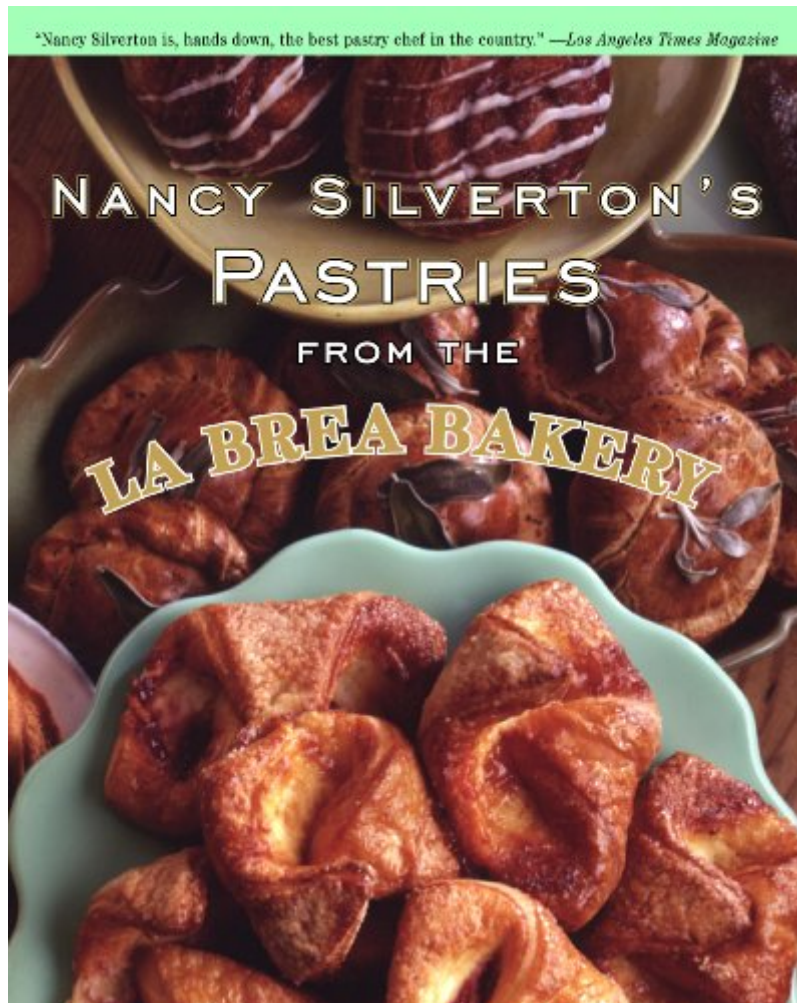




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Nancy Silverton's Pastries From The La Brea Bakery



Synopsis

"The pastries we make are deliciously simple and rustic and never too sweet. Woven into many of them are my favorite flavors: butter, cinnamon, nuts, and fruit. They're familiar, uncomplicated, and satisfying. One taste and you're instantly comforted. Inspired by a sweet memory from childhood, a European classic, or a time-honored bakeshop standard, they are flavors you never tire of. Like my bread, these are pastries you want to eat every day." --from the Introduction

When celebrated pastry chef and baker Nancy Silverton decided to add sweets to the La Brea Bakery's shelves of artisanal breads, she knew that they couldn't be just any sweets. Instead of baking fastidious and overelaborate desserts, she creates deliciously simple, rustic pastries, full of texture and flavor, that complement perfectly her hearty, country-style breads and have people lining up morning after morning. Now, in *Pastries from the La Brea Bakery*, Silverton shares her passion and expertise in more than 150 recipes of her most scrumptious favorites--virtually every pastry in the La Brea Bakery's impressive repertoire. Silverton distills years of experimentation and innovation into simple and accessible directions. Many of her recipes are surprisingly quick and easy--not to mention incredibly tasty--like her crisps, cobblers, and crumbles, and her ever-popular scones, which run the gamut from Chocolate-Walnut to Ginger to Mushroom-Onion. Her muffins are moist and distinctive, from the healthful Bran to the rich Crotin de Chocolat. She offers an array of quickbreads and quickcakes for all tastes (including Madeleines, CanellÃ©s, and Cranberry-Almond Tea Bread), and her tarts bring out the best qualities of the finest ingredients, from the intense, fresh fruit of her Cherry Bundles to her elegant Triple Almond Tart. Beautiful cookies, such as Almond Sunflowers, Nun's Breasts, and Swedish Ginger Wafers, are centerpiece desserts on their own. Silverton also deftly teaches the delicate art of confections--here you'll find Almond Bark, English Toffee, and Lollipops--and demystifies the sometimes intimidating technique of doughnut making. The crowning touch is her detailed section on Morning Pastries, where she guides us to mastery of the classic doughs: the quick and rich bobka, the fine-textured traditional brioche, the famous and flexible croissant, and the piÃ©ce de rÃ©sistance: puff pastry.

An important book from a baking and pastry icon, *Pastries from the La Brea Bakery*, like Nancy Silverton's acclaimed *Breads from the La Brea Bakery*, is a bible of the craft for bakers everywhere.

A selection of recipes from Nancy Silverton's *Pastries from the La Brea Bakery*

Apple Fritters * Asparagus-Egg Pie with Potato Crust * Black Currant Silk Tart
Blueberry-Almond Muffins * Brownies with Irish Whiskey and Currants * CanellÃ©s
Caramel Candy Kisses * Cheese Croissants * Chocolate-Walnut Scones * Cinnamon Custard
Tart
Country Feta Pies * CrÃªme FraÃ¢che Coffee Cake * Croissants * Crotin de

Chocolat • Espresso Wheels • Everyone's Mother's Berry Cobbler • Ginger Scones •
Hazelnut-Banana Tart • Iced Raisin Squares • Jelly Doughnuts • Lemon Turnovers •
Madeleines • Moravian Ginger Snaps • Nectarine-Ginger Crisp • Nun's Breasts • Parma
Braids • Pecan Sticky Buns • Ricotta Muffins • Rosemary Corncakes • Rugelach •
Sesame-Pumpkin Seed Brittle • Sticky Toffee Pudding • Viennese Cream Brioche

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Customer Reviews

I love Nancy Silverton. She is the best. Her books are fantastic. Her recipes work! You can watch a video of her and Julia Child make dessert, totally awesomeness. I have all her books and have made most of her breads. I have even made her pizza from Mozza! I'm a fan.

I have baked my way through this fabulous cookbook for the last couple of years and have yet to come across a better cookbook for baking. Actually, I have to respectfully disagree with the reviewer who recommends Rose Levy Beranbaum's Pie & Pastry Bible over Pastries from the La Brea Bakery. Though I love Beranbaum's Cake Bible, I have found the recipes in The Pie & Pastry Bible

to be fussy and rarely turn out as promised. I consider myself a fairly experienced baker, but have always been intimidated by pastry. Yet I have tried several pastries from this cookbook and all have turned out beautifully (including the Pumpkin Pie, which is indeed the best I have ever had and got rave reviews from my Thanksgiving guests). The directions are clear and easy to follow and the sections on muffins, quickbreads, and scones will keep the novice baker busy for a while until she or he gets up the courage to try the croissants and tarts. Pity not the poor bride who gets this for a wedding gift --maybe her husband will give it a try while she's at work. One word of caution --get ready to spend some money on kitchen equipment if you get addicted to Nancy Silverton's fabulous recipes. Some of them require cake rings and molds most home bakers don't have on hand. However, lest you be discouraged by that warning, I also have to say that many of the recipes require basic pans and tools.

I was delighted to get my hands on Nancy Silverton's pastry book, since I have used her bread book, *Breads From The La Brea Bakery* weekly since it came out in 1996. Her pastry book will become another mainstay.

Many good recipes in this book, the one I am looking forward to making is this one on the cover it just looks so good and pretty at the same time. This book is well worth the money.

Del-lish! Once you got the handle of the recipes you won't stop making these amazing pastries. Bon appetite!

Came beautifully. Can hardly wait to try out. Thank you for this. You did a great job and looks like a fabulous book. Appreciate

Covers a huge range of pastry styles (check out that table of contents). Some methods and ingredient amounts are too precise to be practical, but that doesn't stop me from following recipes with 90% loyalty and relying on my instincts and experience to figure the rest out. Annoying that methods often span different pages from ingredients, and you're dividing ingredients up to be added in different stages (once or even twice). Also, be aware that a "cup" of flour in this book is going to equal at least 135g for all-purpose flour. When Chef Silverton says a dough will be sticky, I find it would be unworkable without an added dash of flour in the dough. Great results all told, and a go-to reference for so many pastries I return to time and time again. Recommended recipes: danish

dough, brown butter pecan muffins, lemon muffins, graham crackers, linzer cookies, fairy gingerbread (maybe called something different), jelly doughnuts

Absolutely love the book! It was everything I hoped it would be. Step by step is wonderful. Probably one of the best books I have ever purchased.

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