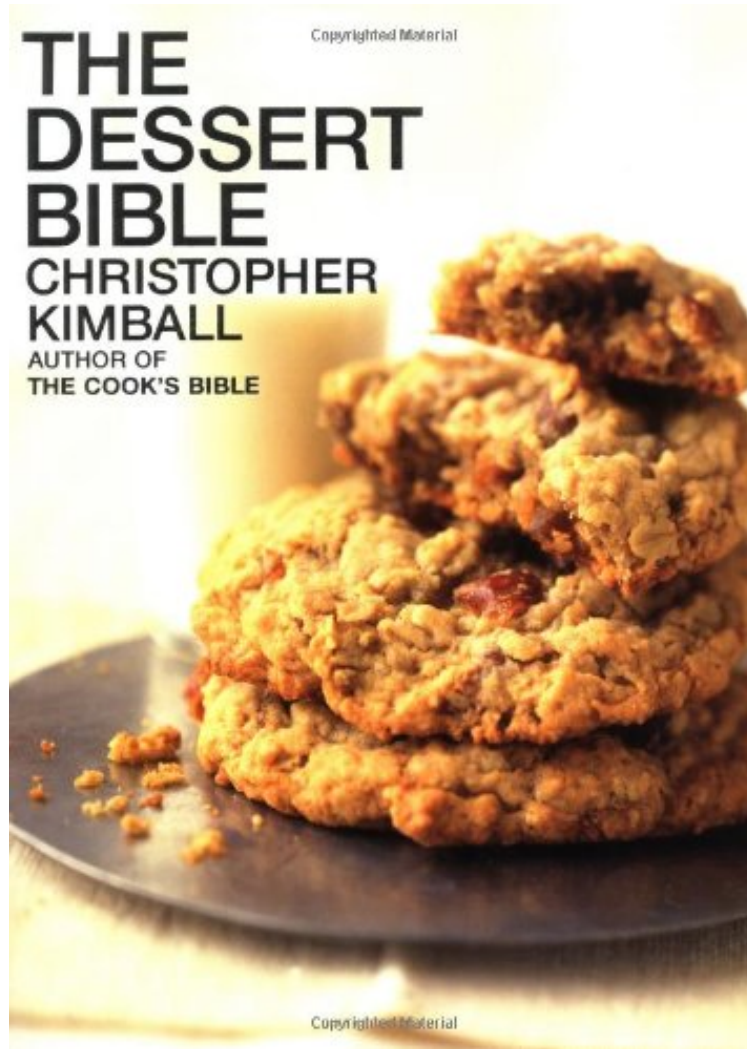


## The Dessert Bible

*Christopher Kimball*

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**Christopher Kimball : The Dessert Bible** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Dessert Bible:

1 of 1 people found the following review helpful. Thinking outside the (recipe) boxBy Savvy ShopperI have been enjoying Cooks Illustrated magazine and editor Christopher Kimball's editorials for several years now. So recently when I discovered this book and The Kitchen Detective were available, I thought I would enjoy the approach I can only call unique in mastering basic, quality cooking. And I do! For Mr. Kimball, a recipe is never taken for granted, and obtaining results worthy of one's effort is a challenge he takes on with the persistence of a pit bull. And yet this is not gourmet cooking, which would be impractical for me. This is down to earth cooking and writing style, complete to

very believable references to wife and kids and staff having been part of the process of obtaining results in the kitchen worth striving for. If you are a person who cooks regularly and enjoys cooking, curious about the dimension of chemistry and mechanics that influence whether your final product is just so-so or fabulous, you will love this book and *The Kitchen Detective* companion. 4 of 4 people found the following review helpful. Titles and subtitles are difficult to see. By Customer The book that arrived was not the book pictured on the site. This is important because the printing in the newer version is not easy to read at all when it comes to the main titles and subtitles. The version pictured on the site had much better printing. I only ordered it to get the pictured version as I knew that version was okay. Thus, I feel customers should be told that this is not the book they will be receiving and that the printing is not easy to read. Several members of my family agreed that the printing was not good so this is not an eyesight issue; the printing is not good. 18 of 19 people found the following review helpful. one of the best cookbook/food books I've ever owned. By Audrey Frances Subtitled "The Best of American Home Cooking", this volume presents a series of master recipes within the context of recipe analysis, equipment recommendations and illustrated techniques. Chris Kimball Co. define what they consider the perfect dish, talk to experts, test dozens of recipe variations and then report back. Like a Consumer Reports for cooking, they name names and tell you what brand or supplier of ingredients and utensils is superior -- and why. And like Harold McGee's classic 'On Food and Cooking', they explain the history, the chemistry, the physics .... whatever interesting facts help explain what goes on in your kitchen. It really enables you to experiment more intelligently. One caveat: if you are a curious cook, give yourself some extra time to read the always informative and entertaining chapters leading up to the recipes. I own about 60 food and cookbooks. Many are useful for a few recipes and a few are regularly useful, but I would rank *The Cook's Bible* as one of the top three I own. Recipes are consistently, and authoritatively, first rate -- and delicious. Subjects include equipment for the kitchen, using a microwave oven, how to use knives, potatoes, steaming vegetables, roasting vegetables, how to build a salad, dried beans, shellfish, pasta, fish and shellfish, frying or roasting a chicken, turkey, stews, stocks and sauces, barbecue, pizza, stir-fry, yeast breads, eggs, cakes, pies, cookies, brownies, soufflé, and baked and poached fruits. Line illustrations and charts augment the text, and there is a comprehensive index. Highest recommendation for curious cooks.

Master chef *Cook's Illustrated* founder editor Chris Kimball presents the best easiest way to make more than 300 of America's favorite desserts. *The Dessert Bible* is the definitive dessert cookbook for the American home cook. Chris Kimball reviews equipment from mixers to rolling pins discusses which are the best ingredients regarding types of flour, sugar, baking chocolate, more. He explains basic techniques like beating folding in egg whites, working with pie dough folding flour into batters. The recipes include layer cakes, pies, tarts, cookies, brownies, puddings, mousses, ice cream, sorbets, fruit desserts, sauces frostings. In addition, Kimball offers a section on favorite restaurant desserts from around the country that can be made at home.

.com The best part of *The Dessert Bible* is not the recipes--although they are wonderful--it's that Kimball, the founder and editor of *Cook's Illustrated*, shares his discovery process. You feel as though you are standing right next to him in his kitchen while he puzzles out the best lemon bar recipe. How do you make a bar that's zippy but not too sweet? How far should a Fallen Chocolate Cake fall? Can you substitute nondairy creamer in Crème Anglaise? (A resounding no!) Step by step, Kimball walks you through his experimentations, sharing both the triumphs and the failures. Cornstarch may beautifully thicken your lemon curd but it'll taste metallic. Each recipe is fronted by several paragraphs or pages of Kimball's baking process. He tells you which ingredients he tried and what happened. After each recipe are variations and a section called "What Can Go Wrong?" that points out common mistakes and misconceptions. *The Dessert Bible* covers cookies; brownies and bars; cakes, frostings, and glazes; brioche and fritters; pies, tarts, and fruit desserts; soufflés, puddings, and custards; frozen desserts; and restaurant desserts to make at home. In addition, several chapters offer tips and techniques on baking, baking sheets and pans, utensils, and kitchen appliances. "If *The Dessert Bible* provides you with a solid knowledge of dessert making," says Kimball, "you will gain the confidence to think for yourself in the kitchen, balancing a healthy mistrust of recipes (even mine) with enough common sense to rely on your own experience." --Dana Van Nest From Publishers Weekly *Devil's Food Cake* is a classic American dessert that every serious baker should know, but it is also one of the most challenging recipes to authenticate. In his new book, Kimball (*The Cook's Bible*) thoroughly demystifies this timeless treat and many others, with an occasional history lesson and a food-lover's commitment to quality gastronomy. Those familiar with *Cook's Illustrated* magazine (of which Kimball is founder, editor and publisher) will recognize his meticulous approach. Test charts neatly display the results of empirical equipment and ingredients tests. Techniques are described in great detail and illustrated masterfully with simple yet precise drawings. The recipes include humble basics like bars and cookies, standards like pies and cakes, and more difficult items such as soufflé's, custards and even famous restaurant-style desserts. Kimball begins by defining the essence of a particular dessert, often citing recipes from other well-known baking authorities. He then carefully deconstructs each of the basic elements, explains alterations and still manages to respect different tastes. The final master recipe combines great teaching skill and a fresh, unpretentious style to deliver

a truly authentic pleasure. Seasoned bakers will appreciate his zeal to learn "what makes desserts work, what makes them fail, and why." The detailed knowledge base and solid master recipes in this valuable instructional compendium will inspire many. Copyright 2000 Reed Business Information, Inc. From Booklist

Holidays bring with them excuses to indulge the sweet tooth. Desserts take center stage and are often the holiday meal's most anticipated feature. For the more advanced cook than Brady addresses, master chef Christopher Kimball offers a comprehensive guide to dessert making in *The Dessert Bible*. In harmony with his work at the magazine *Cook's Illustrated*, Kimball exhaustively analyzes the pots, pans, and appliances that help the home cook produce the most satisfying results. He also presents tables comparing ingredients such as heavy cream and nutmeg, rating their flavors, textures, and general abilities to produce the best results. He experiments to find the best ratios of ingredients for shortbread and other cookies. He also documents some of his less successful efforts, sharing his considerable knowledge and experience and saving the home cook from repeating the unworkable. Armed with Kimball's data, the home cook has the tools to experiment and create new and personally satisfying baked goods. Kimball's frustration with rice milk as a healthy alternative in crême brûlée is an object lesson for the cook too quick to make substitutions, regardless of one's concerns for good nutrition. Kimball's successful experiments have resulted in a crunchy caramel topping for crême brûlée that avoids those dangerous open flames so often used. The dessert cook hungry for knowledge will profit highly from Kimball's treatises, and the one who wants merely to produce the best results can simply start following Kimball's recipes. Mark Knoblauch

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