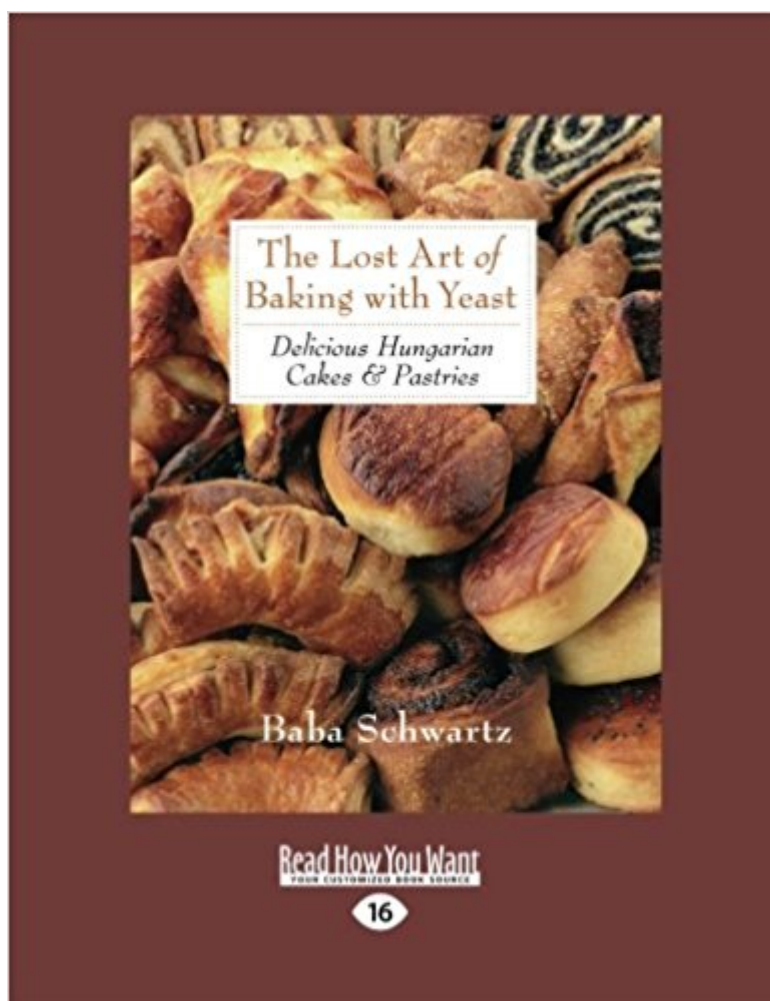


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The Lost Art Of Baking With Yeast & Pastries: Delicious Hungarian Cakes



Synopsis

Baking with yeast is becoming a lost art. Many cooks would love to utilise the incredible properties of yeast, but lack a guide to inform and inspire them. The Lost Art of Baking with Yeast shows how simple baking with yeast can be, and how irresistible the results. The book includes recipes for cakes, slices, pastries, buns ... and Baba's famous golden dumpling cake. Baba Schwartz introduces the principles of yeast baking and gives handy hints for kneading and proving dough to perfection. These recipes, with their distinctive Hungarian flavour, will delight your family and friends. If you love baking, you will love discovering these recipes, some unique and some classic.

Book Information

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Customer Reviews

Baba Schwartz, a Hungarian-born baker renowned for her superb cakes and pastries, lives in Melbourne. Her book The Lost Art of Baking with Yeast is the culmination of a life-time of baking.

I think this book was published in Australia. I live in the USA. Another reviewer complained about the metric measurements, and wanted Imperial. Since I live in the USA, this whole style of recipe writing seems strange. However, this book has a LOT of ideas for techniques and flavors to add to my baking. This would NOT be a good book for a beginning baker, or someone who does not already know how to bake with yeast. Many of the doughs call for sour cream (yum!) and one recipe has an interesting method for mixing the filling ingredients INTO a portion of the dough, somewhat like pinwheel cookies, only a coffeecake. Since I have some experience, I think I can muddle through and incorporate many of the ideas into my own recipes.

I literally have spent my adult life looking for this book! I want to write a thank you note and in some way express my gratitude to Baba Schwartz for her important contribution to preserving the Hungarian baking tradition. For some reason this book does not pop up on searches for "baking" "Hungarian baking" "Pastry" and also is not something that shows up in my recommendations while every other cookbook imaginable does. I want to notify the world. This book should be known and reviewed. I want to run an add in the gourmet magazines. I have tried and so had my mother to duplicate my grandmother's baking. I have searched and tested and imitated but nothing was correct until "The Lost Art of Baking with Yeast: Delicious Hungarian Cakes and Pastries." Since this doesn't have a search the book feature let me give you a brief table of contents: There are 14 pages about Ingredients and Equipment followed by a thoughtful section on the Principles of Working with Yeast. Even if you are a professional this is interesting reading due to subtle differences in techniques. Next a section: "Delicious Light Dough Cakes": That is where I found my grandmother's Challah (Kalacs), Sweet Challah, Ooga Filled rolls, Kugelhopfs, dumpling cake and the variation of fillings. Followed by cheese cakes, Kindli, Pogacsa, and other truly Hungarian versions of familiar items but now presented by Baba Schwartz in the authentic way. The final section includes the savory buns and crackers: Paprika Buns, Onion Rolls, Bagels, Potato Brioche and more. And of course there is sour cream everywhere and also potatoes and other Hungarian additions. These are the hard to find recipes that have been published in Americanized versions that really do not produce the authentic baked items but only strangely lacking imitations. The book is also beautifully presented. And I cannot over-emphasize this. All aspects of it are produced with attention to the artistic value of the book itself--the photographs, type, cover, graphics make this book a beautiful as well as informative addition to any cooks library. If you are interested in Jewish Hungarian Baking (and I am) this is the only book I have ever found that lets you recreate in your kitchen those mysteriously wonderful traditional recipes. Thank you Baba Schwartz! I so appreciate your work of love.

As a scientist and Hungarian American I was at first delighted with finding this book for sale. I bought two as gifts and almost two more. The book uses the metric system without Imperial equivalences. I will return the book but since they were gifts this will be harder. Who in heck would print in America and offer for sale without warning a metric cookbook? I use the metric system every day at work, but not at home and I never will. The friends for whom I purchased the book admit they will not use the recipes, some of which have been for so long in other Hungarian cook books.

Nothing new in this. If the author and her son, the publisher are making political statements by "going metric," then they can keep their self-published book. I will get a refund.

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