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In I'm Just Here for Dessert Caroline Khoo of the highly successful dessert business Nectar and Stone, blends her talent for creating simple yet delicious desserts with her love of beauty and sophistication to provide the reader with the skills and tools needed to shape their own personal style of dessert design.

I'm Just Here for Dessert: Amazon.co.uk: Caroline Khoo ...

I'm Just Here for Dessert. 3.83 (24 ratings by Goodreads) Paperback. English. By (author) Caroline Khoo. Share. Desserts tell a story - they can take the person eating them on a sensory journey from the first look to the last bite. In I'm Just Here for Dessert Caroline Khoo of the highly successful dessert business Nectar and Stone, blends her talent for creating simple yet delicious desserts with her love of beauty and sophistication to provide the reader with the skills and tools needed to ...

I'm Just Here for Dessert : Caroline Khoo : 9781743368879

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I'm Just Here for Dessert: Macarons, mini cakes, ice ...

I'm Just Here for Dessert is generously packed with the recipes, techniques and clever styling tips behind some of her most popular creations: armies of pastel-hued meringues, unapologetically girly cupcakes, decadent tarts, statement cakes, mini cakes and tiny ice creams.

I'M Just Here For Dessert - davidjones.com

I'm Just Here For Dessert by Caroline Khoo. Photo: Murdoch Books. Prep time: 10 minutes. Baking time: 10 – 12 minutes. Ingredients: 150g unsalted butter, softened. 110g (½ cup) castor sugar. 1 egg. You will now receive updates from Good Food - Newsletter. Good Food - Newsletter.

Baked doughnut recipes from I'm Just Here For Dessert

Desserts tell a story. Even the daintiest macaron take the person eating it on a sensory journey from first look to last bite. For Caroline Khoo this story begins when an idea for a new dessert design is sparked. I'm Just Here for Dessert is generously packed with the recipes, techniques and...

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I'm Just Here for Dessert: Macarons, mini cakes, ice creams, waffles & more By Caroline Khoo Published by Allen & Unwin in 2017-Epub Description Desserts tell a story, Even the daintiest macaron take the person eating it on a sensory journey from first look to last bite.

I'm Just Here for Dessert: Macarons, mini cakes, ice ...

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In I'm Just Here for Dessert, Khoo blends her talent for creating simple yet delicious desserts with her love of beauty and sophistication to provide the reader with the skills and tools needed to shape their own personal style of dessert design. I'm Just Here for Dessert is a must-have book for any dessert lover who's looking to turn their hobby into a full-time occupation.

I'm Just Here for Dessert: Macarons, mini cakes, icecreams ...

Prices (including delivery) for I'm Just Here for Dessert: Macarons, Mini Cakes, Ice Creams, Waffles & More by Caroline Khoo. ISBN: 9781743368824

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Im-Just-Here-For-Dessert-Pink-Tequila-Cocktail-Recipe. Extract from 'I'm Just Here For Dessert' by Caroline Khoo (Murdoch Books, RRP \$39.99). Follow: Leave a Reply Cancel reply. Your email address will not be published. Required fields are marked * Comment. Name * Email * Website.

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I'm Just Here for Dessert: Macarons, mini cakes, ice ...

Desserts tell a story. Even the daintiest macaron take the person eating it on a sensory journey from first look to last bite. For Caroline Khoo this story begins when an idea for a new dessert design is sparked. I'm Just Here for Dessert is generously packed with the recipes, techniques and clever styling tips behind some of her most popular creations: armies of pastel-hued meringues, unapologetically girty cupcakes, decadent tarts, statement cakes, mini cakes and tiny ice creams. Master the basic skills and recreate these stunning confections, or use the concept-building processes in each layer of this book to help you uncover your own unique style.

NEW YORK TIMES BESTSELLER • In her first cookbook, Bon Appétit and YouTube star of the show Gourmet Makes offers wisdom, problem-solving strategies, and more than 100 meticulously tested, creative, and inspiring recipes. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New York Times Book Review • Bon Appétit • NPR • The Atlanta Journal-Constitution • Salon • Epicurious "There are no 'just cooks' out there, only bakers who haven't yet been converted. I am a dessert person, and we are all dessert people." —Claire Saffitz Claire Saffitz is a baking hero for a new generation. In Dessert Person, fans will find Claire's signature spin on sweet and savory recipes like Babkallah (a babka-Challah mashup), Apple and Concord Grape Crumble Pie, Strawberry-Commeal Layer Cake, Crispy Mushroom Galette, and Malted Forever Brownies. She outlines the problems and solutions for each recipe—like what to do if your pie dough for Sour Cherry Pie cracks (patch it with dough or a quiche flour paste!)—as well as practical do's and don'ts, skill level, prep and bake time, step-by-step photography, and foundational know-how. With her trademark warmth and superpower ability to explain anything baking related, Claire is ready to make everyone a dessert person.

Presents a compendium of recipes for desserts, including cakes, pies, tarts, fruit desserts, custards, soufflées, puddings, frozen treats, cookies, and candies, in addition to providing serving and storage advice.

Alton Brown explores the science behind breads, cakes, cookies, pies, and custards, explaining it in his own inimitable style. Recipes cover all the basics, from pie crust to funnel cake to cheese soufflé. The book also contains appendices and equipment lists.

A New York Times Best Illustrated Book From highly acclaimed author Jenkins and Caldecott Medal–winning illustrator Blackall comes a fascinating picture book in which four families, in four different cities, over four centuries, make the same delicious dessert: blackberry fool. This richly detailed book ingeniously shows how food, technology, and even families have changed throughout American history. In 1710, a girl and her mother in Lyme, England, prepare a blackberry fool, picking wild blackberries and beating cream from their cow with a bundle of twigs. The same dessert is prepared by an enslaved girl and her mother in 1810 in Charleston, South Carolina; by a mother and daughter in 1910 in Boston; and finally by a boy and his father in present-day San Diego. Kids and parents alike will delight in discovering the differences in daily life over the course of four centuries. Includes a recipe for blackberry fool and notes from the author and illustrator about their research.

A comprehensive collection of the most popular and tempting desserts created by Moosewood Restaurant chefs over the past two decades. Frequent visitors to the renowned Moosewood Restaurant know to leave room for one of the enticing offerings on the daily dessert board: comforting bread puddings and cobblers, rich poundcakes and cheesecakes, luscious seasonal fruit desserts, and pies of all descriptions. Here are desserts for every occasion, from the awesome, multi-tiered Festive Celebrations Cake to quick little cookies and muffins to slip into a lunch box or onto a tea tray. There are sumptuous low-fat favorites like Chocolate Cherry Clafouti and Pear Meringue Tart, easy home-style desserts including Gingerbread Cupcakes and Dark Chocolate Pudding with Bananas, and helpful lists of vegan desserts, children's favorites, and last-minute options (when a minor miracle is in order). As always, each recipe has been carefully tested and retested by the cooks at Moosewood to help ensure consistent results every time. Quick to prepare and made with readily available ingredients, the recipes in Moosewood Restaurant Book of Desserts are the kind of satisfyingly down-to-earth, mouth-watering treats you'll enjoy making for friends and family (and yourself) time and time again.

Presents over two hundred recipes for desserts, including meringues, sauces, crusts, cakes, and cookies, and includes a glossary and tips on techniques

DIV Here are nearly 300 recipes, each of them worked out to fool-proof protection, including Raspberry-Strawberry Bavarian, creamy Black-and-White Cheesecake, Walnut Fudge Pie a la Mode, and many more. Recipes range from cakes to cookies, pastries, crepes, blintzes, popovers, cream puffs, puff pastry, pies, cheesecakes, ice creams, and souffles. /div

Taking cues from works by Andy Warhol, Frida Kahlo, and Matisse, pastry chef Caitlin Freeman, of Miette bakery and Blue Bottle Coffee fame, creates a collection of uniquely delicious dessert recipes (with step-by-step assembly guides) that give readers all they need to make their own edible masterpieces. From a fudge pop based on an Ellsworth Kelly sculpture to a pristinely segmented cake fashioned after Mondrian's well-known composition, this collection of uniquely delicious recipes for cookies, parfait, geléees, ice pops, ice cream, cakes, and inventive drinks has everything you need to astound friends, family, and guests with your own edible masterpieces. Taking cues from modern art's most revered artists, these twenty-seven showstopping desserts exhibit the charm and sophistication of works by Andy Warhol, Cindy Sherman, Henri Matisse, Jeff Koons, Roy Lichtenstein, Richard Avedon, Wayne Thiebaud, and more. Featuring an image of the original artwork alongside a museum curator's perspective on the original piece and detailed, easy-to-follow directions (with step-by-step assembly guides adapted for home bakers), Modern Art Desserts will inspire a kitchen gallery of stunning treats.

The highly anticipated complement to the New York Times bestselling Momofuku cookbook, Momofuku Milk Bar reveals the recipes for the innovative, addictive cookies, pies, cakes, ice creams, and more from the wildly popular Milk Bar bakery. Momofuku Milk Bar shares the recipes for Christina Tosi's fantastic desserts—the now-legendary riffs on childhood flavors and down-home classics (all essentially derived from ten mother recipes)—along with the compelling narrative of the unlikely beginnings of this quirky bakery's success. It all started one day when Momofuku founder David Chang asked Christina to make a dessert for dinner that night. Just like that, the pastry program at Momofuku began. Christina's playful desserts, including the compost cookie, a chunky chocolate-chip cookie studded with crunchy salty pretzels and coffee grounds; the crack pie, a sugary-buttery confection as craveable as the name implies; the cereal milk ice cream, made from everyone's favorite part of a nutritious breakfast—the milk at the bottom of a bowl of cereal; and the easy layer cakes that forgo fancy frosting in favor of unfinished edges that hint at the yumminess inside helped the restaurants earn praise from the New York Times and the Michelin Guide and led to the opening of Milk Bar, which now draws fans from around the country and the world. With all the recipes for the bakery's most beloved desserts—along with ones for savory baked goods that take a page from Chang's Asian-flavored cuisine, such as Kimchi Croissants with Blue Cheese—and 100 color photographs, Momofuku Milk Bar makes baking irresistible off-beat treats at home both foolproof and fun.

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