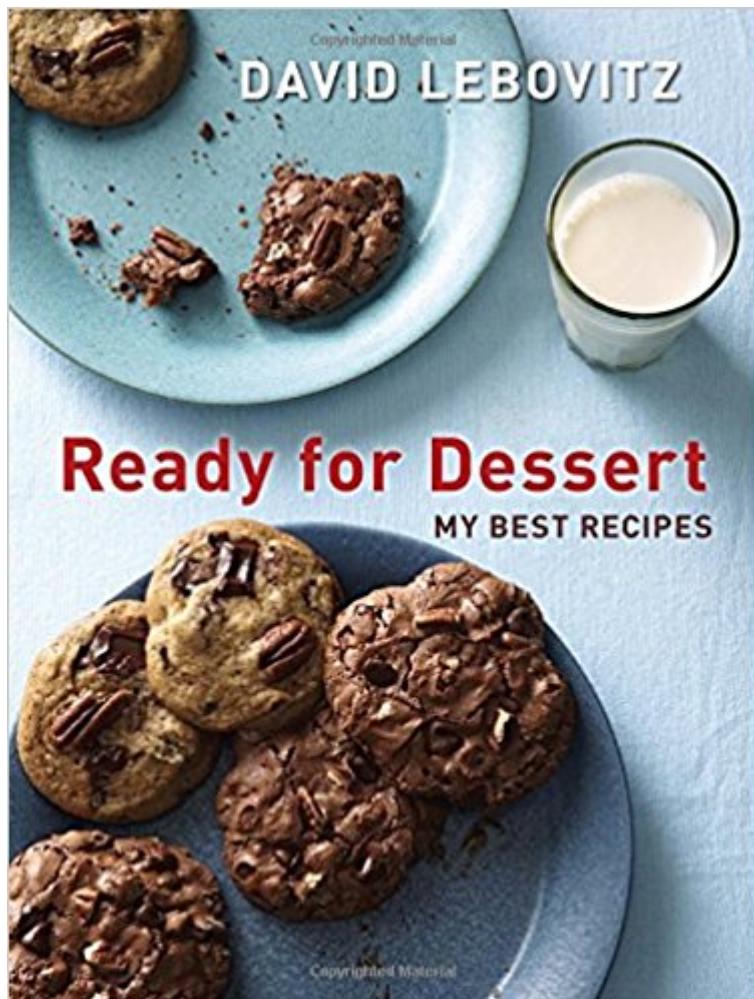


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Ready For Dessert: My Best Recipes



Synopsis

Pastry chef David Lebovitz is known for creating desserts with bold and high-impact flavor, not fussy, complicated presentations. Lucky for us, this translates into showstopping sweets that bakers of all skill levels can master. In *Ready for Dessert*, elegant finales such as Gâteau Victoire, Black Currant Tea Crème Brûlée, and Anise-Orange Ice Cream Profiteroles with Chocolate Sauce are as easy to prepare as comfort foods such as Plum-Blueberry Upside-Down Cake, Creamy Rice Pudding, and Cheesecake Brownies. With his unique brand of humor—and a fondness for desserts with screaming chocolate intensity—David serves up a tantalizing array of more than 170 recipes for cakes, pies, tarts, crisps, cobblers, custards, soufflés, puddings, ice creams, sherbets, sorbets, cookies, candies, dessert sauces, fruit preserves, and even homemade liqueurs. David reveals his three favorites: a deeply spiced Fresh Ginger Cake; the bracing and beautiful Champagne Gelée with Kumquats, Grapefruits, and Blood Oranges; and his chunky and chewy Chocolate Chip Cookies. His trademark friendly guidance, as well as suggestions, storage advice, flavor variations, and tips will help ensure success every time. Accompanied with stunning photos by award-winning photographer Maren Caruso, this new compilation of David's best recipes to date will inspire you to pull out your sugar bin and get baking or churn up a batch of homemade ice cream. So if you're ready for dessert (and who isn't?), you'll be happy to have this collection of sweet indulgences on your kitchen shelf—and your guests will be overjoyed, too. From the Hardcover edition.

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Customer Reviews

Featured Recipes from Ready for Dessert [Download the recipe for Red Wine Raspberry Sorbet](#)

[Download the recipe for Chocolate Pots de Creme](#) --This text refers to the Hardcover edition.

Starred Review. An elegantly-composed collection of classics and contemporary riffs, former Chez Panisse pastry chef David Lebovitz's (*The Perfect Scoop*) latest effort hits the sweet spot. Artfully balancing accessible recipes for novices (the simple four-ingredient Chocolate Orbit Cake, the three-ingredient Peaches in Red Wine and Pistachio, Almond and Dried Cherry Bark) with ambitious-but -worth-it desserts like Banana Cake with Mocha Frosting and Salted Candied Peanuts and White Nectarine Sorbet with Blackberries in Five-Spice Cookie Cups, Lebovitz truly has something for everyone. Can't-miss combinations like Guinness-Gingerbread Cupcakes, Cherry-Almond Cobbler, and Orange-Almond Bread Pudding are sure to inspire a trip to the market, and riffs on classics like a French apple galette (updated here with frangipane, a rich almond pastry cream) and a lush Fresh Ginger Cake will appeal to bakers whose bookshelves are already groaning with cookbooks. The inclusion of Coconut Layer Cake, Vanilla Ice Cream, Meyer Lemon Sorbet, Chocolate Chocolate-Chip Cookies, and Gingersnaps (including a fat-free variety) shows that Lebovitz also knows when not to mess with a good thing. Given its breadth, depth, and accessibility, readers with a passion for baking will be hard pressed to find a better guide to desserts this year. Photos. --This text refers to the Hardcover edition.

Unaware of Lebovitz till obtaining this cookbook, I was stunned by its diversity and creativity. It is right up my dessert alley, having a nice selection of what I like to make, with lots of tarts, pies, sorbets, crisps and cobblers, many of them fruit laden. The author describes this as the best of his repertoire and then some additions and corrections. I have had time to experience three of a mounting list of the "have to try" category: Pear Tart with Brown Butter, Rum and Pecans; Red Wine-Raspberry Sorbet and Banana Butterscotch Cream Pie (which uniquely has an unbelievably good toffee smoothness and taste with its chocolate-cookie crust. These were not that difficult to pull off and had amazing success and raving compliments from guest diners. That makes about 167 more recipes to try! It comes with excellent sections on ingredients and equipment, along with tips and alternatives on many recipes, all with Ten Speed's 'par-for-the-course' nice large format and exquisite color photos of most of the dishes. Sure to become one of my go-to's for great dessert!

The recipes in this book are fantastic, and there isn't one that would be too difficult make. I wish we had some of the fruits here that are used in the book like persimmon and fresh figs. Ahh well. There are plenty of delicious bakes to be had here!

Lebovitz' recipes and descriptions are always excellent. Some purists seem to dislike the simplicity and thoughtfulness of his writing and/or recipes but, of course, that type of writing and testing and thoughtfulness are the most difficult to accomplish for a writer. He pulls it off all the time.

I just love David's cookbooks. He does so much testing that the recipes work every time. That cannot be said for many recent cookbooks. I can never find his books at book sales because no one gets rid of them...good sign!

This book has great recipes! The recipes are approachable and well explained. It is a reminder that good baking/desserts do not necessarily need to be overly complicated and involve millions of different ingredients. I enjoyed the descriptions of each recipe and the affable tone in which information/instruction is provided.

David is one of my dessert heroes. Like a guitar hero he can rock. He knows his way around the chemistry of fundamentals. So you really learn the foundational techniques and the behavior of core ingredients. Work through this book and it transforms you into a power cook of the sweetest sort. I chose the kindle version. It is a great buy, and even more portable than the printed format. I can slip it into a zip bag to brave the sloppiest cooking space (my battle kitchen). He talks you through the recipes. The right hints at the right time. After a few, you actually know what you are doing, not just following directions. And he really tests his recipes. They all work. And he has the skinny, as it were, on using chocolate, coconut, gelatin, eggs (in whole or in part) and all the sweeteners. And he is not a gadget nut. You do not need an arsenel of high tech kitchen weaponry to make devastating deserts from the casual to the show stopper. Way beyond an ample selection of cakes (Gateau Victoire will slay your guests, or how's about Guiness-Gingerbread Cupcake grenades?) and fusillades of cookies. Puddings and Trifle and tarts, oh my...

Since I bought "Ready for Dessert" I have purchased a great number of other dessert books, but David's is still one of my very favorites. His recipes are interesting and unusual, and I have yet to

make one that I didn't love (my favorite is the ginger cake - incredibly moist and flavorful). Most of the recipes are relatively straightforward to make, and the section on "extras" like sauces and caramels gives you a nice option of dressing up your dessert if you have the time and energy. I also love to read David's little introductions to each of his recipes; he's always charming and funny. If you're looking for a great dessert book with a wide range of recipes, from cookies to souffles to caramel sauces, "Ready for Dessert" is it!

David likes to cook things he likes to eat. Me too! Lots to love in this book.

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