is Alex Atala." - David Chang "A cuisine unlike anything I've ever had in my life." - Daniel Humm, Eleven Madison Mark At D.O.M. in São Paulo, widely regarded as one of the world's best restaurants, you won't find the traditional staples of fine dining on the menu. For the past 15 years, acclaimed chef Alex Atala - a native of Brazil and the only chef named one of TIME magazine's 100 Most Influential People in the World in 2013 - has refused to import any ingredients traditionally found in the European kitchens where he once trained. Instead, Atala scours the lush bounty of the Amazon for indigenous produce and proteins, crafting a cuisine that is steeped in classical techniques yet distinctly and uniquely Brazilian. D.O.M.: Rediscovering Brazilian Ingredients is Atala's first major cookbook. Here, he offers an in‐depth look at the products and creative process that make up his innovative cuisine. The book features 65 recipes such as Fresh Heart of Palm with Scallops and Coral Sauce; Lightly Toasted Black Rice with Green Vegetables and Brazil Nut Milk; Lamb Hind Shanks with Yam Puree and Pitanga; and Priprioca, Lime, and Banana Ravioli. 150 stunning color photographs bring each dish to life and reveal the lush, vibrant landscapes of Atala's Brazil. The result is an immersive experience that transports readers into the streets of São Paulo and the rain forests of Amazon. Also featuring an introduction by chef Alain Ducasse, D.O.M.: Rediscovering Brazilian Ingredients explores the mind of one of the world's best chefs as he captures flavors that can be found nowhere else in the world. "

Recipes from My Two Villages

The Architecture of Taste

Reflections on Culinary Artistry

Dolci: Italy's Sweets

Elizabeth Falkner's Demolition Desserts

Two Chefs. 70+ Pastries. Unlimited Flavor. Take everything you know about pastry and throw it out the window. Vinesh Johny and Andrés Lara, two brilliant pastry chefs, educators and friends, come together to show you pastry like you've never tasted before. With years of experience teaching in renowned pastry schools around the world, this creative duo will show you how to build exquisite treats from the ground up, using delightfully unexpected flavor combinations and carefully layered textures. Whether you're looking to level up your home baking skills or you're a pastry pro looking for some inspiration, this collection of in-depth step-by-step recipes will amaze your dinner guests and leave you feeling like a pastry magician. Inspired by the amazing treats Vinesh and Andrés tasted while traveling the globe, these recipes are an exciting mash-up of all the delicious sweets the world has to offer. Give French classics a delicious makeover with recipes like Saffron Milk Brioche, Rocky Chocolate Financier and Cinnamon Roll Crème Brûlée. Learn to incorporate key spices for a burst of unexpected flavor in the Szechuan Peppercorn Hazelnut Tart, play with your vegetables in the Carrot Confit Pumpkin Pie and celebrate texture with the Crunchy Potato Chip Tart. Detailed directions walk you through every recipe, while special tips on timing and assembly help you to perfect your creations. With this collection, you'll master essential techniques with ease and discover the imaginative, contemporary tricks that Vinesh and Andrés use to make the art of pastry their own.

Chocolatier magazine editors share their passion for chocolate, with recipes and techniques for creating spectacular chocolate desserts. Blending passion with expertise, this book will become a chocolate lover's instant favorite. Fifty-four luscious new recipes developed and tested by editors at Chocolatier magazine celebrate chocolate at its best, including the whimsical Tahitian Vanilla Swirls, the elegant Milk Chocolate Mousse Roulade, and the smooth, sophisticated Black Satin Chocolate Raspberry Cake. With separate sections on white, milk, and dark chocolate, and gorgeous full-color photographs of techniques and finished desserts, Chocolate Passion makes it easy to learn and master the secrets of working with every type of chocolate. Tish Boyle (New York, NY) is Food Editor and Timothy Moriarty (New York, NY) is Features Editor of Chocolatier and Pastry Art and Design magazines. They are the authors of Grand Finales: The Art of the Plated Dessert and A Modernist View of Plated Desserts.

"The most entertaining cookbook in memory. . . . A game changer."—Anthony Bourdain While other chefs paid dues on restaurant lines and at cooking schools, Brooks Headley was in the back of a tour van as a drummer in much-loved punk bands that never made a dime. Now executive pastry chef at New York's Del Posto restaurant, Headley creates unorthodox recipes that echo his unconventional background: fruit is king, vegetables are championed, acidity is key, and simplicity is the goal. With 97 recipes and more than 100 photographs, Brooks Headley's Fancy Desserts has six chapters: "Fruit," "Vegetables," "Grains and Flours," "Chocolate," "Seeds and Nuts," and "Dairy." Recipes range from verjus melon candy to tofu chocolate crème brûlée, fruit sorbet to eggplant and chocolate, showcasing Headley's unique perspective on ingredients and methodology. Guest contributors include philosopher-musician Ian Svenonius, essayist Sloane Crosley, and award-winning chefs Gabrielle Hamilton and David Kinch. Brooks Headley's Fancy Desserts is an essential, inventive addition to the shelf of both home cooks and professional chefs.

A "swoon-worthy" illustrated tour of Italian desserts and treats, from the James Beard Award-nominated author of Opera Lover's Cookbook (Publishers Weekly). Join food historian Francine Segan on a lavishly illustrated tour of Italy, with more than one hundred recipes for cookies, cakes, pastries, puddings, frozen confections, and more. Drawing from all regions of Italy, Dolci collects recipes from grandmas in remote villages as well as hip young bloggers, world-renowned pastry chefs, and small local cafés. Classics like Cannoli and Zuppa Inglese are featured alongside unique regional favorites like Sweet Rosemary and Chocolate Eggplant. Embellished with bits of history and Italian food lore, this cookbook offers new innovations like an "updated" Tiramisu that doesn't use raw eggs, unexpected frozen delights like Spumone with Homemade Hazelnut Brittle, an award-winning Parmesan Panna Cotta with Pears, and many other irresistible Italian treats. Rounded out by a chapter on after-dinner drinks, this delectably comprehensive guide offers "a canon of authentic recipes collected from the people who really use them" (The Wall Street Journal).