

THE ART OF FINE BAKING

50 - HARD CAKE AND MERINGUE

sides of pan. Cake will cling to sides as it rises.

Separate eggs. Beat egg whites with salt until they form soft peaks. Beat in sugar gradually, a tablespoon at a time. Continue beating until egg whites are very stiff, about 5 minutes in all.

Stir egg yolks with a fork to break them up. Add lemon and, if you wish, vanilla. Fold 1/4 of the stiffly beaten egg whites thoroughly into egg yolks. Pour egg yolk mixture over remaining stiffly beaten whites. Sprinkle flour on top. Fold all gently together, using hand or mixer turned to lowest speed. Fold only until no separate pieces of egg white show, with batter still very fluffy and light. Do not overmix.

Pour batter into prepared pan, spreading it with a spatula. Bake sharply on table-top in moderate oven.

Bake cake 35 to 40 minutes in preheated oven.

Cake is done when top is golden brown and springs to the touch. Remove cake from oven and cool in pan. It is not necessary to run it upside down while cooling. When completely cool, loosen sides of cake with a knife and remove it from pan.

MAKING A CAKE BY THE SEPARATED-EGG METHOD



1. When egg whites have been combined with sugar and beaten very stiff, add 1/4 of mixture to egg yolks stirred with fork to break up, but not beaten. Fold together.

2. Pour yolk mixture over remaining egg whites.

3. Sprinkle flour or cornstarch lightly on top. Fold all gently together.



Art Of Fine Baking

Yijin Wang



Art Of Fine Baking:

The Art of Fine Baking Paula Peck, 1966 *The Art of Fine Baking* Paula Peck, 1969 *The Art of Fine Baking* Paula Peck, 1997 With recipes for every sophisticated dessert and pastry the heart desires Paula Peck introduces readers to the art of fine baking **The Art of Fine Enameling** Karen L. Cohen, 2019-11-04 The most comprehensive book of enameling and enameling techniques has been completely revised to bring you this essential new reference The wonderful world of enameling fusing glass to metal under high temperature conditions is diverse Practically anything made from enamel friendly metal can be enameled from vases to jewelry to buttons to metal mesh and solid forms In the first edition published in 2002 Cohen explored this world as it was then but so much knowledge has been gained in the last 17 years that it was definitely time for an update Every chapter and project has been completely reviewed revised and updated it s a whole new book and one you will want in your reference library The look and organization is updated 15 years of experience has been added about half the projects have changed and two types of mini projects to expand your learning experience are included In addition each project has a gallery of the work of other artists working in the same technique to give a view of other ways a technique can look and be used Classic techniques such as champlev cloisonné and plique jour each have projects as do newer approaches such as the use of graphite pencil and enameling on steel 21 project lessons in all And you will find the extensive troubleshooting chapter indispensable Silver Award Winner in Foreword Reviews Indie Awards in Hobbies Home 2019 **BakeWise** Shirley O. Corriher, 2008-10-28 The James Beard Award winning bestselling author of *CookWise* and *KitchenWise* delivers a lively and fascinating guide to better baking through food science Follow kitchen sleuth Shirley Corriher as she solves everything about why the cookie crumbles With her years of experience from big pot cooking at a boarding school and her classic French culinary training to her work as a research biochemist at Vanderbilt University School of Medicine Shirley looks at all aspects of baking in a unique and exciting way She describes useful techniques such as brushing your puff pastry with ice water not just brushing off the flour to make the pastry higher lighter and flakier She can help you make moist cakes shrink proof perfect meringues big crisp cream puffs amazing pastries and crusty incredibly flavorful open textured French breads such as baguettes Restaurant chefs and culinary students know Shirley from their grease splattered copies of *CookWise* an encyclopedic work that has saved them from many a cooking disaster With numerous At a Glance charts *BakeWise* gives busy people information for quick problem solving *BakeWise* also includes Shirley s signature What This Recipe Shows in every recipe This scientific and culinary information can apply to hundreds of recipes not just the one in which it appears *BakeWise* does not have just a single source of knowledge Shirley loves reading the works of chefs and other good cooks and shares their tips with you too She applies not only her expertise but that of the many artisans she admires such as famous French pastry chefs Gaston Len tre and Chef Roland Mesnier the White House pastry chef for twenty five years and Bruce Healy author of *Mastering the Art of French Pastry* Shirley also

retrieves lost arts from experts of the past such as Monroe Boston Strause the pie master of 1930s America For one dish she may give you techniques from three or four different chefs plus her own touch of science better baking through chemistry She adds facts such as the right temperature the right mixing speed and the right mixing time for the absolutely most stable egg foam so you can create a light as air g noise every time Beginners can cook from BakeWise to learn exactly what they are doing and why Experienced bakers find out why the techniques they use work and also uncover amazing pastries from the past such as Pont Neuf a creation of puff pastry p te choux and pastry cream and Religieuses adorable little nuns made of puff pastry filled with a satiny chocolate pastry cream and drizzled with mocha icing Some will want it simply for the recipes incredibly moist whipped cream pound cake made with heavy cream flourless fruit souffl s chocolate crinkle cookies with gooey fudgy centers huge popovers famed biscuits But this book belongs on every baker s shelf A Collection of Fine Baking Yöng-mo Kim,2005 A full color cookbook containing more than 1 000 photographs and illustrations for a complete step by step demonstration of each recipe It includes more than 100 recipes a fusion of the finest European and Asian pastries This selection of cookies pastries breads and much more is sure to capture the American audience with fresh and never before seen looks and tastes **Catering** Jeremiah J. Wanderstock,1962 The Art of Fine Baking. Drawings by Grambs Miller Paula Peck,1961 **New York Magazine** ,1971-12-06 New York magazine was born in 1968 after a run as an insert of the New York Herald Tribune and quickly made a place for itself as the trusted resource for readers across the country With award winning writing and photography covering everything from politics and food to theater and fashion the magazine s consistent mission has been to reflect back to its audience the energy and excitement of the city itself while celebrating New York as both a place and an idea *New York Magazine* ,1979-12-03 New York magazine was born in 1968 after a run as an insert of the New York Herald Tribune and quickly made a place for itself as the trusted resource for readers across the country With award winning writing and photography covering everything from politics and food to theater and fashion the magazine s consistent mission has been to reflect back to its audience the energy and excitement of the city itself while celebrating New York as both a place and an idea **Official Catalogue of the Industrial and Fine Art Department** ,1862 **Fruit-Sweet and Sugar-Free** Janice Feuer,1992-11 A professional pastry chef for twenty years Janice Feuer has translated delicious traditional American and French bakery and sweet favorites into healthier sugar free alternatives while maintaining the excellent taste lightness texture and appearance one would expect in fine baked goods Everyday favorites to celebration specialties are included from the classic American Beauty Apple Pie Cranapplenut Muffins and Cinnamon Swirl Raisin Bread to the rich tempting Black Forest Torte Stawberry Custard Cake and Raspberry Cream Roll The author provides over 150 recipes for pies cakes muffins breads and pastries sweetened only with natural nationally available fruit sweetener and prepared using unbleached whole wheat or rice flour and fresh fruits berries and nuts Many of the recipes have nondairy options and are low in cholesterol Clear directions explain the tips and techniques of professional

chefs to guide both the novice and the serious cook to successful results guaranteed to please both the sweet tooth and healthy conscience in us all **American Home** ,1966 *Official Catalogue of the Fine Art Department* ,1862 **Foreign Food Prices as Affected by the War. May, 1915** United States. Bureau of Labor Statistics,Royal Meeker,1915 **Official Catalogue of the Fine Art Department** Francis Turner Palgrave,1862 **Official Catalogue of the Fine Art Department** International Exhibition on Industry and Art (1862, London),1862 An Historical Inquiry Into the True Principles of Beauty in Art James Fergusson,1849 1,000 Foods To Eat Before You Die Mimi Sheraton,2015-01-13 The ultimate gift for the food lover In the same way that 1 000 Places to See Before You Die reinvented the travel book 1 000 Foods to Eat Before You Die is a joyous informative dazzling mouthwatering life list of the world s best food The long awaited new book in the phenomenal 1 000 Before You Die series it s the marriage of an irresistible subject with the perfect writer Mimi Sheraton award winning cookbook author grande dame of food journalism and former restaurant critic for The New York Times 1 000 Foods fully delivers on the promise of its title selecting from the best cuisines around the world French Italian Chinese of course but also Senegalese Lebanese Mongolian Peruvian and many more the tastes ingredients dishes and restaurants that every reader should experience and dream about whether it s dinner at Chicago s Alinea or the perfect empanada In more than 1 000 pages and over 550 full color photographs it celebrates haute and snack comforting and exotic hyper local and the universally enjoyed a Tuscan plate of Fritto Misto Saffron Buns for breakfast in downtown Stockholm Bird s Nest Soup A frozen Milky Way Black truffles from Le P rigord Mimi Sheraton is highly opinionated and has a gift for supporting her recommendations with smart sensuous descriptions you can almost taste what she s tasted You ll want to eat your way through the book after searching first for what you have already tried and comparing notes Then following the romance the practical where to taste the dish or find the ingredient and where to go for the best recipes websites included

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