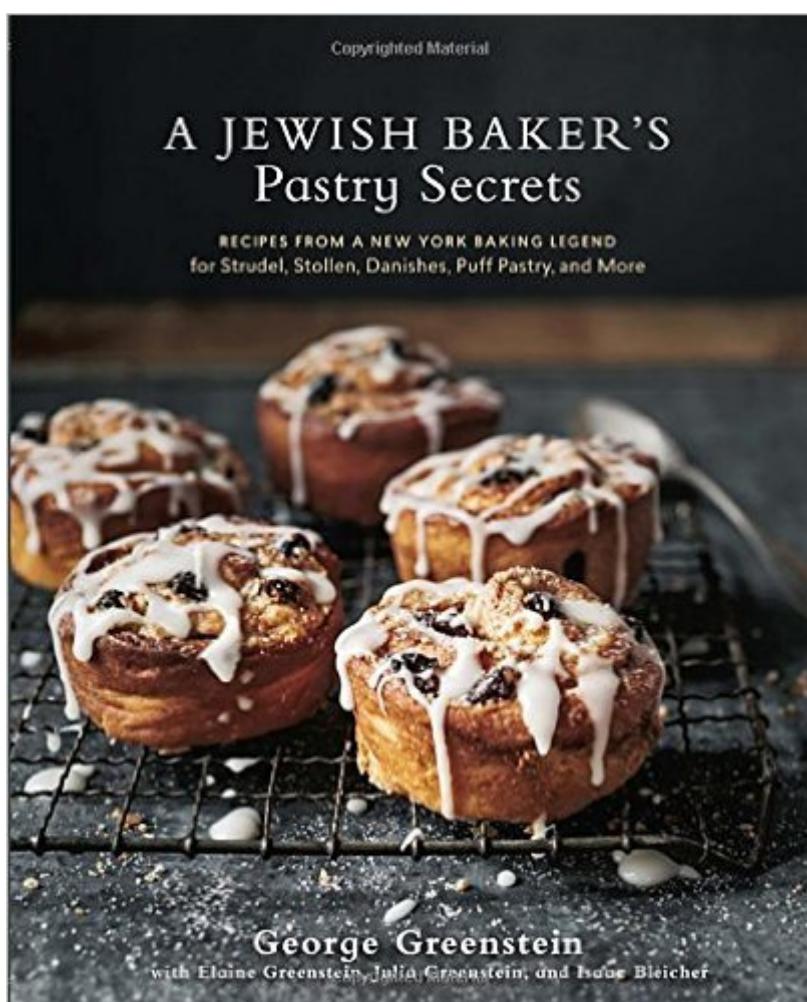


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A Jewish Baker's Pastry Secrets: Recipes From A New York Baking Legend For Strudel, Stollen, Danishes, Puff Pastry, And More



Synopsis

This follow-up to the author's James Beard award-winning *Secrets of a Jewish Baker* is a charming collection of European-style bakery classics, such as coffee cake and strudel. George Greenstein had a gift for teaching home bakers to think, work, and bake like the pros with his evocative and tactile descriptions of baking. In *A Jewish Baker's Pastry Secrets*, he crafts master dough recipes for Jewish holiday baking and European classics, creating a comprehensive set of building blocks for both beginners and baking enthusiasts. Greenstein's expert guidance for making doughs like bundt, babka, strudel, gugelhopf, stollen, pressburger, puff pastry, and Danish create a jumping-off point for more than 200 variations of classic pastries, including napoleons, coffee cakes, and sweet buns. The book also offers an in-depth guide to ingredients and equipment, including both professional and home ovens, as well as basic recipes for fillings, icings, and glazes. With Greenstein's steady guidance and familiar voice, home bakers and professionals alike will be encouraged to turn out flawless pastry creations for any occasion.

Book Information

Hardcover: 208 pages

Publisher: Ten Speed Press (August 18, 2015)

Language: English

ISBN-10: 1607746735

ISBN-13: 978-1607746737

Product Dimensions: 8.4 x 0.8 x 10.3 inches

Shipping Weight: 1.4 pounds (View shipping rates and policies)

Average Customer Review: 4.3 out of 5 stars [See all reviews](#) (34 customer reviews)

Best Sellers Rank: #117,506 in Books (See Top 100 in Books) #34 in Books > Cookbooks, Food & Wine > Baking > Pastry #40 in Books > Cookbooks, Food & Wine > Special Diet > Kosher #321 in Books > Cookbooks, Food & Wine > Desserts

Customer Reviews

Title: *A Jewish Baker's Pastry Secrets*
Author: George Greenstein
Publisher: Ten Speed Press
ISBN: 978-60774-673-7
You could be the most talented baker out there, but without ingredients like the best-quality butter, an accurate oven, and durable pans, it doesn't matter. Chapter one starts in the cookbook, *A Jewish Baker's Pastry Secrets: Recipes From a New York Baking Legend for Strudel, Stollen, Danishes, Puff Pastry, and More*, by George Greenstein with Elain Greenstein, Julia Greenstein, and Isaac Bleicher. At two hundred and

eight pages, this hardbound targets those interested in recipes involving Jewish pastries and desserts. After an introduction by two of his daughters, there are ten chapters regarding pastries, ending with an afterword, biography, and index by topic and name alphabetically. With one black and white family photograph, there are no pictures of any completed dish. Beginning the first chapter with equipment, tools, and ingredients, the next chapter has basic techniques and recipes. The following eight chapters are separated into Bundt, Babka, Strudel, Gugelhopf and Portuguese Sweet Bread, Stollen and Polish Kolacz, Puff Pastry, Charlotte Dough, and Danish Dough. At the beginning of each chapter is a list of recipes included. Each recipe starts with a title and one to several paragraphs about the dish. On the left side of the page are ingredients in used order. In two columns per page, the directions are given in paragraph format and include serving size and notes. Variations are added when applicable. Sometimes there are personal memories in shaded gray areas or boxes of the baker's secrets. Often containing unique components, some of the Jewish traditional pastries include Biener Stuk, Lemon-Poppy Seed Buns, Cinnamon Babka Loaf, Polish Cheese Bread, Apple Strudle, Cabbage Strudle, Susi's Hungarian Coffee Cake, Portuguese Sweet Bread, Stollen with Triple Butter, Polish Kolacz, Palmiers, Cock's Combs, Apple Charlotte, Cigars, Raspberry Bow Ties, and Almond Pressburger. With no preparation times and caloric or nutritional information listed, the book is a disappointment not having any photographs to view, recognize, or decide to make based on their look. Granted the author's love and creativity have been poured into each recipe, but it would be so much better for those who do not know much about Jewish pastries to see what they look like. Having passed away in 2012, Greenstein was a third-generation professional baker who owned a Jewish bakery in New York for twenty years. This second book of Greenstein began fifteen years ago with his children finishing his compilation of pastry recipes. Thanks to Blogging for Books for furnishing this complimentary book in exchange for a review of the reader's honest opinion.

As the great grand-daughter of European bakers, I've been eagerly awaiting this book as my family's recipes were lost to history. I've worked through the Secrets of a Jewish Baker and everything always turned out the way grandma made it. I can't wait to begin to work my way through what I know will be fool proof recipes along with all of the helpful tips. Our Greenstein books are our go-to's for everything Jewish and then some. I've searched the world for this book for several years and am beyond excited that it's now here. I grew up eating Eastern European breads and pastries in NY and Miami, George's recipes always capture that long lost flavor and texture. His recipes truly are the "secrets" that have been nearly lost to time and would be if not for his and his family's

generosity of sharing them with the world. It's touching to read in the latest book how his family was committed to bringing his latest project to fruition. I am forever thankful that the Greenstein family completed and published this book. I've searched everywhere, bought more pastry books than I can count, tried more recipes and still wasn't able to approximate the results that George's pastry and bread recipes consistently produce. If you follow his instructions, you too can bring a taste of the old world into your home.

I think I gained at least five pounds just reading this book. There are so many scrumptious recipes and insider techniques for using them in this book that it could easily keep a home baker in new creations for years. The strong point of these recipes is that they can be used in multiple ways by changing the fillings, toppings, and shaping to come up with different types of pastries. After sections introducing the home baker to the necessary equipment, gadgets, ingredients, and basic techniques needed in order to create these masterpieces, the book gets into the preparation of the fillings and toppings that are mixed-and-matched with various types of doughs such as Almond Paste Filling, Apricot Butter, and Chocolate Custard, for example. The text is dotted with "Baker's Secret" entries giving more insider information on various topics such as on how to shape various types of dough, how to choose the best ingredients, and the best way to freeze and thaw extra portions. The recipe and technique instructions and hints are clearly presented and explained. The recipes for the doughs are the main event of the book. Most of the recipes given such as Bundt (not the formed cake that most people think of), Babka, Gugelhopf, Stollen, and Strudel make fairly large amounts, but clear instructions are given on how to store the excess doughs for later use in other recipes. The flexibility of each of these doughs when paired with different fillings or shapes to make the many old-world pastries that were a mainstay of local ethnic bakeries is nothing short of astounding. Highly recommended for both beginners and experienced home bakers. A free copy of this ebook was provided to me by the publisher for review purposes.

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