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The Violet Bakery Cookbook



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Claire Ptak

Foreword by Alice Waters

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Synopsis

A design-forward cookbook for sweet and savory baked goods from London's popular Violet Bakery that focuses on quality ingredients, seasonality, and taste (as opposed to science) as the keys to creating satisfying, delightful homemade pastries, tarts, sweets, and more. Violet is a jewel box of a cake shop and cafÃ© in Hackney, east London. The baking is done with simple ingredients including whole grain flours, less refined sugars, and the natural sweetness and nuanced hues of seasonal fruits. Everything is made in an open kitchen for people to see. Famed for its exquisite baked goods, Violet has become a destination. Owner Claire Ptak uses her Californian sensibility to create recipes that are both nourishing and indulgent. With a careful eye to taste and using the purest ingredients, she has created the most flavorful iterations of classic cakes, as well as new treats for modern palates. Over 100 recipes include nourishing breakfasts, midday snacks, desserts to share, fruit preserves, and stylish celebration cakes. This book is about making baking worth it: simple to cook and satisfying to eat.

Book Information

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Customer Reviews

I'd like to begin my review by saying I'm a huge fan of Violet Bakery and Claire Ptak. I was so excited to get this book and immediately launched into trying some of the recipes. While the photography and presentation of the book is stunning and extremely enjoyable to read, the instructions are problematic, omit information, and gloss over important information/technique. The first recipe I tried was the caramel shards used in the Butterscotch Blondies. Working with sugar is difficult and the book calls for no candy thermometer. One recipe went acrid and burned within

seconds - the instructions urged taking the sugar to very dark territory which I eventually had to abandon to end up with an edible batch. The blondies themselves went off without a hitch and were definitely delicious. Next, I made the caramel sauce in preparation for making the Devil's Food cake with Salted Caramel Icing (more on this later). I have a lot of experience in baking, including sugar work with thermometers, but had never made caramel. Everything was going well sans thermometer until I followed - to a T - the instruction to add the hot cream "immediately" to the sugar mixture once it reached done. D I S A S T E R. I didn't know that the entire thing would bubble over and nearly explode in my face - keep in mind, the heat is off but the sugar - hotter than boiling water - retains a huge amount of heat and cooked the cream into an explosive bubbling mess that was all over my stovetop. The batch was completely derailed but I had enough time (and materials) to try again... so I did and then S L O W L Y added the cream bit by bit to the hot sugar as I incorporated it to create a smooth, explosion-free caramel. Success in the end but after MAJOR WTF moment / half an hour cleaning the stove.

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