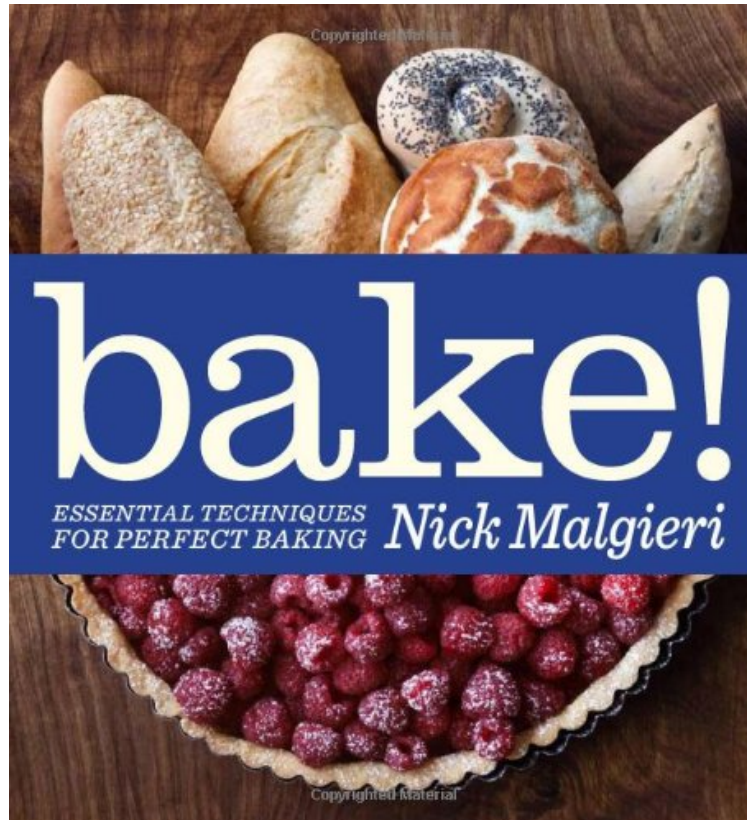


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Bake!: Essential Techniques for Perfect Baking

Nick Malgieri

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Nick Malgieri : Bake!: Essential Techniques for Perfect Baking before purchasing it in order to gauge whether or not it would be worth my time, and all praised Bake!: Essential Techniques for Perfect Baking:

0 of 0 people found the following review helpful. good pastry book By Deon C. Matzen I have made a few things from it. One was not impressive, but the others were fine, not great, but fine. 0 of 0 people found the following review helpful. book on baking By RMV I've just started reading it, but I think I'm going to like this book...it's easy to read, gives you some head start advice on component selection and appears to take the approach of providing a baking background first, then expansion to the intricacies of baking fancier stuff...I like that common sense approach. Supposedly the author teaches baking, so that would make sense...I sincerely hope that in the end I feel as though I've taken a course in basic baking with some extras... 0 of 0 people found the following review helpful. A nice book, well illustrated with clear instructions By A. Square A nice book, well illustrated with clear instructions. An excellent book for a beginning baker. If you are looking for more challenging recipes or looking for a gift for an experienced baker, this might not be the best choice.

After 30 years of teaching and 8 cookbooks, Nick Malgieri is finally writing the book he's meant to a collection of 20 essential techniques, with 3 to 5 variations thereof—outlining the easiest way to learn the essentials of baking. The 20

chapters cover all the main techniques of fine baking, starting with simple pastry dough and moving through puff pastry and Danish pastry, all sorts of breads, quick breads, cakes, and cookies.

From Publishers Weekly "Baking is a science" is a phrase that begins many baking books, but Malgieri (Modern Baker; Perfect Cakes) warns not to "buy into the fallacy" and claims that "Baking needn't be any more difficult than making a phone call." This approachable attitude makes this an ideal selection for beginning and intermediate bakers. In 20 chapters, basic recipes and techniques are introduced for each category including flaky pastry dough, butter cakes, and quick breads. Once home bakers master the main recipe, they can move on to variations. Recipes include numbered steps, extensive headnotes, serving and storage notes, and often step-by-step photographs. Sidebars with essential tips are placed throughout the book. Classics including New York cheesecake, tarte tatin, and an old-fashioned cornbread are offset with less familiar selections like the British Bakewell tart; ekmek, a Turkish flatbread, and a Russian punch cake. Though sweet Danish and French pastries take up their rightful number of pages, savory dishes including spinach and bacon tart; ground beef empanadas; and pizza alla campofranco are included.

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From the Publisher
Lemon Ginger Bars These are about as gingery as you can get, so consider yourself forewarned if you're not a ginger lover. Actually these bar cookies make a lot of converts to the pleasures of ginger, because they have a strong ginger flavor but, since they're made with dried ground ginger and crystallized ginger, they have little of the burning spiciness that fresh ginger can impart. Lemon zest in the bars and lemon juice in the glaze add a note of contrast. Makes 24 bars

GINGER BARS 2 1/2 cups all-purpose flour (spoon into a dry-measure cup and level off) 3/4 cup sugar 2 tablespoons ground ginger 2 teaspoons baking powder 8 ounces (2 sticks) unsalted butter 1 large egg, lightly beaten 1/4 cup finely chopped crystallized ginger 2 tablespoons honey 2 teaspoons finely grated lemon zest

LEMON GLAZE 2 cups confectioners' sugar, sifted after measuring 3 tablespoons lemon juice, strained before measuring

One 9 x 13 x 2-inch pan lined with buttered foil 1 Set a rack in the middle level of the oven and preheat to 375F. 2 Mix the flour, sugar, ground ginger, and baking powder in a medium bowl. 3 Melt the butter over medium heat and immediately add to the dry ingredients; use a large rubber spatula to stir to a smooth, shiny dough. Add the egg, crystallized ginger, honey, and lemon zest and beat vigorously to make a smooth dough. 4 Scrape the dough into the prepared pan and use the palm of your hand to press it evenly over the bottom of the pan. 5 Bake the bars until well risen, firm, and lightly golden, 20 to 25 minutes. 6 While the bars are baking, use a small rubber spatula to beat the confectioners' sugar and lemon juice together. If it's too thick to spread, thin by adding 1/2 teaspoon water at a time until it's right. 7 As soon as the bars are baked, place a cutting board on the pan and use oven mitts to invert the hot bars to the board. Remove the pan and foil and replace with another board. Turn right side up and remove the top board. Immediately brush the lemon glaze on the bars so that it sets as the bars cool. 8 Use a ruler to mark, then cut 2-inch squares. Serving: Arrange the bars on a platter; the icing is dry, so they can be stacked. Storage: Keep the bars in a tin or plastic container with a tight-fitting lid between sheets of wax paper.

About the Author
NICK MALGIERI, former Executive Pastry Chef at Windows on the World and 1996 inductee into Who's Who of Food and Beverage in America, is currently director of the baking program at the Institute of Culinary Education. The author of nine other cookbooks, including the James Beard winner *How to Bake* and the IACP/Julia Child Cookbook award-winner *Chocolate*, Nick's recipes have been published widely, including in *The New York Times*, *The Chicago Tribune*, *The Washington Post*, *Food Wine*, *Gourmet*, and *Bon Appetit*. He is a contributing editor of *Dessert Professional* and writes a monthly column for *Tribune Media Services*. Nick has appeared on national morning shows and local television throughout the United States, as well *Food Network* and *Martha Stewart*.