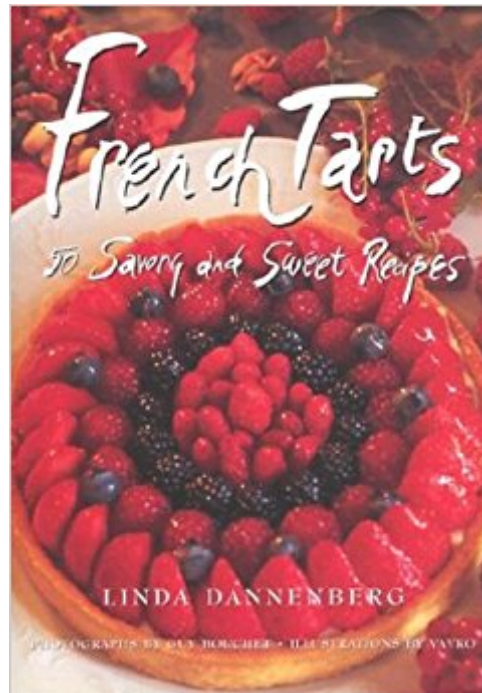




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French Tarts: 50 Savory And Sweet Recipes



Synopsis

Glossy, tempting, and brazenly luscious, the French tart is a scrumptious seductress. In *French Tarts*, Linda Dannenberg presents fifty of the most delectable and easy-to-prepare savory and sweet tarts from the top bakers, chefs, and great home cooks of France. The featured tarts hail from many different regions--Provence, Burgundy, Bordeaux, the Riviera, and, of course, Paris. Photographed on location throughout France, Guy Bouchet's full-color images, combined with the charming illustrations and rustic hand lettering of renowned illustrator Vavro, create the literary equivalent of an authentic French culinary experience. Among the savory tart recipes are: a pungent Pissaladière--the onion, black olive and anchovy tart so popular in Nice; the Gâteau de Pommes Boulangère, a traditional "Baker's Wife" potato-and-goat-cheese tart; and the remarkable Tartelettes Napoléon au Saumon Fumé, an intensely flavored smoked salmon tart. *French Tarts* also contains recipes for sweet tarts including: a delectable version of the traditional Tarte Tatin, this one an upside-down apple-and-pear tart from the Anjou region of France; the Tarte aux Framboises Provençale, a baked raspberry-and-flan tart from the Côte d'Azur; and an exquisite Tarte au Chocolat Infusée au Basilic--an intense chocolate tart perfumed with basil. Savory with cheese and vegetables or sweet and succulent with fresh fruit, nothing captures the essence of French pastry more eloquently than the tart.

Book Information

Hardcover: 128 pages

Publisher: Artisan (January 5, 1997)

Language: English

ISBN-10: 1885183399

ISBN-13: 978-1885183392

Product Dimensions: 7.4 x 0.6 x 10.2 inches

Shipping Weight: 1.5 pounds

Average Customer Review: 3.9 out of 5 stars 10 customer reviews

Best Sellers Rank: #736,724 in Books (See Top 100 in Books) #119 in [Books > Cookbooks, Food & Wine > Baking > Pies](#) #489 in [Books > Cookbooks, Food & Wine > Regional & International > European > French](#) #1870 in [Books > Cookbooks, Food & Wine > Desserts](#)

Customer Reviews

Dannenberg, the author of a half dozen other books on France and French cooking, presents tarts, tourtes, and quiches from patissiers, top chefs, and home cooks. There are classics like Tarte aux

Poireaux (Leek Tart), more unusual creations such as Tartelettes Tatin au Foie Gras, and variations on the theme, like French Toast Plum Tart. Many of the recipes are accompanied by stunning color photographs, and whimsical illustrations decorate the text. For most baking collections. [BOMC selection.] Willard, a New York food writer, might be described as a pie fanatic; she likes pie at any time of the day, and when she has it for breakfast, it's likely to be freshly baked rather than a leftover. She offers recipes for any occasion, from "quick pies for when friends drop in" to "knock-'em-dead creations and labors of love." There are both savory and sweet pies here, along with "pie history," tips on dealing with the fear of piecrust, and anecdotes about friends and fellow pie bakers. For most collections. Copyright 1997 Reed Business Information, Inc.

Linda Dannenberg, a contributor to Town & Country, The Los Angeles Times, and Wine Spectator, has worked with and written about many of France's great chefs and bakers. Her love for the art of French cooking finds expression in her numerous books, among them Paris Boulangerie-Patisserie, Paris Bistro Cooking, and French Tarts. Guy Bouchet is a leading photographer whose work also illustrates Paris Boulangerie-Patisserie, Paris Bistro Cooking, the Pierre Deux series, Italian Style, and Italian Country. He lives in Paris and Burgundy. Alain Vavro is an artist and graphic designer based near Lyon, France. His work has graced a variety of products for such internationally known clients as Villeroy & Boch, Georges Duboeuf, Paul Bocuse, and Au Printemps.

The book offers tried-and-true recipes. I have tried several and they have turned out delicious. With Linda's easy to follow instructions I found it easy to tackle French tarts.

These recipes require some thought and planning but the flavor profiles are great. The toppings can be adapted to other crusts to make them very versatile.

good recipes and a good selection of them. Gives good choices of things to try especially if you like french tarts. The extra work is worth it, if you want the real thing

It's an O.K book, not something extraordinary, but good for a beginner, with all the reviews read I thought it would be a great book but, not so in my opinion.

This book lacks variety, quantity and photos. Don't go out of your way to buy this book.

I am French and live in the USA. I love this book which I've had for 10 years. The best crusts and great recipes, traditional or not. Yes, there is a mistake in the zucchini pie but it's easy to figure out which one they mean. This is actually the recipe I wanted to make today when I realized I lent my book to a friend and may as well get a new one for myself. The fresh fruit tarts are so good it never fails to wake up my children memories. Enough photos, I would say this is not a beginner book. For any French living in the USA, this book has the advantage to give you French recipes with US measurements and ingredients you can find in your grocery store for the best results.

I wanted this book so much and had to have it now, that I foolishly bought it in Australia at the bookstore. Even with the vagaries of the Australian dollar and .com's shipping charges I could have waited and had it for half the price. But I just couldn't wait, and haven't for a moment regretted my (A\$54) outlay. It's worth every cent. Splendid recipes -- both sweet and savory, references to places of origin, superb photos. If like me, you have a fear of pastry buy this book and open up a whole new world of menus for yourself. I defy anyone not to work their way through the entire book and be eating French tarts for a month. Then start again and see if you can do them better! Bon appetit.

I have lived in France for a number of years and know about tarts . With the help of this book you can make tarts just as wonderful as you can savour them in the best french bistro's I consider it a must for every amateur chef , and even most professionals could benefit from it

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