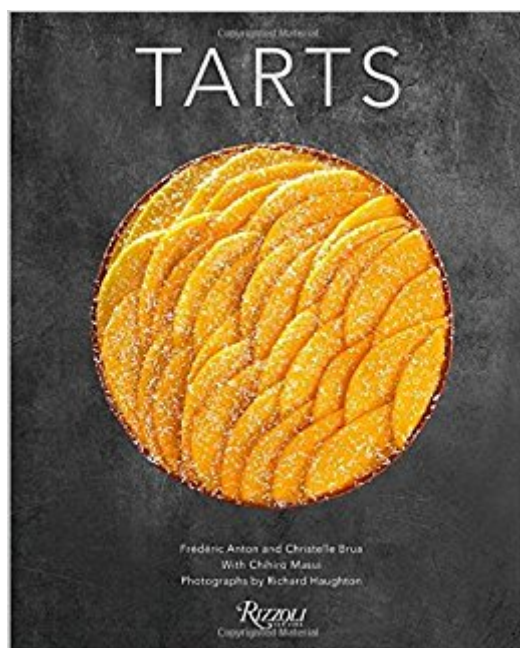


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# Tarts



## 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 flammekäche. 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

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## Customer Reviews

"Without doubt this is the most beautiful cookbook I have ever seen. And without doubt, the recipes offer unparalleled satisfaction. In short, this is a perfect cookbook. . . Tarts offers you beautiful

ideas that will put a wide smile on your face."-THE HUFFINGTON POST"With mouth-watering photography by Richard Haughton, [Tarts] is divided into three sections: savory, sweet and making dough. Recipes yield the quintessential simple to make, elegant to serve and glorious to eat creations. Perfect for the novice or master."-ENTREE TRAVEL NEWSLETTER"The recipes [in Tarts] are all about using high quality ingredients and letting them shine. The arrangement of ingredients has a minimalistic feel with a striking effect. . . There are tarts for all seasons, both sweet and savory."-BAKEPEDIA

Frédéric Anton has received three Michelin stars and is currently the chef of the Paris restaurant Le Pré Catelan, where Christelle Brua is the critically acclaimed pastry chef. Chihiro Masui is a Japanese culinary journalist and writer who has published numerous books, including *Astrance: A Cookbook* and *Small Cakes*.

This book was OK. I ultimately returned it. I didn't find anything particularly innovative in the recipes. Another book that's good for someone who wants the basics.

Nice addition to my cookbook collection.

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.

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

interesting

5 stars.

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