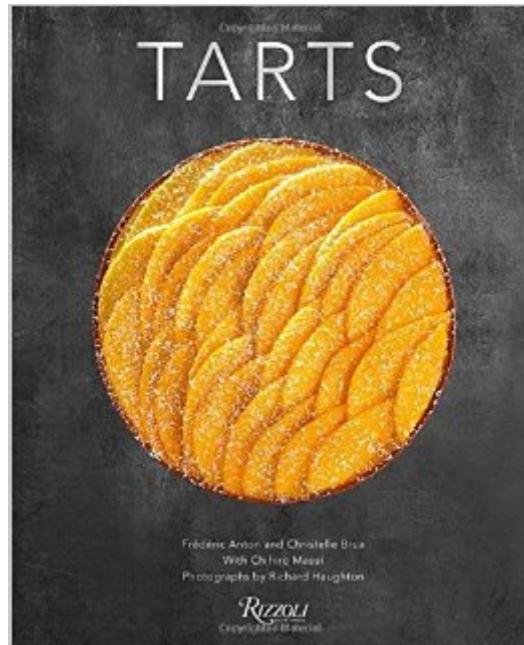


The book was found

Tarts



Synopsis

More than a hundred recipes for sweet and savory tarts from two of France's most critically acclaimed chefs. With easy-to-follow instructions and stunning photography, this must-have collection features beloved classics along with some modern twists. Tarts are a classic French comfort food—simple to make, elegant to serve, and glorious to eat. Bringing together the very best recipes from all over France, these delicious, easy recipes are wonderful for intimate dinners but also a joy for entertaining a crowd. The book is divided into three sections: savory, sweet, and making dough. Most recipes occupy a single page with simple, clear instructions illustrated with one full-page photograph that displays the result like an objet d'art. Included are instructions for several types of dough, advice on ingredients and equipment, and tips for rolling, stretching, and baking a perfect crust. Recipes include such classics as tarte Tatin, tarte à la rhubarbe, and clafouti as well as innovative new takes on stalwarts like rice pudding tart or a cheesecake tart. The savory section mirrors this approach with classics like quiche Lorraine and then includes some intriguing innovations as well as other tartlike dishes such as pizzas, pissaladière, and Alsatian flammeküche. Whether you're an expert baker looking to perfect your craft or a novice seeking to master the basics, *Tarts* is sure to become a treasured volume.

Book Information

Hardcover: 288 pages

Publisher: Rizzoli (April 19, 2016)

Language: English

ISBN-10: 0789331233

ISBN-13: 978-0789331236

Product Dimensions: 8 x 1.2 x 10.2 inches

Shipping Weight: 3 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars (See all reviews) (7 customer reviews)

Best Sellers Rank: #51,645 in Books (See Top 100 in Books) #15 in Books > Cookbooks, Food & Wine > Baking > Pies #138 in Books > Cookbooks, Food & Wine > Desserts

Customer Reviews

Ok, this could be a GREAT cookbook. The photos are absolutely stunning and the recipes look imaginative and delicious. So what is the problem? Sometimes experts in their field have a hard time imagining what it is like to really start from zero knowledge. I bought this book to learn how to make a tart. There are so many recipes but not even one paragraph describes a TART PAN. What

size pan was used for all these lovely tarts? What should I look for when buying a tart pan? I guess I can buy a random size tart pan and experiment but I was hoping with all these recipes this basic information would be available.

Excellent book on making all kinds of tarts

Great photos, numerous ideas.

interesting

Tarts are my favorite dessert, and I want to master it that's why I have this book.

I haven't baked anything yet but am looking forward to it.

5 stars.

[Download to continue reading...](#)

Modern Classics, Book 2: Cookies, Biscuits & Slices, Small Cakes, Cakes, Desserts, Hot Puddings, Pies & Tarts Tarts & Pastries (Le Cordon Bleu) The Everything Mediterranean Cookbook: Includes Homemade Greek Yogurt, Risotto with Smoked Eggplant, Chianti Chicken, Roasted Sea Bass with Potatoes ... Meringue Phyllo Tarts and hundreds more! The Magic of Mini Pies: Sweet and Savory Miniature Pies and Tarts A la Mode: 120 Recipes in 60 Pairings: Pies, Tarts, Cakes, Crisps, and More Topped with Ice Cream, Gelato, Frozen Custard, and More Tarts Martha Stewart's New Pies and Tarts: 150 Recipes for Old-Fashioned and Modern Favorites Dinner Pies: From Shepherd's Pies and Pot Pies to Tarts, Turnovers, Quiches, Hand Pies, and More, with 100 Delectable and Foolproof Recipes Maida Heatter's Pies and Tarts (Maida Heatter Classic Library) Betty Crocker's The Big Book of Pies and Tarts (Betty Crocker Big Book) Vegan Pie in the Sky: 75 Out-of-This-World Recipes for Pies, Tarts, Cobblers, and More French Tarts: 50 Savory and Sweet Recipes Mes Tartes: The Sweet and Savory Tarts of Christine Ferber Pies and Tarts: The Definitive Guide to Classic and Contemporary Favorites from the World's Premier Culinary College (at Home with The Culinary Institute of America)

[Dmca](#)