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Dominique Ansel: The Secret Recipes



Synopsis

How do you catch lightning in a measuring cup? Dominique Ansel is the creator of the Cronut™, the croissant-doughnut hybrid that has taken the world by storm. But he's no one-hit wonder.

Classically trained in Paris, responsible for a four-star kitchen in New York, and now the proprietor of New York's highest rated bakery, Ansel has become a modern-day Willy Wonka: the creator of wildly creative, extraordinarily delicious, and unbelievably popular desserts. Now, in his hotly anticipated debut cookbook, Ansel shares the secret to transforming the most humble ingredients into the most extraordinary, tempting, and satisfying pastries imaginable. *Dominique Ansel: The Secret Recipes* reveals the stories and recipes behind his most sought-after creations and teaches lovers of dessert everywhere how to make magic in their own kitchens.

Book Information

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Customer Reviews

This is a beautiful book that tells you a bit about the background and personal philosophy of Dominique Ansel, then shares just 31 recipes, including ones for the Cronut(TM) and Kouign Amann. The book opens with a foreword by Daniel Boulud, a brief introduction, then there are seven short essays on Dominique's approach to pastry and his journey up until now: 1. Time is an Ingredient 2. Beyond the Comfort Zone 3. Don't Listen 4. What's in a Name 5. Create and Re-Create 6. Everything but the Flavor 7. Never Run Out of Ideas. I've always felt a little bit badly about not liking madeleines, but in the first "chapter", Ansel explains why I find them dry and not that exciting. It's so nice to know that madeleines truly are meant to be eaten fresh, within five minutes from the oven. Now I have a reason to try baking them myself! In chapter 7, Ansel discusses why he decided to

make the lime tart customizable for the customer, and how he designed a groove in the tart to let customers participate in having exactly the sweet/salty/sour lime tart they wanted. His recipes are split into three sections: beginner, intermediate, and advanced. Every recipe is accompanied by a photo of the final product, and every photograph is stunning. It's bizarre, but in the kindle version, the gluten-free label appears with almost every recipe in the beginning section. Some recipes are actually GF, but others call for all-purpose flour. The beginner section contains: Hot chocolate (GF) Chocolate pecan cookies (GF) Mini madeleines - kindle version labels as GF, but the recipe calls for all-purpose flour. Mini me's (meringues) (GF) Popcorn Chouquettes - kindle version labels as GF, but the recipe calls for all-purpose flour. Marshmallow Chicks (GF) Vanilla Ice Cream (GF) Apple Tart Tatin - kindle version labels as GF, but the recipe calls for all-purpose flour. The Purple Tart

Intermediate: Cannele de Bordeaux Vanilla Religieuse Cotton-soft Cheesecake Paris-New York Perfect Little Egg Sandwich (savory) Black and Blue Pavlova (GF) Pink Champagne Macarons (GF) Apple Marshmallow (GF) Sunflower Tart Christmas Morning Cereal (GF) "Lime Me Up" Tart Frozen S'mores Arlette (this is a cookie) Advanced: Chocolate Caviar Tart The Angry Egg (GF) Dominique's Kouign Amanns Magic Souffle The At-Home Cronut(TM) Pastry Ganache - Vanilla Rose, Whipped Lemon, Champagne Chocolate Flavored Sugars - Vanilla, Maple, Orange Glazes - Rose, Lemon, Champagne Chocolate Iberico and Mahon Croissant - kindle version labels as GF, but the recipe calls for all-purpose flour. Sweet Potato Mont Blanc Gingerbread Pinecone Baked Alaska

Finally, these recipes are followed by a techniques section, with step-by-step photos of critical techniques: Cooking custard Pate a choux Piping Tempering chocolate Lamination Many of these recipes do call for "specialized" or uncommon kitchen equipment, like specific molds, an airbrush, tart rings, blowtorch, smoking gun, apple wood chips, precision scale, piping bags, fine/medium-fine sieves, deep-fryer (Cronut), Ateco/Wilton tips, ring cutters, terrine mold, ice cream machine, etc... It's important to note that with the exception of the first two recipes, almost every single recipe presented here requires at least two days from start to finish, and some are certainly more time-intensive than others. These recipes require serious dedication and time commitment. The recipes are very well-organized, starting with a photo, skill level, time requirement, and yield. This is followed by a Timeline section, then a Special Tools section, and next an ingredients section with what you will need for each component detailed separately in weights and volumes. Finally, the step-by-step guidelines are broken up by day and by component, then the final assembly. This is followed by notes/advice, serving instructions, and storage instructions. To make the Cronut(TM) [because, honestly, that has to be the first recipe I try from this book] you need to make the ganache and the pastry dough (which is a two-step process with 2-3 hours in between) as well as the butter

block two days ahead of time. The day before, you laminate the dough. The day of, you cut and fry the dough, make the glaze and flavored sugar you've chosen, and assemble.

Just picked this up. Really like it. Great essays and insights in the first 50 or so pages. Then three sets of recipes organized by beginner, intermediate, advanced. The beginner section isn't too bad and the intermediate section would probably pose some real challenges but nothing too insane. The advanced section is incredible. Some of those recipes go on for pages but I'd say everything is doable given you have the equipment, time, and a way to source the ingredients. The last small part is some basic techniques. This has pictures too to show the process of laminating a dough, etc. which I found useful as I don't know a ton about baking. I'd pick it up if you are even mildly interested in baking and Ansel's recipes. He is an absolute genius and this has to have some of the most creative dishes (pastries, etc.) I've ever seen. I wasn't as familiar with his stuff so some of it really blew my mind. How does it compare to Bouchon Bakery? On quick glance and off the top of my head, The Bouchon Bakery cookbook is much more thorough in terms of variety of recipes and standard pastries, etc. Dominique's book is very specific to his own unique creations and very intense. I'd say the hardest recipe in Bouchon Bakery is maybe as hard as the fifth hardest recipe in Dominique's book. By hard I mean a lot of things like steps, duration to complete the recipe, and how difficult it might be to execute it. But I haven't cooked a ton out of the Bouchon Bakery either so not sure how accurate that may be. The biggest difference is Bouchon Bakery really has every standard french baking recipe in it. Breads, sweets, all of the above. Dominique's book has mostly sweet things of his own design that he sells at his shop. There are some overlap of recipes with Bouchon Bakery but most of the recipes in Dominique's book are really unique to him. I'd say Bouchon Bakery would give you a wonderful education in baking, etc. and Dominique's book would show you how to really execute 3 Michelin starred pastries, or whatever you'd call Dominique's genius creations.

Awesome book. I wish he had more secrets. The At-Home Cronut Pastry is amazing. The instructions are easy to understand and execute. Final products are delicious. Thank you Chef Dominique for sharing your secrets.

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