PDF | Nancy Silverton's Pastries from the La Brea Bakery

by Nancy Silverton
"The pastries we make are deliciously simple and rustic and never too sweet. Woven into many of them are my favorite flavors: butter, cinnamon, nuts, and fruit. They're familiar, uncomplicated, and satisfying. One taste and you're instantly comforted. Inspired by a sweet memory from childhood, a European classic, or a time-honored bakeshop standard, they are flavors you never tire of. Like my bread, these are pastries you want to eat every day." —from the Introduction

When celebrated pastry chef and baker Nancy Silverton decided to add sweets to the La Brea Bakery's shelves of artisanal breads, she knew that they couldn't be just any sweets. Instead of baking fastidious and overelaborate desserts, she creates deliciously simple, rustic pastries, full of texture and flavor, that complement perfectly her hearty, country-style breads and have people lining up morning after morning. Now, in Pastries from the La Brea Bakery, Silverton shares her passion and expertise in more than 150 recipes of her most scrumptious favorites—virtually every pastry in the La Brea Bakery's impressive repertoire.

Silverton distills years of experimentation and innovation into simple and accessible directions. Many of her recipes are surprisingly quick and easy—not to mention incredibly tasty—like her crisps, cobblers, and crumbles, and her ever-popular scones, which run the gamut from Chocolate-Walnut to Ginger to Mushroom-Onion. Her muffins are moist and distinctive, from the healthful Bran to the rich Crotin de Chocolat. She offers an array of quickbreads and quickcakes for all tastes (including Madeleines, Canellés, and Cranberry-Almond Tea Bread), and her tarts bring out the best qualities of the finest ingredients, from the intense, fresh fruit of her Cherry Bundles to her elegant Triple Almond Tart. Beautiful cookies, such as Almond Sunflowers, Nun's Breasts, and Swedish Ginger Wafers, are
centerpiece desserts on their own. Silverton also deftly teaches the delicate art of confections--here you'll find Almond Bark, English Toffee, and Lollipops--and demystifies the sometimes intimidating technique of doughnut making.

The crowning touch is her detailed section on Morning Pastries, where she guides us to mastery of the classic doughs: the quick and rich bobka, the fine-textured traditional brioche, the famous and flexible croissant, and the pièce de résistance: puff pastry.

An important book from a baking and pastry icon, Pastries from the La Brea Bakery, like Nancy Silverton's acclaimed Breads from the La Brea Bakery, is a bible of the craft for bakers everywhere.

A selection of recipes from Nancy Silverton's Pastries from the La Brea Bakery

Apple Fritters * Asparagus-Egg Pie with Potato Crust * Black Currant Silk Tart
Blueberry-Almond Muffins * Brownies with Irish Whiskey and Currants * Canellés
Caramel Candy Kisses * Cheese Croissants * Chocolate-Walnut Scones * Cinnamon Custard Tart, Country Feta Pies
* Crème Fraîche Coffee Cake * Croissants * Crotin de Chocolat, Espresso Wheels * Everyone's Mother's Berry Cobbler * Ginger Scones * Hazelnut-Banana Tart, Iced Raisin Squares * Jelly Doughnuts * Lemon Turnovers *
Madeleines * Moravian Ginger Snaps, Nectarine-Ginger Crisp * Nun's Breasts * Parmesan Bread * Pecan Sticky Buns *
Ricotta Muffins, Rosemary Corncakes * Rugelach * Sesame-Pumpkin Seed Brittle, Sticky Toffee Pudding *
Viennese Cream Brioche

Amazon.com Review

The La Brea Bakery had humble beginnings, initially offering only rustic bread. But the locals clamored for more, so owner Nancy Silverton--to ever-widening acclaim--introduced everyone's favorite sweets, including cookies, tarts, crisps, and crumbles. The irresistible sights and smells of a good local sweets shop permeate her second cookbook, Pastries from the La Brea Bakery, a follow-up and companion to Breads from the La Brea Bakery. The recipes are designed with the novice baker in mind (baking tools and ingredients are indexed with brief explanations of importance), but the book courts all levels of baking experience. For the more advanced, Silverton shows how to visually accentuate her creations with richly colored fruits and sugars that create varying caramelized effects in delicious ways. Dough recipes include bobka, brioche, and croissants; in the more decadent sweets department are recipes for cookies, tarts, scones, and an entire chapter on doughnuts. Once you get stuck in La Brea you'll have a deliciously hard time getting out. --Teresa Simanton

Product Description

"The pastries we make are deliciously simple and rustic and never too sweet. Woven into many of them are my favorite flavors: butter, cinnamon, nuts, and fruit. They're familiar, uncomplicated, and satisfying. One taste and you're instantly comforted. Inspired by a sweet memory from childhood, a European classic, or a time-honored bakeshop standard, they are flavors you never tire of. Like my bread, these are pastries you want to eat every day." --from the Introduction

When celebrated pastry chef and baker Nancy Silverton decided to add sweets to the La Brea Bakery's shelves of artisanal breads, she knew that they couldn't be just any sweets. Instead of baking fastidious and overelaborate desserts, she creates deliciously simple, rustic pastries, full of texture and flavor, that complement perfectly her hearty, country-style breads and have people lining up morning after morning. Now, in Pastries from the La Brea Bakery, Silverton shares her passion and expertise in more than 150 recipes of her most scrumptious favorites--
virtually every pastry in the La Brea Bakery's impressive repertoire.

Silverton distills years of experimentation and innovation into simple and accessible directions. Many of her recipes are surprisingly quick and easy—not to mention incredibly tasty—like her crisps, cobbler, and crumbles, and her ever-popular scones, which run the gamut from Chocolate-Walnut to Ginger to Mushroom-Onion. Her muffins are moist and distinctive, from the healthful Bran to the rich Crotin de Chocolat. She offers an array of quickbreads and quickcakes for all tastes (including Madeleines, Canellés, and Cranberry-Almond Tea Bread), and her tarts bring out the best qualities of the finest ingredients, from the intense, fresh fruit of her Cherry Bundles to her elegant Triple Almond Tart. Beautiful cookies, such as Almond Sunflowers, Nun's Breasts, and Swedish Ginger Wafers, are centerpiece desserts on their own. Silverton also deftly teaches the delicate art of confections—here you'll find Almond Bark, English Toffee, and Lollipops—and demystifies the sometimes intimidating technique of doughnut making.

The crowning touch is her detailed section on Morning Pastries, where she guides us to mastery of the classic doughs: the quick and rich bobka, the fine-textured traditional brioche, the famous and flexible croissant, and the pièce de résistance: puff pastry.

An important book from a baking and pastry icon, Pastries from the La Brea Bakery, like Nancy Silverton's acclaimed Breads from the La Brea Bakery, is a bible of the craft for bakers everywhere.

A selection of recipes from
Nancy Silverton's Pastries from the La Brea Bakery

Apple Fritters * Asparagus-Egg Pie with Potato Crust * Black Currant Silk Tart
Blueberry-Almond Muffins * Brownies with Irish Whiskey and Currants * Canellés
Caramel Candy Kisses * Cheese Croissants * Chocolate-Walnut Scones * Cinnamon Custard Tart, Country Feta Pies
* Crème Fraiche Coffee Cake * Croissants * Crotin de Chocolat, Espresso Wheels * Everyone's Mother's Berry Cobbler * Ginger Scones * Hazelnut-Banana Tart, Iced Raisin Squares * Jelly Doughnuts * Lemon Turnovers *
Madeleines * Moravian Ginger Snaps, Nectarine-Ginger Crisp * Nun's Breasts * Parma Braids * Pecan Sticky Buns *
Ricotta Muffins, Rosemary Corncakes * Rugelach * Sesame-Pumpkin Seed Brittle, Sticky Toffee Pudding *
Viennese Cream Brioche