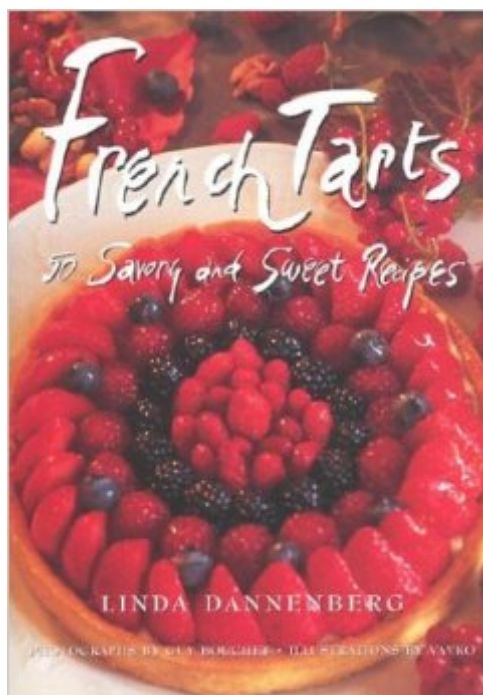


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# French Tarts: 50 Savory And Sweet Recipes



## Synopsis

Glossy, tempting, and brazenly luscious, the French tart is a scrumptious seductress. In *French Tarts*, Linda Dannenberg presents fifty of the most delectable and easy-to-prepare savory and sweet tarts from the top bakers, chefs, and great home cooks of France. The featured tarts hail from many different regions--Provence, Burgundy, Bordeaux, the Riviera, and, of course, Paris. Photographed on location throughout France, Guy Bouchet's full-color images, combined with the charming illustrations and rustic hand lettering of renowned illustrator Vavro, create the literary equivalent of an authentic French culinary experience. Among the savory tart recipes are: a pungent Pissaladière--the onion, black olive and anchovy tart so popular in Nice; the Gâteau de Pommes Boulangère, a traditional "Baker's Wife" potato-and-goat-cheese tart; and the remarkable Tartelettes Napoléon au Saumon Fumé, an intensely flavored smoked salmon tart. *French Tarts* also contains recipes for sweet tarts including: a delectable version of the traditional Tarte Tatin, this one an upside-down apple-and-pear tart from the Anjou region of France; the Tarte aux Framboises Provençale, a baked raspberry-and-flan tart from the Côte d'Azur; and an exquisite Tarte au Chocolat Infusé au Basilic--an intense chocolate tart perfumed with basil. Savory with cheese and vegetables or sweet and succulent with fresh fruit, nothing captures the essence of French pastry more eloquently than the tart.

## Book Information

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## Customer Reviews

I wanted this book so much and had to have it now, that I foolishly bought it in Australia at the bookstore. Even with the vagaries of the Australian dollar and .com's shipping charges I could have

waited and had it for half the price. But I just couldn't wait, and haven't for a moment regretted my (A\$54) outlay. It's worth every cent. Splendid recipes -- both sweet and savory, references to places of origin, superb photos. If like me, you have a fear of pastry buy this book and open up a whole new world of menus for yourself. I defy anyone not to work their way through the entire book and be eating French tarts for a month. Then start again and see if you can do them better! Bon appetit.

I have lived in France for a number of years and know about tarts . With the help of this book you can make tarts just as wonderful as you can savour them in the best french bistro's I consider it a must for every amateur chef , and even most professionals could benefit from it

Mediocre cookbook; I lived in Paris and I can tell you that the recipes in Linda Dannenberg's French Tarts are not the best collection on the subject. I have been a fan of Linda Dannenberg's books ever since I took interest in collecting cookbooks five years ago and was very disappointed with her work on French Tarts. I think one would be better off to try to find a cookbook written by a French chef on this subject, because tarts to be perfect they need to be well balanced in taste and texture and must be very precisely prepared.

The five recipes I have prepared so far from this book are very nice. However, I think that the recipe for zucchini tomato tart contains an error as it calls for a cookie crust.

I am French and live in the USA. I love this book which I've had for 10 years. The best crusts and great recipes, traditional or not. Yes, there is a mistake in the zucchini pie but it's easy to figure out which one they mean. This is actually the recipe I wanted to make today when I realized I lent my book to a friend and may as well get a new one for myself. The fresh fruit tarts are so good it never fails to wake up my children memories. Enough photos, I would say this is not a beginner book. For any French living in the USA, this book has the advantage to give you French recipes with US measurements and ingredients you can find in your grocery store for the best results.

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