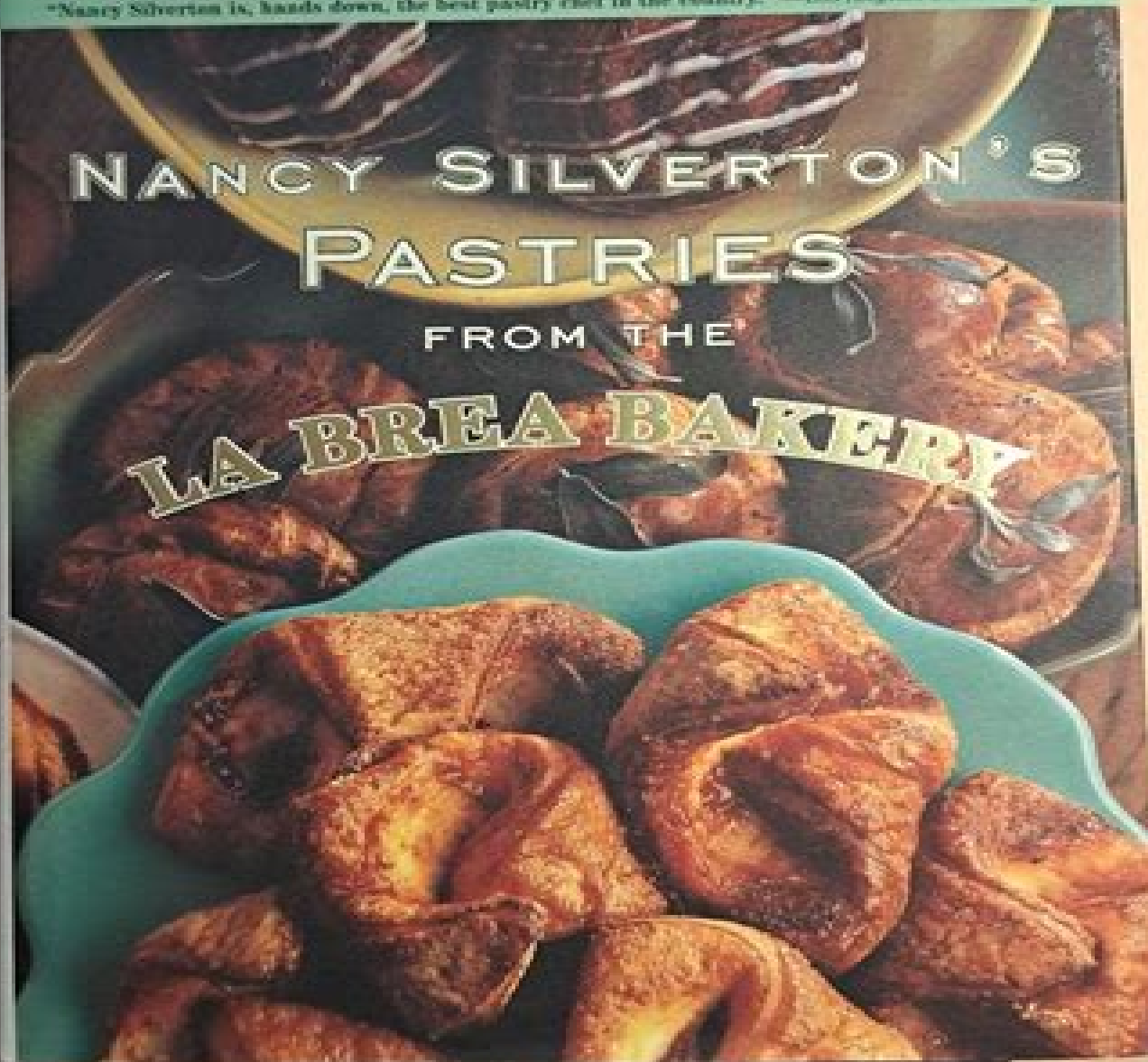


"Nancy Silverton is, hands down, the best pastry chef in the country." —Los Angeles Times Magazine

NANCY SILVERTON'S PASTRIES

FROM THE

LA BREA BAKERY



Nancy Silvertons Pastries From The La Brea Bakery

James Morgan



Nancy Silverton's Pastries From The La Brea Bakery:

Nancy Silverton's Pastries from the La Brea Bakery Nancy Silverton, 2013-05-07 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 are familiar uncomplicated and satisfying One taste and you are 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 Crostin de Chocolat She offers an array of quickbreads and quickcakes for all tastes including Madeleines Canellones 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 piece de resistance 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

Nancy Silverton's Breads from the La Brea Bakery Nancy Silverton, 1996-03-05 A beautiful cookbook from the master baker of the brioche and creme fraiche custard that made Julia Child cry because it's a dessert to cry over it's so good The owner and chef of L.A.'s famous and successful La Brea Bakery reveals her magical recipes adapted for home bakers Before the baking even begins Silverton takes the reader through the wonder of bread alchemy then introduces readers to a wide range of recipes which range from the whimsical to the sublime From the two week process of creating the starter to the ingredients and equipment needed to the required temperature control needed for the perfect loaf beginner and advanced bread makers and bakers will enjoy this incredible classic cookbook

Nancy Silverton's Sandwich Book Nancy Silverton, Teri Gelber, 2005 Silverton instituted many of these lighter menu recipes at her

Los Angeles eatery Campanile the 2001 winner of the James Beard Award for Best Restaurant Separate sections on spreads condiments and breads are accompanied by a list of suppliers 41 full color photos **The Cookie That Changed My Life** Nancy Silverton,Carolynn Carreno,2023-11-14 NEW YORK TIMES BESTSELLER The eagerly anticipated baking bible from America's most respected authority 100 recipes for cookies cakes breads breakfast pastries and much more A Best Book of the Year NPR Los Angeles Times Epicurious Nancy Silverton baked a brioche so perfect that it brought Julia Child to tears Nancy showed us how to strip away the extras and spotlight the essentials She's still doing that and we're all still learning from her Dorie Greenspan author of Dorie's Cookies Nancy Silverton made her reputation as the original pastry chef for Wolfgang Puck's restaurant Spago Biting into a particularly delicious peanut butter cookie one day she had an epiphany every single thing we bake should taste this good And so she decided to return to her roots and set to work perfecting the rest of the American baking canon From Lattice Topped Apple Pie to Carrot Cake with Brown Butter Cream Cheese Frosting the secret Carrot puree to Cornbread is it too much to ask that it actually taste like corn she shares recipes for the platonic ideals of our most beloved baked goods Alongside the classics Lemon Bars Key Lime Pie Layered Buttermilk Biscuits Silverton includes a handful of her own inventions Double Decker Chocolate Cookies double the fun Iced Raisin Bars a better fig newton and Chocolate Brandy Cake chocolate and brandy all sure to become future classics With more than a hundred perfected recipes *The Cookie That Changed My Life* is a veritable encyclopedia of the very best things to bake *Cooking from Your Pantry* Nancy Silverton,Carolynn Carreno,2020-05-05 Looking for quick and easy recipes when you're not supposed to or don't want to leave your house Enter Nancy Silverton the James Beard Award winning chef profiled on Netflix's *Chef's Table* One of the most revered restaurant chefs in the country Nancy turns her attention here to quick and easy recipes that home cooks can whip up using on hand or always easy to get pantry ingredients from jars cans bags and boxes Here are two dozen delicious recipes for egg pasta and polenta dishes think Olive Oil Fried Eggs on Toast with Fresh Mozzarella and Spicy Harissa Sauce Penne Arrabbiata with Charred Sweet Tomatoes and Polenta with Sausage Rag plus as a sweet treat her delicious Dulce de Leche Ice Cream Pie with Hot Fudge Sauce Cajeta and Salty Spanish Peanuts Taken from her beloved classic cookbook *A Twist of the Wrist* these are thirty minute meals that you'll want to stay home and cook whether you're on lockdown or not [Mozza at Home](#) Nancy Silverton,Carolynn Carreno,2016-10-25 As an award winning chef and the owner of six busy restaurants across two continents Nancy Silverton was so consumed by her life in the professional kitchen that for years she almost never cooked at home With her intense focus on the business of cooking Nancy had forgotten what made her love to cook in the first place fabulous ingredients at the height of their season simple food served family style and friends and loved ones gathered around the dinner table Then on a restorative trip to Italy with its ripe vegetables magnificent landscapes and long summer days Nancy began to cook for friends and family again and rediscovered the great pleasures and great tastes of cooking and eating at home Now in *Mozza at Home* Nancy shares her

renewed passion and provides nineteen menus packed with easy to follow recipes that can be prepared in advance with no fancy restaurant equipment needed and are perfect for entertaining. Organized by meal, each menu provides a main dish along with a complementary selection of appetizers and side dishes. Under Nancy's guidance, you can mix and match all the options depending on the size of your gathering. Make a few sides for a small dinner party with friends or make them all for a delicious family feast. And don't forget dessert; there's an entire chapter dedicated to end-of-meal treats such as Devil's Food Rings with Spiced White Mountain Frosting and Dario's Olive Oil Cake with Rosemary and Pine Nuts that can be prepared hours before serving so that the host gets to relax during the event too. Whether it's Marinated Olives and Fresh Pecorino and other appetizers that can be put out while you're assembling the rest of the meal, salads such as Endive Salad with Date Anchovy Dressing composed of sturdy lettuces that won't wilt, simple sides such as Roasted Carrots and Chickpeas with Cumin Vinaigrette that are just as delicious served at room temperature as they are warm, or show-stopping mains such as the Flattened Chicken Thighs with Charred Lemon Salsa Verde, there is something here for everyone and every occasion. With clever tips on how to organize your table and your time when serving many guests, *Mozza at Home* helps you throw the perfect dinner party, one that's positively stress-free and delicious.

Chi Spacca Nancy Silverton, Ryan DeNicola, Carolyn Carreno, 2020-10-13 From the James Beard Award-winning star of Netflix's *Chef's Table*, a whole new approach to American cooking, one that blends the cutting-edge culinary ethos of Los Angeles, the timeless flavors of Italy, and the pleasures of grilling with fire. Featuring 100 recipes from Chi Spacca, her acclaimed Los Angeles restaurant. In her tenth cookbook, Nancy Silverton, Queen of L.A.'s restaurant scene, Los Angeles Times shares the secrets of cooking like an Italian butcher with recipes for meats, fish, and vegetables that capture the spirit of Italy. Drawing on her years living and cooking in Umbria, Italy, and from the menu of her revered steakhouse, Chi Spacca, hailed as a meat speakeasy by Food & Wine, Rubbed Tri Tip, Fried Whole Branzino with Pickled Peppers and Charred Scallions, and Moroccan Braised Lamb Shanks. And vegetable dishes are given just as much attention from fire-kissed Whole Roasted Cauliflower with Green Garlic Cream Fraiche, Charred Sugar Snap Peas with Yogurt, Guanciale, and Lemon Zest, Little Gems with Herb Breadcrumbs, Bacon Vinaigrette, and Grated Egg, Roasted Beets with Chicories, Yogurt, and Lemon Zest. Also included are Silverton's own spins on steakhouse classics such as Caesar salad, creamed corn, and mashed potatoes, as well as desserts including, of course, her beloved butterscotch budino.

The Mozza Cookbook Nancy Silverton, Matt Molina, Carolyn Carreno, 2011-09-27 Discover the mouthwatering world of Italian cuisine with this delectable collection of more than 130 authentic recipes from a James Beard Award-winning chef. A traditional Italian meal is one of the most comforting and delicious things that anyone can enjoy. Award-winning chef Nancy Silverton has elevated that experience to a whole new level at her Los Angeles restaurants, Pizzeria Mozza and the Michelin-starred Osteria Mozza. In *The Mozza Cookbook*, Silverton shares these recipes with the rest of the world. The original idea for Mozza came to Nancy at her summer home in Panicle, Italy. And that authentic Italian feel is carried throughout the book, as

we explore recipes from aperitivo to dolci that she would serve at her tavola at home But do not confuse authentic with conventional Under Silverton's guidance each bite is more exciting and delectable than the last with recipes such as Fried Squash Blossoms with Ricotta Buricotta with Braised Artichokes Pine Nuts Currants and Mint Pesto Mussels al Forno with Salsa Calabrese Fennel Sausage Panna and Scallion Pizza Fresh Ricotta and Egg Ravioli with Brown Butter Grilled Quail Wrapped in Pancetta with Sage and Honey Saut ed Cavolo Nero Fritelle di Riso with Nocello soaked Raisins and Banana Gelato Olive Oil Gelato In The Mozza Cookbook you'll find all the tricks you need to make homemade pastas gelato and pizzas that taste as if they were flown in directly from Italy Silverton's lively and encouraging voice and her comprehensive knowledge of the traditions behind this mouthwateringly decadent cuisine make her recipes both familiar and intricate easy to follow and hard to resist

Leslie Mackie's Macrina Bakery & Cafe Cookbook Leslie Mackie, Andrew Cleary, 2003-01-01 Nationally known chef Leslie Mackie opened Macrina in 1993 as an artisan bakery and lunch spot News of this exciting eatery spread quickly through Seattle and beyond making Macrina an American favorite This lavishly produced cookbook offers the same dishes developed from extensive research and travel found at Macrina More than 100 recipes range from a classic Rustic Potato Loaf or Raisin Brioche Twist to a delectable Raspberry Cinnamon Sugar Bread Pudding with Nectarine Compote to a tantalizing variety of lunch items including Butternut Squash and Apple Galette and Salmon Paillard on Mixed Greens with Mustard Vinaigrette The book features a special holiday section and gorgeous duotone photographs capture the setting its people and its inspiring displays of breads pastries and breakfast and lunch fare

A Twist of the Wrist Nancy Silverton, Carolyn Carreno, 2020-06-02 Award winning chef Nancy Silverton has conquered the gourmet world as the original dessert chef at Spago and founder of the celebrated La Brea Bakery Her recipes are legendary innovative and delicious However in the last few years there has been a great shift in cooking toward the Home Meal Replacement HMR better known as takeout It's impossible to spend hours in the kitchen after a hard day's work so more people are buying prepared foods and frozen meals compromising taste for convenience Realizing that people's hectic workdays don't afford everyone the time to re-create her epicurean triumphs Nancy has come up with the perfect solution Enter the jar Compiling a list of her favorite products that come in jars and cans bags and boxes Nancy has created easy to follow recipes that require less than thirty minutes to prepare With this book there's no need to sacrifice flavor sophistication and taste just because you're spending less time chopping cleaning cooking or baking Nancy's shortcuts not only allow us to produce quick and easy meals at home they let us bring back the pride and the joy of creating gourmet meals for our family and friends A Twist of the Wrist contains 137 quick and delicious gourmet recipes from salads to pasta to meats and desserts such as Cumin Shrimp and Chickpea Salad with Roasted Carrots Creamy Corn Soup with Bacon and Cheddar Crostini Orzo with Dried Porcini Mushrooms Radicchio and Aged Balsamic Vinegar Boneless Pork Chops with Creamy Polenta and Fennel Pollen Seared Rare Tuna with Tomato Olive Salsa Dulce de Leche Ice Cream Pie with Hot Fudge Sauce Cajeta and Salty

Spanish Peanuts In addition to Nancy's own creations she includes recipes concocted with prepared ingredients from some of her chef friends including Sara Foster Tom Colicchio Charlie Trotter Mario Batali Suzanne Goin Ruth Reichl and Jean Georges Vongerichten There is also a pantry section telling us where to get by the Internet and mail order the best of all things canned jarred and bottled This charming and utterly indispensable cookbook is suited for any type of cook whether you're on the go gourmand or you just love flavorful accessible meals at home A Twist of the Wrist fits perfectly into today's modern lifestyle and is a must have for the contemporary kitchen

Away from the Kitchen Dawn Blume Hawkes, 2014-04-02 Away From the Kitchen offers a glimpse into the joys and pressures of a chef's life satisfying the curiosity of those swept up in the wave of America's chef obsession Here selected chefs from across the nation disclose some of their most personal dreams and talents revealing who they are inside and outside the kitchen In these pages featured chefs offer up their cherished breakfast lunch dinner and dessert menus many of them including never before published recipes Robert Del Grande's Country Western Breakfast Nancy Silverton's Farmer's Market Lunch for All Seasons Frank Stitt's Alabama Asado and Roy Yamaguchi's Hawaiian Garage Barbecue are just a few of the imaginative and mouth watering meals to be discovered in Away From the Kitchen Also included are the personal stories behind each menu and best of all each chef's insider kitchen tools and tips With its uniquely personal approach Away From the Kitchen will appeal to foodies everywhere as well as readers who want it all the menus the recipes and the chef scoop

The Oxford Companion to Sugar and Sweets, 2015-04-01 A sweet tooth is a powerful thing Babies everywhere seem to smile when tasting sweetness for the first time a trait inherited perhaps from our ancestors who foraged for sweet foods that were generally safer to eat than their bitter counterparts But the science of sweet is only the beginning of a fascinating story because it is not basic human need or simple biological impulse that prompts us to decorate elaborate wedding cakes scoop ice cream into a cone or drop sugar cubes into coffee These are matters of culture and aesthetics of history and society and we might ask many other questions Why do sweets feature so prominently in children's literature When was sugar called a spice And how did chocolate evolve from an ancient drink to a modern candy bar The Oxford Companion to Sugar and Sweets explores these questions and more through the collective knowledge of 265 expert contributors from food historians to chemists restaurateurs to cookbook writers neuroscientists to pastry chefs The Companion takes readers around the globe and throughout time affording glimpses deep into the brain as well as stratospheric flights into the world of sugar crafted fantasies More than just a compendium of pastries candies ices preserves and confections this reference work reveals how the human proclivity for sweet has brought richness to our language our art and of course our gastronomy In nearly 600 entries beginning with la mode and ending with the Italian trifle known as zuppa inglese the Companion traces sugar's journey from a rare luxury to a ubiquitous commodity In between readers will learn about numerous sweeteners as well known as agave nectar and as obscure as castoreum or beaver extract the evolution of the dessert course the production of

chocolate and the neurological psychological and cultural responses to sweetness The Companion also delves into the darker side of sugar from its ties to colonialism and slavery to its addictive qualities Celebrating sugar while acknowledging its complex history The Oxford Companion to Sugar and Sweets is the definitive guide to one of humankind's greatest sources of pleasure Like kids in a candy shop fans of sugar and aren't we all will enjoy perusing the wondrous variety to be found in this volume

The Mozza Cookbook Nancy Silverton, Matt Molina, Carolyn Carreño, 2011-09-27 Discover the mouthwatering world of Italian cuisine with this delectable collection of more than 130 authentic recipes from a James Beard Award winning chef A traditional Italian meal is one of the most comforting and delicious things that anyone can enjoy Award winning chef Nancy Silverton has elevated that experience to a whole new level at her Los Angeles restaurants Pizzeria Mozza and the Michelin starred Osteria Mozza In The Mozza Cookbook Silverton shares these recipes with the rest of the world The original idea for Mozza came to Nancy at her summer home in Panicle Italy And that authentic Italian feel is carried throughout the book as we explore recipes from aperitivo to dolci that she would serve at her tavola at home But do not confuse authentic with conventional Under Silverton's guidance each bite is more exciting and delectable than the last with recipes such as Fried Squash Blossoms with Ricotta Buricotta with Braised Artichokes Pine Nuts Currants and Mint Pesto Mussels al Forno with Salsa Calabrese Fennel Sausage Panna and Scallion Pizza Fresh Ricotta and Egg Ravioli with Brown Butter Grilled Quail Wrapped in Pancetta with Sage and Honey Sautéed Cavolo Nero Fritelle di Riso with Nocello soaked Raisins and Banana Gelato Olive Oil Gelato In The Mozza Cookbook you'll find all the tricks you need to make homemade pastas gelato and pizzas that taste as if they were flown in directly from Italy Silverton's lively and encouraging voice and her comprehensive knowledge of the traditions behind this mouthwateringly decadent cuisine make her recipes both familiar and intricate easy to follow and hard to resist

Culinary Creation James Morgan, 2007-06-07 The book seeks not to present a detailed history and discussion but instead is intended to provide the student with an appreciation of the idea that all cuisines of the world have something unique to offer to a menu The author strongly believes that foods of other nations and even other areas of the United States are too often given short shrift by culture bound students and chefs and that every attempt should be made to open their minds to the unlimited possibilities available The word foodism is introduced to refer to biases against foods outside your culture

Flour, Too Joanne Chang, 2013-06-04 The ideal companion to Flour Joanne Chang's beloved first cookbook Flour too includes the most requested savory fare to have made her four caf's Boston's favorite stops for breakfast lunch and dinner Here are 100 gratifying recipes for easy at home eating and entertaining from brunch treats to soups pizzas pasta and of course Flour's famous cakes tarts and other sweet goodies More than 50 glorious color photographs by Michael Harlan Turkell take the viewer inside the warm cozy caf's into the night pastry kitchen and demonstrate the beauty of this delicious food With a variety of recipes for all skill levels this mouthwatering collection is a substantial addition to any home cook's bookshelf

A Good Bake Melissa Weller, Carolyn Carreno, 2020-11-17 From the

James Beard Award nominee a comprehensive baking bible for the twenty first century with 120 scientifically grounded recipes for sweet and savory baked goods anyone can master A very good combination Baking science all of us can understand and a splendid collection of recipes A baker s must Dorie Greenspan author of Dorie s Cookies and Everyday Dorie Melissa Weller is the baking superstar of our time As the head baker at some of the best restaurants in the country her takes on chocolate babka and sticky buns brought these classics back to life and kicked off a nationwide movement In A Good Bake Weller shares her meticulously honed carefully detailed recipes for producing impossibly delicious and impossibly beautiful baked goods A chemical engineer before she became a baker Weller uses her scientific background to explain the whys and hows of baking so home cooks can achieve perfect results every time Here are recipes both sweet Pumpkin Layer Cake with Salted Caramel Buttercream and Brown Sugar Frosting and savory Khachapuri with Cheese Baked Egg and Nigella Seeds beloved classics Croissants and Chocolate Babka and new sure to be favorites Milk Chocolate and Raspberry Blondies as well as Salted Caramel Sticky Buns of course all written and tested for even the most novice home baker to re create With gorgeous photographs by the award winning Johnny Miller and tutorials that demystify all of the stuff that sounds complicated like working with yeast sourdough starters and laminating dough Weller s book is the one guide every home baker needs

Baking and Pastry The Culinary Institute of America (CIA),2015-02-25 Baking and Pastry Third Edition continues its reputation as being a must have guide for all culinary and baking and pastry students and baking and pastry industry professionals This new edition improves upon the last with the addition of hundreds of new recipes and photographs and revised up to date information on creating spectacular pastries desserts and breads New content includes sustainability and seasonality new trends in plated desserts and wedding and special occasion cakes and more information on savory and breakfast pastries volume production and decor techniques

At the Kitchen Table Greg Atkinson,2011-09-20 This is a book of more than two dozen essays about eating food the meaning of coming together at the table and the pleasures of home cooking Greg Atkinson chef and writer brings the perspective of one who has harvested shellfish with fishermen in Puget Sound walked the rows during harvest at Oregon vineyards as well as sourced ingredients at the local big box retailer According to Atkinson the measure that s most valuable is the amount of heart that brings people together for a meal less important is the pedigree of the extra virgin olive oil that s used In this book Atkinson brings memorable meals to life shares the special experience of making borscht reveals tips and tidbits on cooking that he has garnered from foodie royalty that have passed through his kitchen even about his aversion to fishing for trout and his pleasure in preparing them on camping trips to favorite mountain lakes At the Kitchen Table is about the meaning of eating the broad culinary web we enter with every bite we take and the special sanctuary that is the home kitchen Each essay is concluded with several recipes more than 70 total

Inside the California Food Revolution Joyce Goldstein,Dore Brown,2013-09-06 In this authoritative and immensely readable insider s account celebrated cookbook author and former chef Joyce Goldstein traces the

development of California cuisine from its early years in the 1970s to the present when farm to table foraging and fusion cuisine are part of the national vocabulary Goldstein's interviews with almost two hundred chefs purveyors artisans winemakers and food writers bring to life an era when cooking was grounded in passion bold innovation and a dedication to flavor first The author shows how the counterculture movement in the West gave rise to a restaurant culture that was defined by open kitchens women in leadership positions and the presence of a surprising number of chefs and artisanal food producers who lacked formal training California cuisine challenged the conventional kitchen hierarchy and dominance of French technique in fine dining she explains leading to a more egalitarian restaurant culture and informal food scene In weaving the author's view of California food culture with profiles of those who played a part in its development from Alice Waters to Bill Niman to Wolfgang Puck Inside the California Food Revolution demonstrates that in addition to access to fresh produce the region also shared a distinctly Western culture of openness creativity and collaboration Wonderfully detailed and engagingly written this book elucidates as never before how the inspirations that emerged in California went on to transform the eating experience throughout the U S and the world

Donuts John T. Edge, 2006-05-18 Acclaimed food writer and cultural historian John T Edge conjures nostalgia by revealing portions of our history through our most cherished foods Donuts is the cap on a scrumptious series toting comfort food belying calorie counting and embracing those cornerstone iconic dishes that have come to define American cuisine and customs over the years In Donuts Edge walks us through the donut's inception as Dutch fare the Salvation Army's wartime donuts the invention of the donut machine the 1950s donut shop craze the Krispy Kreme revolution the appropriation by other ethnicities and the fanatical chefs that take donuts to a new art form Nothing encourages our sweet tooth cravings like the donut It is honest It is satisfying It is a national symbol that has survived the low carb diet dogma and the death of the local donut shop and it is making a comeback into the hearts of Americans

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