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Baking Chez Moi: Recipes from My Paris Home to Your Home Anywhere

By Dorie Greenspan

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By Dorie Greenspan

A “culinary guru” and author of the award-winning *Around My French Table* and *Baking: From My Home to Yours* returns with an exciting collection of simple desserts from French home cooks and chefs

With her groundbreaking bestseller *Around My French Table*, Dorie Greenspan changed the way we view French food. Now, in *Baking Chez Moi*, she explores the fascinating world of French desserts, bringing together a charmingly uncomplicated mix of contemporary recipes, including original creations based on traditional and regional specialties, and drawing on seasonal ingredients, market visits, and her travels throughout the country.

Like the surprisingly easy chocolate loaf cake speckled with cubes of dark chocolate that have been melted, salted, and frozen, which she adapted from a French chef’s recipe, or the boozy, slow-roasted pineapple, a five-ingredient cinch that she got from her hairdresser, these recipes show the French knack for elegant simplicity. In fact, many are so radically easy that they defy our preconceptions: crackle-topped cream puffs, which are all the rage in Paris; custardy apple squares from Normandy; and an unbaked confection of corn flakes, dried cherries, almonds, and coconut that nearly every French woman knows.

Whether it’s classic lemon-glazed madeleines, a silky caramel tart, or “Les Whoopie Pies,” Dorie puts her own creative spin on each dish, guiding us with the friendly, reassuring directions that have won her legions of ardent fans.



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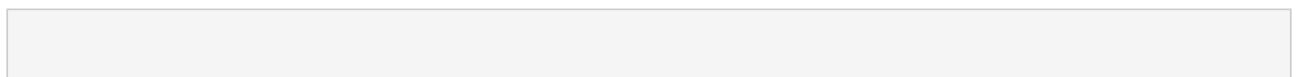
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- Sales Rank: #44831 in Books
- Brand: Rux Martin Houghton Mifflin Harcourt
- Published on: 2014-10-28
- Released on: 2014-10-28
- Original language: English
- Number of items: 1
- Dimensions: 10.88" h x 1.49" w x 8.37" l, .0 pounds
- Binding: Hardcover
- 496 pages



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Editorial Review

Amazon.com Review

Featured Recipes from *Baking Chez Moi*



Download the recipe for Chocolate Cream Puffs with Mascarpone Filling



Download the recipe for Mini Canneles



Download the recipe for Palets de Dames, Lille Style

Review

"My favorite baking book of the season is Dorie Greenspan's *Baking Chez Moi*. With superb photography of finished dishes and Ms. Greenspan's clear, clean style, this is a book for any level of baker who wants to broaden his or her repertoire."

--Michael Ruhlman for the *Wall Street Journal*

"Approachable and adaptable."

--The New York Times

"Greenspan has the gift of clarity and making even the complicated seem doable, which in her hands, it is."

--Corby Kummer for *The Atlantic*

"French home baking, despite what you might think, is easy, says baking goddess Dorie Greenspan. All you need are a few high-quality ingredients and a bit of care....nearly **every page promises some useful tips and shortcuts for the avid baker...**"

--NPR.org

"No matter how much you don't like to bake, aren't good at baking, don't even want to bake ... **if you listen to [Dorie] long enough, you'll find yourself hankering to get your hands into some flour, certain even you can whip up some laborious, glorious baked treat.**"

--Associated Press

"On the page, Greenspan talks as if she's having coffee with you, about where she found recipes, about the person who gave them to her, and when she might serve them... **The heart of the book is sweets that aren't a bit difficult.**"

--*Boston Globe*

"Bakers across the world rejoice when Dorie Greenspan comes out with a new cookbook."

--*Washington Post*

"While a trip to France may not be in everyone's near future, veteran cookbook author **Greenspan takes home bakers on a tour of Paris through her exceptional collection of recipes** (divided into chapters including "Simple Cakes," "Fancy Cakes," "Tarts and Galettes," and "Baby Cakes and Petite Pastries").

French “cousins” to American recipes such as the “Fluted Carrot-Tangerine Cake,” and the author’s adaptations on French creations such as “Gâteau Basque Fantasie,” give readers something they won’t find in other baking tomes. While some multistep selections are more suited for the experienced baker, less involved yet equally impressive recipes include a simple plum tart and Nutella-banana panna cotta. Unusual finds like pithiviers, a French pastry named after a city in northern France, are also included. Hefty headnotes and serving notes provide information about recipe origins and traditions. This is **an ideal holiday gift.**”

--*Publishers Weekly*, starred

"Acclaimed author Greenspan—who lives part time in Paris and has collaborated with such famous chefs as Pierre Hermé, Daniel Boulud, and Julia Child—has learned that some recipes are best left to the pros. While several of Greenspan's 11 cookbooks feature intricate, show-stopping desserts, her latest focuses on homey baked goods and pared-down versions of traditional French pastries. Home cooks won't need beeswax and expensive copper molds to make Greenspan's canelés nor will they be chided for using store-bought puff pastry to make *palmiers* or *pithiviers*. All types of desserts—crunchy, creamy, cakey, frozen, fruity, and fried—are included, as are simple accompaniments such as homemade *crème fraîche*, chocolate sauce, and candied fruit. VERDICT: **Combining everyday desserts with doable versions of extremely popular treats (think macarons, éclairs, and crackle-top cream puffs), Greenspan's new collection is an instant classic.**"

--*Library Journal*, starred

About the Author

Inducted into the James Beard Foundation’s Who’s Who of Food and Beverage in America, DORIE GREENSPAN is the author of *Around My French Table*, a *New York Times* bestseller that was named Cookbook of the Year by the IACP; *Baking Chez Moi*; and *Baking: From My Home to Yours*, a James Beard Award winner. She lives in Westbrook, Connecticut, and Paris.

Users Review

From reader reviews:

Joan Myers:

The experience that you get from Baking Chez Moi: Recipes from My Paris Home to Your Home Anywhere is the more deep you searching the information that hide in the words the more you get serious about reading it. It does not mean that this book is hard to understand but Baking Chez Moi: Recipes from My Paris Home to Your Home Anywhere giving you joy feeling of reading. The copy writer conveys their point in particular way that can be understood through anyone who read this because the author of this guide is well-known enough. This book also makes your vocabulary increase well. So it is easy to understand then can go together with you, both in printed or e-book style are available. We recommend you for having this kind of Baking Chez Moi: Recipes from My Paris Home to Your Home Anywhere instantly.

David Hedges:

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everywhere. The information can be a know-how or any news even a concern. What people must be consider when those information which is inside the former life are difficult to be find than now's taking seriously which one works to believe or which one the resource are convinced. If you get the unstable resource then you obtain it as your main information we will see huge disadvantage for you. All those possibilities will not happen within you if you take Baking Chez Moi: Recipes from My Paris Home to Your Home Anywhere as the daily resource information.

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Tony Partee:

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