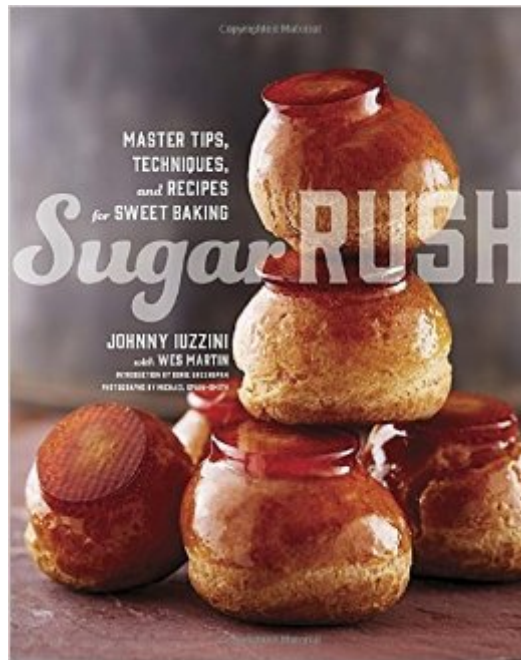


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Sugar Rush: Master Tips, Techniques, And Recipes For Sweet Baking



Synopsis

Sugar Rush is a complete baking course in a book with everything a home baker needs to confidently turn out 150+ sweets with sophisticated flavors. James Beard award-winning pastry chef Johnny Iuzzini returns to basics, sharing his expert tips on fundamentals such as making caramel and mixing butter cakes, with accompanying step-by-step photographs, before moving on to recipes for Salted Caramels and Sticky Caramel Date Cake. After mastering the simple method for making light-as-air meringues, anyone can make ethereal espresso marshmallows, mile-high soufflés, and chewy French macaron sandwich cookies. Readers can finally expand their cake and ice cream horizons to embrace flavors as thrilling as those in Brown Sugar-Molasses Layer Cake and Bitter Orange Ice Cream. The 250 photographs include both instructive technique shots to reassure bakers at every turn as well as stunning photographs of the ready-to-eat treats. With Sugar Rush, baking at home has never been easier or more inviting.

Book Information

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Customer Reviews

Sugar Rush is a big, beautiful book. It's absolutely gorgeous and with holiday shopping just around the corner it would make a perfect gift for you or someone you really, really like! Seriously, if you have any sort of foodie on your holiday list, look no further. The book opens with an introduction by Dorie Greenspan (I know!), which that right there should tell you how wonderful this book is! That is followed by a getting started section that covers ingredients, equipment, tools, and bakeware. The rest of the book is divided into nine sections: Custards and Creamy Desserts; Eggs and Meringue; Caramel; Cakes, Cupcakes, Brownies, and Muffins; Cookies, Tea Cakes and Biscuits; Tarts, Cobblers and Crisps; Yeast Doughs; Glazes, Frosting, Fillings and Sauces; and Building a

Balanced Dessert. Each section opens with the general basic info about the desserts in that section. I marked so many things to try: Custards and Creamy Desserts: Vanilla Cream Sauce, Ginger Spice Ice Cream, Coffee Cardamom Pastry Cream, Toasted Almond-Cinnamon Panna Cotta. Eggs and Meringue: French Meringue, Swiss Meringue, Italian Meringue (who knew there were this many meringues!), Crunchy Meringue Cookies, Bittersweet Chocolate Mousse, Banana-Rum Mouse, Espresso Marshmallows, and Browned Butter Crepes. Caramel: Dry Caramel vs. Wet Caramel (again, had no idea there were types of caramel), Candied Hazelnuts, Caramel Pudding, Earl Grey Creme Caramel. Cakes, Cupcakes, Brownies, and Muffins: Crumb Cake, Chocolate Cupcakes, Olive Oil Sponge Cake, Flourless Chocolate Meringue Cake, and Spicy Malted Chocolate Chipotle Brownies. Cookies, Tea Cakes and Biscuits: Killer Chocolate Chip Cookies, Chocolate Snowballs, Fluffy Buttermilk Biscuits.

I've long wanted to take baking classes to help fill the gaps in my Betty Crocker upbringing. On a recent Paris vacation, there wasn't time to take the croissant or macaron classes that tempted me. And the cost of a class, or two? Mon dieu! It couldn't possibly be worth it, right? I will never know, but I may find time for a little class here at home someday. In the meantime, I bake and I experiment. Even with recipes I have been making for years, the slightest intentional variation can make a mess of things. Then there are times when I follow a recipe exactly and something goes wrong. I've turned out some delicious cakes, cookies, and breads over the years and even changed up the ingredients a bit, but I've always known it was just dumb luck. I had no idea, for example, why creaming the butter and sugar one day was easy and another day took forever and came out gunky. Which variable turned a yummy treat into a hot mess? I only had the faintest notion, and sometimes no clue at all, until I began reading pastry chef Johnny Luzzini's book for home cooks, Sugar Rush. Now I feel confident that the rules of science, of cause and effect, are within my grasp. Making dessert, especially the baking I so enjoy, isn't hocus pocus. It can be magic! (Full disclosure: I received a complimentary copy of the book from the Blogging for Books program in exchange for my honest review.) Sugar Rush offers recipes for everything from caramel and custard to brioche and buttercream. Luzzini lays out the basics of making the fundamental recipes, with lots of very useful tips about temperatures and handling and appliances and tools. Right there on page 171, he explains the reasons he recommends using cold cubed butter and having eggs and liquids at room temperature when making a cake. Who knew?

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