

The book was found

The SoNo Baking Company Cookbook: The Best Sweet And Savory Recipes For Every Occasion



Synopsis

Warm pecan-studded sticky buns; banana streusel muffins; passionfruit mousse served atop a thin layer of sponge cake and garnished with fresh raspberries; decadent chocolate cake layered and iced with smooth, elegant chocolate ganache; red velvet cupcakes; and foccaccia flavored with fresh herbs and topped with tomato, mozzarella, and pesto—these are some of the mouth-watering recipes that John Barricelli shares in *The SoNo Baking Company Cookbook*. A regular on *The Martha Stewart Show* and host of *Everyday Baking*, John Barricelli is a familiar face to home bakers. When he opened the SoNo Baking Company & Café in South Norwalk, Connecticut in 2005, the *New York Times* gushed, “This new bakery is superb and proves it daily,” and since then it has become a hot spot for discerning pastry aficionados across the Northeast. The *SoNo Baking Company Cookbook* is for both first-time and experienced home bakers who can find everything they need here. With these foolproof recipes for breads, specialty cakes, delicate pastries, and much more, you can now create your baking repertoire including new variations on old favorites. With John’s simple-yet-elegant recipes and his easy-to-follow directions and techniques—including how to make the best brownies and the lightest meringues—The *SoNo Baking Company Cookbook* will be used in your home kitchen for years to come. John will teach you what dough should feel like, what batter should look like, and what bread should smell like when it’s baking in the oven so that you become a confident, intuitive baker. A third-generation baker, JOHN BARRICELLI graduated from the Culinary Institute of America and worked at River Café, Le Bernardin, and the Four Seasons Restaurant. He then owned and ran Cousin John’s Café and Bakery in Brooklyn for ten years. John worked at Martha Stewart Living Omnimedia, becoming a featured chef on *Everyday Food*, and in 2008 he became host of the spin-off *Everyday Baking*. In 2005, John opened the SoNo Baking Company and Cafe in South Norwalk, Connecticut.

Book Information

Hardcover: 288 pages

Publisher: Clarkson Potter; 1 edition (March 9, 2010)

Language: English

ISBN-10: 0307449459

ISBN-13: 978-0307449450

Product Dimensions: 7.8 x 1 x 9.8 inches

Shipping Weight: 2.4 pounds (View shipping rates and policies)

Average Customer Review: 4.2 out of 5 stars See all reviews (52 customer reviews)

Best Sellers Rank: #215,630 in Books (See Top 100 in Books) #52 in Books > Cookbooks, Food & Wine > Cooking by Ingredient > Pasta & Noodles #568 in Books > Cookbooks, Food & Wine > Desserts #753 in Books > Cookbooks, Food & Wine > Baking

Customer Reviews

I was impressed with the easy, down-to-earth style of this self-made chef on Martha Stewart. His history towards success in the baking field, of course includes working within the Martha empire (and she writes an interesting foreward), but this down-to-earth, aesthically appealing cookbook of fairly basic, 'normal' recipes is a welcome treat from a master pastry chef. The crisps, scones, brownies and other rich, savory recipes are ones that I will be comfortable using over and over again. I have tried the chocolate chip oatmeal coconut cookies and they are so much better than the ones on the Oatmeal box cover. Some of the cakes (Choc Ganache Cake, Boston Cream pie, orange chiffon cake) the raspberry truffle, apple chips and quiche lorraine are especially good for showers, brunches and holiday buffets. After watching John Barricelli work on tv and reading through this book cover to cover, I am inspired to take the things I ordinarily bake with Bisquick to another level, and cultivate my own artful creation of pastries with the freshest ingredients as he stresses (like splitting and scraping the vanilla bean - something that lures me every time I see it, but haven't yet tried). The recipe I tried with success is the Potato, onion and rosemary focaccia (GREAT!) and also tried the coconut macaroons dipped in chocolate (to die for). Look forward to trying the carrot cake cupcakes, butterscotch pudding and blueberry buckle. Not sure I have time for the 14- step (although very clear, step by step with photos) almond croissants; and as with all cookbooks there are recipes that don't interest me such as the cherry tomato tartlet or the ginger pear danish. The reasons I want this book in my collection are 1.

[Download to continue reading...](#)

The SoNo Baking Company Cookbook: The Best Sweet and Savory Recipes for Every Occasion 25
Potato Salad Recipes - Irresistible Sweet Potato Recipes for Every Occasion: A Cookbook full of
Mouthwatering Potato Recipes Perfect Pies: The Best Sweet and Savory Recipes from America's
Pie-Baking Champion Theo Chocolate: Recipes & Sweet Secrets from Seattle's Favorite Chocolate
Maker Featuring 75 Recipes Both Sweet & Savory Homemade Sweet and Savory Pies: Traditional
Recipes Plus Low Carb, Ketogenic, Paleo, Vegetarian Pies and All You Need to Know about Baking
(Low Carb Desserts & Homemade Pies) The Savory Pie & Quiche Cookbook: The 50 Most
Delicious Savory Pie & Quiche Recipes The Lemon Cookbook: 50 Sweet & Savory Recipes to
Brighten Every Meal Sweet Mornings: 125 Sweet and Savory Breakfast and Brunch Recipes

Healthy Heart Cookbook: Over 700 Recipes for Every Day and Every Occasion Waffles: Sweet & Savory Recipes for Every Meal Bean By Bean: A Cookbook: More than 175 Recipes for Fresh Beans, Dried Beans, Cool Beans, Hot Beans, Savory Beans, Even Sweet Beans! The Cookies & Cups Cookbook: 125+ sweet & savory recipes reminding you to Always Eat Dessert First Best of the Best from Big Sky Cookbook: Selected Recipes from the Favorite Cookbooks of Montana and Wyoming (Best of the Best Cookbook Series) Best of the Best from the Deep South Cookbook: Selected Recipes from the Favorite Cookbooks of Louisiana, Mississippi, and Alabama (Best of the Best Regional Cookbook) Best of the Best from Alaska Cookbook: Selected Recipes from Alaska's Favorite Cookbooks (Best of the Best Cookbook Series) Stitched Gifts: 25 Sweet and Simple Embroidery Projects for Every Occasion City Tavern Baking and Dessert Cookbook: 200 Years of Authentic American Recipes From Martha Washington's Chocolate Mousse Cake to Thomas Jefferson's Sweet Potato Biscuits Canning And Preserving Cookbook: 100+ Mouth-Watering Recipes of Canned Food: (Canning and Preserving Cookbook, Best Canning Recipes) (Home Canning Recipes, Pressure Canning Recipes) Crepes: 50 Savory and Sweet Recipes Biscuits: Sweet and Savory Southern Recipes for the All-American Kitchen

[Dmca](#)