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# Tartine



## Synopsis

Every once in a while, a cookbook comes along that instantly says "classic." This is one of them. Acclaimed pastry chef Elisabeth Prueitt and master baker Chad Robertson share not only their fabulous recipes, but also the secrets and expertise that transform a delicious homemade treat into a great one. It's no wonder there are lines out the door of Elisabeth and Chad's acclaimed Tartine Bakery. It's been written up in every magazine worth its sugar and spice. Here their bakers' art is transformed into easy-to-follow recipes for the home kitchen. The only thing hard about this cookbook is deciding which recipe to try first: moist Brioche Bread Pudding; luscious Banana Cream Pie; the sweet-tart perfection of Apple Crisp. And the cakes! Billowing chiffon cakes. Creamy Bavarians bursting with seasonal fruits. A luxe Devil's Food Cake. Lemon Pound Cake, Pumpkin Tea Cake. Along with the sweets, cakes, and confections come savory treats, such as terrifically simple Wild Mushroom Tart and Cheddar Cheese Crackers. There's a little something here for breakfast, lunch, tea, supper, hors d'oeuvres and, of course, a whole lot for dessert! Practical advice comes in the form of handy Kitchen Notes. These "hows" and "whys" convey the authors' know-how, whether it's the key to the creamiest quiche (you'll be surprised), the most efficient way to core an apple, or tips for ensuring a flaky crust. Top it off with gorgeous photographs throughout and you have an utterly fresh, inspiring, and invaluable cookbook.

## Book Information

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## Customer Reviews

Updates August '08: Just wanted to reiterate how successful these recipes are. Since my first review, I've baked several more cakes, a couple of tarts, and the brioche (of 3 versions I've tried, by

far my favorite, better than the version in Baking with Julia). This book has a large section of bavarian style cakes, and I credit the authors for this becoming my very favorite type of cake. I've tried the passion fruit-lime cake and also the strawberry bavarian, and they came out so delicious, light, ethereal even. The lemon curd recipe is also delicious. This is my go-to baking book now, especially for cakes. The recipes really highlight quality, fresh ingredients, and they're never overly sweet or fussy. In addition to the weddings cakes (mentioned below), I've brought Tartine cakes to friends, family, and the office, and--assuming they are being honest--everyone says they are among the best they've had. I believe them because I agree, and I give full credit to the authors for that. One note, however, is that the basic cake recipes produce more batter than needed to fill the pan. For me, this usually means a 6-inch cake for the freezer, which is a treat. Usually I try not to review any book until I've cooked at least 3 recipes from it (which is often 3 more recipes than some of the highly-ranked cookbook reviewers around here try). Technically, I've only prepared 2 from this book: croissants and tres leches cake. However, that cake involved the recipe for a coconut chiffon cake, caramel, and vanilla pastry cream, in addition to the syrup and cream for assembling the final cake. That, coupled with the intricate nature of the croissant recipe, gives me enough evidence to say that this is an excellent baking book, a great addition to any baker's collection.

As someone mentioned before me, the true test of a cookbook is the success of its recipes. I have been baking my way through the Tartine cookbook since September, with near perfect results for every recipe. This has now become my "go-to" book for family gatherings, holidays, and every day baking. I have never been a fan of certain desserts, namely Lemon Bars or Pecan Pie, but since they are listed in the book, I decided to give them a try. The Lemon Bars are now one of my favorites, and many of my coworkers have proclaimed them the best they have ever tasted. The base of the lemon bars is crispier than similar recipes, and stays that way even after being refrigerated for a day or two- no more soggy crust! The lemon flavor really pops with the addition of zest and extra lemon juice, so be sure and scale them back if you want a more subdued flavor (I have tried it with the full amount, and scaling it back a few tablespoons). The Pecan Maple pie is another recipe that I make quite often; I have made it at least 12 times in the past 2 months. I use orange zest instead of kumquats, because it is easier to obtain in my town. I have currently made the following recipes from the book on numerous occasions: Croissants, Pain au Chocolat, Morning Buns (recipe not in book), Devil's Food Cake, Pecan Maple Pie, Almond Lemon Tea Cake (another hit with friends), Pumpkin Tea Cake, Brownies, Chocolate Truffles, Flaky Tart Dough, Sweet Tart Dough, Pecan-Bourbon Pralines, Double Chocolate Cookies, Apple Crisp, and several more. It is

worth noting that you "need" a stand mixer for many recipes, including the croissants. As the authors of the book frequently say, read the recipes carefully before attempting to make them.

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