

SWEET SUGAR, SULTRY SPICE : EXOTIC FLAVORS TO WAKE UP YOUR BAKING PDF, EPUB, EBOOK



Malika Ameen | 272 pages | 18 Oct 2016 | Shambhala Publications Inc | 9781611802627 | English | Boston, United States

Sweet Sugar, Sultry Spice

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on how to bake with spices and how spices can bring excitement and sensuality to your food, encouraging you to cook confidently and create new dishes with I love the way Malika talks about spices and cooking! The author instructs on how to bake with spices and how spices can bring excitement and sensuality to your food, encouraging you to cook confidently and create new dishes with the assistance of spices.

Also included are an illustrated glossary of spices, food sourcing resources, and explanations of different types of sugars and flours. I really like the information on how to store dishes, and how to prepare recipes ahead to easily obtain the same results as freshly made dishes. Often this extremely helpful information is not present in cookbooks. The chapter titles are romantic and poetic, and recipes are sorted according to the feelings and sensations that they invoke.

In every recipe, she has highlighted one spice, either the star of the dish, or an important supporting spice. Her devotion to spice is reflected passionately in her writing and her recipes. I made the Blush Brioche Tart, which is strawberry and rhubarb on mascarpone on brioche, and is as delicious as it sounds. Also, it was surprisingly easy, and the best brioche that I have ever made! View 1 comment. Apr 13, roxi Net rated it really liked it. If you do not have fine semolina, you can substitute Cream of Wheat. Preheat the oven to degrees F. Brush the tahini evenly onto the bottom and sides of 11 cups of a cup muffin pan and place in the freezer. Remove the pan from the freezer and sprinkle each cup with the sesame sugar, making sure to coat the cups evenly. Return the pan to the freezer until needed. In a small saucepan over medium heat, combine 2 tablespoons of the butter and the turmeric.

Once the butter is melted, stir to combine and cook until foamy, about 1 minute. Add the remaining butter and reduce the heat to low. When the butter is cool, add the milk, water, and vanilla and whisk together. Add this mixture to the semolina mixture and whisk until just combined and lump free. Stir in the golden raisins. Bake for 20 minutes, until golden brown, firm to the touch at the edge but just a bit soft in the center. Place the pan on a wire rack to cool for 10 minutes. Run a paring knife around the edges of the muffin cups to loosen the friends, then turn them out onto the wire rack to cool fully. Please wait for the page to reload. If the page does not reload within 5 seconds, please refresh the page. This profile is in addition to your subscription and website login. Already have one? Create a commenting profile by providing an email address, password and display name. You will receive an email to complete the registration. Please note the display name will appear on screen when you participate.

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Sweet Sugar, Sultry Spice: Exotic Flavors to Wake Up Your Baking by Malika Ameen

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With Sweet Sugar, Sultry Spice , she finally shares her delicious recipes with the world, adapted effortlessly for cooks of all levels. Her personal stories and inspired instruction are as lovely and inviting as her baking is addictive! This is not your typical baking book. Malika Ameen is bold and poetic in her use of intentional spices or herbs in her recipes. Her combinations are seductive and the results will thrill. Ameen highlights the extensive possibilities for baking with spices, and offers helpful tips for sourcing and storing ingredients.

Search books and authors. View all retailers. Praise for Sweet Sugar, Sultry Spice. Related titles. Dessert Person. Yotam Ottolenghi , Helen Goh. Nadiya Bakes. A New Take on Cake. The Sweet Roasting Tin. Finch Bakery. Lauren and Rachel Finch. Snacking Cakes. The Biscuit. Martha Stewart's Cake Perfection. Editors of Martha Stewart Living. Jenna Rae Cakes and Sweet Treats. Jenna Hutchinson , Ashley Kosowan. Complete Baking. Simple Fruit. To give just one example, and I could give many, here is her process for making those pineapple and honey squares. Then she must set a cast-iron pan over high heat for 3 minutes setting off my smoke alarm , and brown the cubes in two batches, 6 to 7 minutes per batch, individually turning each and every cube to brown on all four sides. The recipe requires a baking pan, a bowl to hold the raw fruit, a skillet to brown the fruit, a second bowl to hold the browned fruit, a third bowl for the dry ingredients, a fourth bowl to combine spices and coffee, a saucepan to make the caramelized honey, and a fifth bowl for whisking the eggs.

By my count that is eight pots and bowls for a single cake. In my oven, which is calibrated correctly, they took 45 minutes. Likewise, the Golden Semolina Friends: The recipe instructed 35 to 40 minutes baking; mine were done in 20 minutes, plus the yield was off. A recipe for Apricot Almond Financiers told readers to use a mini-muffin pan, but the photograph shows they were baked in boat-shaped barquette molds. The

instructions for slicing citrus crosswise are omitted from the Winter Citrus Galette. Baking is expensive and can be laborious. Before I embark on a new recipe, I want some assurance that neither my money nor my time will be wasted. Where were the recipe testers? Was the editor asleep on the job or just stretched dreadfully thin as the publishing industry reels in the face of grave digital threats? The recipe says it makes 12 friends. When Food Editor Peggy Grodinsky tested it, her yield was Also, though it calls for a baking time of 35 to 40 minutes at degrees F, Grodinsky found they were done after just 20 minutes at degrees F.

The recipe below has been amended to reflect those changes. If you do not have fine semolina, you can substitute Cream of Wheat. Preheat the oven to degrees F. Brush the tahini evenly onto the bottom and sides of 11 cups of a cup muffin pan and place in the freezer. Remove the pan from the freezer and sprinkle each cup with the sesame sugar, making sure to coat the cups evenly. Return the pan to the freezer until needed. In a small saucepan over medium heat, combine 2 tablespoons of the butter and the turmeric. Once the butter is melted, stir to combine and cook until foamy, about 1 minute. Add the remaining butter and reduce the heat to low. When the butter is cool, add the milk, water, and vanilla and whisk together. Add this mixture to the semolina mixture and whisk until just combined and lump free. Stir in the golden raisins. Bake for 20 minutes, until golden brown, firm to the touch at the edge but just a bit soft in the center. Place the pan on a wire rack to cool for 10 minutes.

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Take a look at our new and forthcoming titles as well as some of our bestsellers. Join celebrated chef Malika Ameen on this journey of playful discovery, pushing spices beyond the realm of savory into something oh-so-sweet. Spice can add a delicate whisper or a surprising punch to cakes and tarts, cookies and bars, ice creams and sorbets, barks, brittles, and more. Roasted Peach and Custard Borek are a showstopper with velvety saffron cream and subtle cardamom sugar wrapped inside light, crunchy layers of phyllo dough. Peanut brittle is spiked with smoked paprika, cinnamon, and cayenne and drizzled with bittersweet chocolate for an addictive treat. Lusty Lemon Squares update the classic with a spiced dark chocolate crust dotted with pink peppercorns.

Orange zest, vanilla bean, and cinnamon-spiced churros with their accompanying sticky toffee sauce will delight kids and the young at heart. With encouraging language, invaluable tips, and a passionate approach to flavor, Sweet Sugar, Sultry Spice is your passport to a new world of sweets. With Sweet Sugar, Sultry Spice , she finally shares her delicious recipes with the world, adapted effortlessly for cooks of all levels. Her personal stories and inspired instruction are as lovely and inviting as her baking is addictive! Nothing is tricky or finicky. Every recipe tempts! She writes with a Chicago heart, French respect, and a Pakistani soul, sharing sweet memories and recipes that change the way we experience flavors in dessert.

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