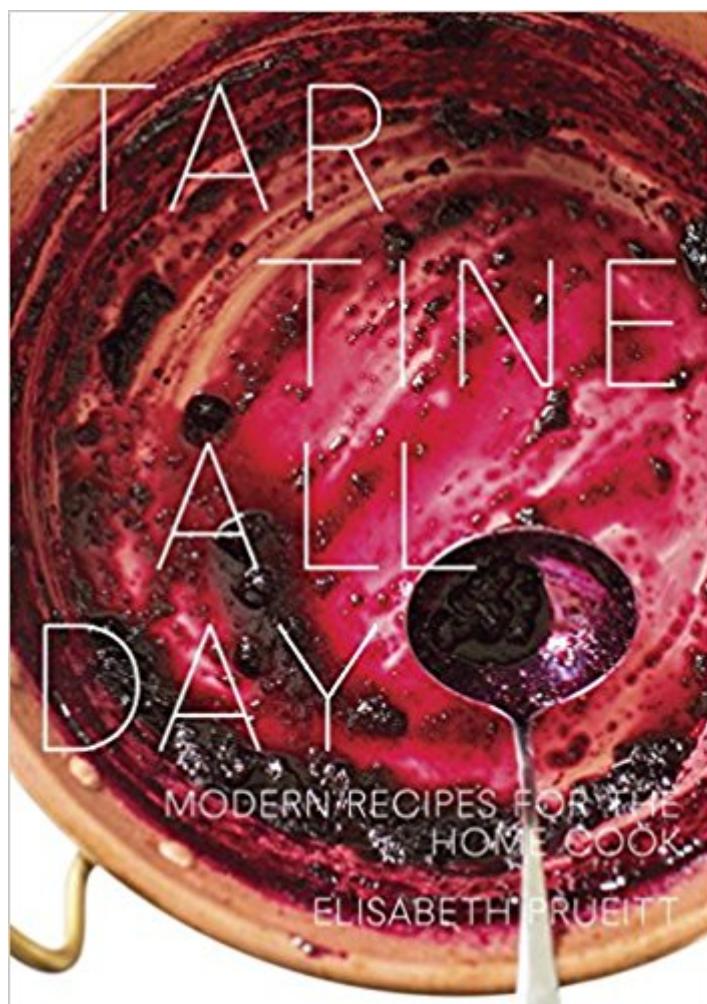


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Tartine All Day: Modern Recipes For The Home Cook



Synopsis

An all-purpose, comprehensive cookbook with 200 recipes for the whole-foods way people want to eat and bake at home today, from James Beard Award-winning and best-selling author Elisabeth Prueitt, cofounder of San Francisco's acclaimed Tartine Bakery. *Tartine All Day* is Tartine cofounder Elisabeth Prueitt's gift to home cooks everywhere who crave an all-in-one repertoire of wholesome, straight-forward recipes for the way they want to eat morning, noon, and night. As the family cook in her own household, Prueitt understands the challenge of making daily home cooking healthy, delicious, and enticing for all—without wearing out the cook. Through concise instruction Prueitt translates professional expertise into home cooking that effortlessly adds variety and brings everyone to the table. With 200 recipes for everything from the best-ever salad dressings to genius gluten-free pancakes (and 45 other gluten-free options), the greatest potato gratin, fool-proof salmon and roasted chicken, do-able gathering-size meals, and dreamy desserts, *Tartine All Day* is the hard-working cookbook that will guide and inspire home cooks in new and enduring ways.

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Customer Reviews

Quick Vegetable Pickles Makes 2 cups/280g This versatile pickle is our original recipe developed for the bakery. It is served alongside our hot-pressed sandwiches. Because the simmered pickling liquid is poured over the vegetables and left to sit off the heat, the pickles remain pleasantly crisp. Just as a cornichon cuts through a rich pâté, it's a

these pickles brighten any meat or roast, from cured meats to chicken, pork, and beef. I like to slice the pickles paper-thin and add them to sandwiches, or finely chop and fold them into a slaw. The recipe itself is malleable, too. If you'd like a sweeter, bread-and-butter-style pickle, add 2 tsp of sugar. Vary the spices, as well as the vegetables, to your liking. I favor fermenting, but a quick pickle is good when you need a sandwich or picnic pickup. Recipe Combine the white wine vinegar or champagne vinegar, water, garlic, peppercorns, allspice berries, whole cloves, red pepper flakes, bay leaf, sugar, and salt in a small saucepot and bring to a boil. Lower the heat and simmer for 5 minutes. Place the vegetables in a 1-qt/960ml jar and then pour in the hot pickling brine. Let cool to room temperature. Use immediately or refrigerate for later use. Store, covered, in the refrigerator for up to 3 weeks.

Ingredients 1 cup/240ml white wine vinegar or champagne vinegar 1 cup/240ml water 2 cloves garlic, crushed 1/4 tsp black peppercorns 6 allspice berries (optional) 6 whole cloves (optional) 1/4 tsp red pepper flakes 1 bay leaf Pinch of granulated sugar 1 tsp sea salt 2 cups/280g sliced vegetables (such as small, hot peppers of any kind, bell peppers, red or yellow onion, cauliflower, small carrots, radishes, Persian cucumbers, or any combination of these vegetables)

"At a time when we are all trying to do so much—at home, at work, in the kitchen—this book comes at just the right moment. Elisabeth Prueitt really pays heed to the reality of our lives with a stack of recipes that begs to be tried out and added to the rhythm of it all."—Yotam Ottolenghi "Tartine All Day is a cookbook with a California soul, the heart of an artist, and a traditionalist's dedication to usefulness. Elisabeth Prueitt's brand of diverse, ingredient-driven cooking, combined with her genius techniques, makes this collection of savory and sweet recipes brilliant inspiration for everyday cooking."—Heidi Swanson, author of Super Natural Cooking "Tartine bakery is a must-stop in San Francisco for breads and fabulous pastries. Now pastry chef/owner Elisabeth Prueitt turns her attention back home with her favorite recipes in Tartine All Day, taking us from breakfast to dinner . . . and, of course, ending with spectacular dessert!"—David Lebovitz, author of My Paris Kitchen "When Elisabeth Prueitt and Chad Robertson opened Tartine Bakery fifteen years ago, they gave us all something we didn't even know we were missing, but suddenly couldn't live without: a visionary reimagining of the corner bakery with a focus on flavor and aesthetics. Packed with reconsidered classics and new standards alike, Tartine All Day promises to be just as indispensable."—Samin Nosrat, chef, teacher, and author of Salt, Fat, Acid, Heat "Tartine All Day is exactly what I want in a cookbook. It is a

current and contemporary roadmap to the last decade of California, and a mesmerizingly beautiful look at the culture of food being created there. It is dishes we crave, every day, and now you can make it at home. Elisabeth Prueitt can curate my eats any day, all day long."Ã¢â€”â€•Hugh Acheson" "Tartine All Day is a modern way to put the joy back in cooking."Ã¢â€”â€•bonappetit.com" ... for anyone interested in exploring the modern bakerÃ¢â€”â€œs pantry Ã¢â€”â€• whether gluten-free or merely adventurous Ã¢â€”â€• Prueitt is the one you want holding your hand."Ã¢â€”â€•New York Times Book Review" "San Francisco pastry guru Elisabeth Prueitt extends the Tartine line with this indispensable home cooking collection."Ã¢â€”â€•Cooking Light" James Beard Award-winning authorÃ¢â€”â€• Elisabeth PrueittÃ¢â€”â€œs delicious home-cooked meals come together in this stunning collection . . . "Ã¢â€”â€•Domino.com" "Tartine All Day is all about delicious, simple, do-able food, as prepared by someone who really knows what she is doing."Ã¢â€”â€•Saveur.com" "Effortless to follow, thorough in its instruction and proves reliable for all meals, from the Any Day Pancakes to start you off to the teff carrot cake to put you to bed."Ã¢â€”â€•Tasting Table" ...Ã¢â€”â€• A workmanlike and pragmatic ... a cookÃ¢â€”â€œs book, a family book, a home kitchen book."Ã¢â€”â€•Los Angeles Times" "From its gorgeous, vivid pink and gilded cover to its final, heartfelt acknowledgements, this is a warm, welcoming, and exciting book."Ã¢â€”â€•The Kitchn" "Great for: Tartine Bakery fans and home cooks looking for an all-purpose cookbook full of pro tips on simple ways to make good food."Ã¢â€”â€•Bay Area News Group" ...Ã¢â€”â€• All DayÃ¢â€”â€• is the rare cookbook that does manage to bridge the gap between home cooks and restaurant chefs."Ã¢â€”â€•Lucky Peach" "Prueitt has the special gift of creating alchemical recipes Ã¢â€”â€• combining ingredients and techniques in such a way that what manifests is light years beyond the sum of their parts."Ã¢â€”â€• EaterÃ¢â€”â€• "To say I have been excited about this book would be the understatement of the season."Ã¢â€”â€•Smitten KitchenÃ¢â€”â€• "The new bible of alt-flour, gluten-free cooking, from a chef who never sacrifices deliciousness."Ã¢â€”â€•Healthyish

ELISABETH PRUEITTÃ¢â€”â€• is the cofounder of the San FranciscoÃ¢â€”â€œbased Tartine Bakery and Tartine Manufactory and the owner of the ice cream shop Cookies & Cream. She is also the author of the original Tartine cookbook, a James Beard Best Pastry Chef Award repeat nominee and winner, and the founder of the Conductive Education Center of San Francisco.

If you want amazing gluten free pastries....this is a great book. I just made the banana bread and it was amazing. It took 3 different flours, but is was amazing!

Beautiful book and excellent service.

Spot on recepies. Tried a few. Not too "chefy ". All delicious

Translating the iconic Tartine experience into cooking at home couldn't be an easy task. Those of us who've had the pleasure of enjoying Tartine fare in its natural habitat, know that the idea of trying to even partially replicate that singular experience in our own kitchens could seem a little daunting. But this book and these recipes make it possible and fun. It's artfully written. The backstory for each recipe flows nicely into the how-to part. My favorite, so far -- the upside down cake. And I'm not even gluten-free. Elisabeth and her team have done a remarkable job putting Tartine in reach, even for those of us who live 2,000 miles away.

I have every book written by this dynamic duo (Elisabeth Prueitt, Chad Robertson). Love everything they have done until now. I did not realize the book would be so heavy on the 'gluten-free' perspective. Many of the 'baking' items require 2-4 different flours. Cornstarch, brown rice flour, almond flour, oat flour, tapioca flour, sweet-rice flour....etc, etc, etc. I most likely will not attempt any of the baked items that looked so good at first from the table of contents. Don't get me wrong, this is a BEAUTIFUL book, and I REALLY appreciate Elisabeth's commitment to the gluten-free lifestyle. I myself tend to steer clear of gluten, and carbohydrates, however when I cook, I cook for others. The 'Basics' section is exactly as described...very basic. Gremolata, Aioli, Salsa Verde, Chimichurri...think a very scaled down version of the book 'Bar Tartine'. That being said it is exactly as the title suggest, 'Home Cook'. This is a great tome for your home, especially if you need to cut gluten out of your diet. I love pretty much everything that Prueitt and Robertson create, and while I do like the book, I didn't think it was as epic as their previous works. On another note, construction of the book is amazing, this book will be around a long time. Binding is great, cover is strong, and I love the sewn-in bookmark. Pages are substantial and will hold up to any notes you decide to write in as you explore everyday recipes you can incorporate into your daily life. The 'Greenest Goddess Dressing' has a great history and I look forward to trying Elisabeth's version. The inclusion of Hazelnuts in her version of a Romesco sauce looks really interesting as well. While her recipe for 'Chicken Stock' seems a bit basic for such an accomplished chef, I believe this is something every home cook should be doing, and the fact it has all but disappeared in the home is disappointing, so I'm very glad she included it. I also love her inclusion of a couple of recipes (crepes) using buckwheat. Her breakdown of how to boil an egg is excellent, yet another one of those things

people tend to overlook. Her 'Soups' and 'Salads' sections I think are the brightest points and I am very-much looking forward to doing these. Out of all this, I think the section of the book I am most impressed with and happy to see is the section titled 'Gatherings'. I LOVE, LOVE, LOVE that she has done this and wish more authors would. Cooking is about friends, family, good wine, great food, and an evening of relaxation. Her section on it exemplifies everything I love about the kitchen arts. I think I would like to see her next book be simply titled 'Gathering', where she outlines how to put ideas together. **SUMMATION:** Not as impressed as I was with their other works, but I will **ALWAYS** be a fan, and will happily pre-order everything they do in the future. If you are wondering whether or not you should own this book, my advice is this. **ABSOLUTELY!** It's still a great book, and with folks like Elisabeth and Chad around you can bet we will be eating very well, for a very long time. Thanks Prueitt for your contribution to this great art!

I saw another review of this book complaining of all the "weird" gluten-free baking recipes. Reading that let me know: this is the cookbook for me! Anyone who has gluten sensitivity probably already has ten different "weird" flours in the house anyway - I know I sure do. This cookbook is amazing. It's written by someone who really knows food. It is written by someone who is gluten-sensitive (but not Celiac) like me. This book contains numerous inspiring "weird" gluten-free baking recipes. I plan to start baking again this weekend using the recipes in *Tartine All Day* and I have a lot of confidence that my results will be much better. I have made her pancake recipe and it pleased the whole family. Like with any gluten-free facsimile, adjustments are necessary - the case of pancakes, keep the skillet a little cooler than you would use for wheat-based pancakes. One down side: Ms. Prueitt references her baker-husband's slow-rise traditional breads but doesn't include a basic recipe for same. It would have been a wonderful addition to include just one recipe for those (like me & the author) who can tolerate occasional wheat bread when baked in the most traditional manner (sourdough, slow rise). But maybe he has his own book? The rest of the book contains recipes and ideas that are inspiring and happen to be gluten-free. It's written for real people who have jobs and kids and don't spend their evenings producing food that looks like a magazine cover photo - families who want food that tastes good and is made from real ingredients. Don't buy it because the recipes are gluten-free - buy it because it's well-written, nicely illustrated, and written by someone who seriously knows and understands food.

Shockingly disappointing. It's a beautiful book, and enough of the recipes look enticing but 2 of the 3 I have tried so far have been inedible. The lemon almond cake was delicious, to be fair, and I do

love that it is gluten free. The banana bread and sour cream coffee cake, however. . . . I often bake gluten free and have many alternative flour options in my pantry but I still needed to make a special trip for the tablespoon of this and tablespoon of that that these recipes require. And after putting in that effort I was looking forward to some yummy treats but both of these breads/cakes were gooey and gummy and needed much longer to cook than indicated. Nobody in the family was interested in seconds and I didn't blame them. I don't know if the savory recipes are better but not an impressive start. For alternative flours and GF baking, Alice Medrich's Flavor Flours blows this away.

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