



## The New French Baker: Perfect Pastries And Beautiful Breads From Your Kitchen

By Shelia Linderman, Lisa Koenig

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Black and White Creme Brulee. Alsatian Apple Strudel. French Macaroons. Chocolate Eclairs. These are the delicious creations that we never dreamed we could make at home. In *The New French Baker*, you'll find surprisingly simple yet extraordinarily delicious recipes that re-create the luscious desserts, bakery breads, regional specialties, and eye-popping cakes found in French pastry and bread shops.

The 200 recipes are revelations of taste -- try Upside-Down Caramel Custard, Hazelnut Praline Torte, Normandy Sourdough Apple Bread, and Coffee-Walnut Cake. The remarkable thing about these recipes is that anyone can make them. The results are sophisticated enough to please the professional, but the directions can be followed by even the most inexperienced of bakers. With *The New French Baker*, learn the basic techniques that enable you to make wonderful cookies, puddings, tarts, breads, cakes, pastries, ice creams, and sorbets.

Finally, a French baking book adapted to the American kitchen.

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### **Editorial Review**

From Publishers Weekly

Having spent three years working in Parisian pastry shops, Los Angeles-based professional chef and baker Linderman promises a "French baking book adapted to the American kitchen" with recipes that "anyone, even inexperienced bakers, can make." It's an ambitious premise, but one that falls short on delivery. Her instructions read much like a professional culinary textbook, offering little hand-holding for tentative dessert-makers, as techniques include working with a blowtorch (for Crème Brûlée), decorative piping, tricky French pastry doughs (e.g., puff pastry) and demanding creams, fillings and sauces. The chapters are organized into "the different sections of a French bakery," and brief, crisply informational anecdotes regarding dessert origins (e.g., crème brûlée is actually a New Orleans creation) preface recipes. Simple, straightforward directions (e.g., classic Crêpes, Cat Tongues) are the exception, not the rule; many entries (e.g., Lemon Tart, Napoleons, Gâteau Saint-Honore) tend to be layered, multistep preparations. While Linderman's effort to uphold and share the grand tradition (and quality) of French baking is laudable, novice home bakers may be daunted by the time and effort required by these recipes. Photos not seen by PW.  
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From Library Journal

Although there has been almost an embarrassment of riches in terms of dessert and baking books this season, Linderman's guide to French pastries and breads is a valuable addition to the pack. All the classic desserts are here, from Tarte au Citron and Chocolate Mousse to Gâteau Opera and Almond Tile Cookies, along with a chapter of savory pastries and an interesting, though somewhat limited, selection of breads. Linderman's instructions are detailed, well written, and direct, and she includes a good introductory section as well as glossaries of techniques, equipment, and terms. While there are a number of specialized books for professionals on French pastry, Linderman's knowledgeable yet unimposing text makes this one of the few good resources on the topic for home cooks. Highly recommended.  
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About the Author

Shelia Linderman is a professional chef, baker, and food writer and has worked in some of France's and California's best bakeries. She lives in Los Angeles.

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**From reader reviews:**

**Lucille Roller:**

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