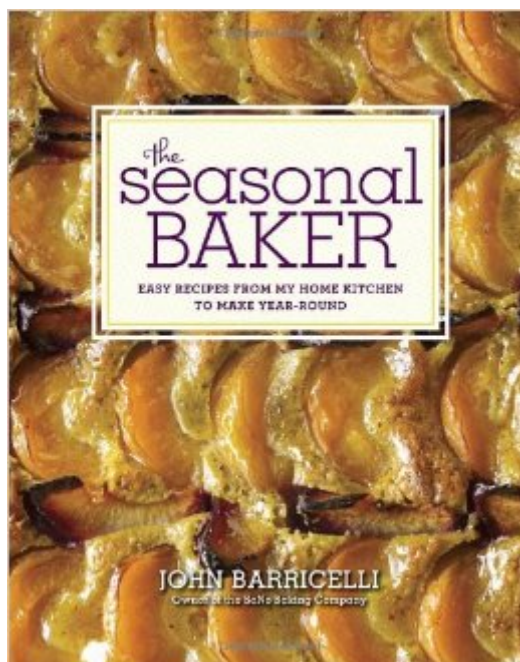


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# The Seasonal Baker: Easy Recipes From My Home Kitchen To Make Year-Round



## Synopsis

Known for his delicious and gorgeous baked goods, John Barricelli of the SoNo Baking Company in Norwalk, Connecticut, has become a local celebrity. In *The Seasonal Baker*, he brings everyday baking with fruits and vegetables within reach for home cooks, offering 135 sweet and savory recipes for all seasons. John patiently walks readers through his recipes for breakfast treats, quick breads, poached fruits, cookies, pies, cakes, quiches, pizzas, and more. He shares his Pearls of Wisdom • using the fall's bounty and including suggestions for how best to submerge fruit for poaching. His Strawberries Romanoff "perfect for summertime" comes with tips on how to gently clean the berries so they retain their beautiful shape. The Blueberry Cheesecake in Glass Jars offers a delightful, picnic-style presentation for company. He presents Joan's Carrot Bars with Cream Cheese Frosting and Spiced Pecans for a cozy winter treat. Pumpkin Whoopie Pies with Cinnamon Cream are a hit with all ages, perfect for Thanksgiving when pumpkin harvest is in full swing. He steeps and softens sun-dried tomatoes for Cheese Focaccia with Summer Squash, and guides you through making Grilled Pizza with Figs and Ricotta, great from summer through early fall, and which can be made in the oven. In his follow-up to his acclaimed *The SoNo Baking Company Cookbook*, John showcases the diversity of the produce, keeping us connected to the seasons. He also includes a definitive shopping guide on how to buy and prepare fruits and vegetables, and how best to store them for later use. This rich collection of recipes, great for beginning bakers and pros alike, is accompanied by gorgeous four-color photography, as well as Barricelli's family stories. These are the recipes that he makes at home with his children, and they will inspire you to add his seasonal family favorites to your own standbys. Often simple enough for anyone to make, these dishes are mouthwateringly beautiful and approachable enough to make during the week. Through fall, winter, spring, and summer, this is the book you'll turn to again and again for recipes that feel like home.

## Book Information

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## Customer Reviews

Chef John Barricelli gives some very interesting tips and background in his introduction and before each chapter. He has an ingredient and equipment checklist and how to choose, store and prepare different fruits, vegetables and herbs. There are lovely colour pictures; some recipes have photos of the finished product. Recipes include; muffins, quick breads, buns, breakfast treats, fruit, cookies and bars, fruit pies and tarts, cupcakes and cakes, crisps, cobblers and fruit spoon desserts, frozen fruit desserts, tarts, quiches, pastas, focaccia and pizza on the grill. There is a good index and a list of sources. The recipes are not the simplest, but not terribly complicated either. The cobblers are the easiest to make and they turn out as delightful desserts. Our family enjoyed all of them and also the winter blueberry streusel pie and the baked ziti with summer vegetables - which although it calls for summer vegetables is a bit heavy for hot weather, but just right for a cooler day. This is a good book to add to a cookbook collection, especially for those who desire some different baking and dessert recipes.

This book is another gift from John Baricelli. His first cookbook Sono Bakery is fabulous and this is just as good. Try the lemon cookies. They are delicious and easy. Both of these books are so well written that a novice can follow the directions to a wonderful outcome. So much thought in these books. I can't say enough as I love to bake and these are two of my very favorite books in a big collection. You just cannot go wrong with either book.

i love this book his recipies are so easy to follow and make. Everyone i have made has turned out great would highly recommend this cookbook for anyone who loves to bake and cook

great recipes and easy to read great to relax with and plan the recipes you will want to try.

I told myself I wasn't going to buy another cook book but I am glad I didn't listen to myself! This is a great book and worth the price! Buy it - you'll b glad u did !

I like this book but I'm not enthusiastic about it. He uses corn syrup in some recipes and in all the gelatos and sorbets so I won't try them, in the daisy cake he uses 16 eggs and 5 yolks (15 yolks, 10 whites and 6 eggs) and I think they're "a bit" too much for me, I've tried the Italian wedding cake, which is not Italian but it's delicious, and Eleonore's plum cake which is a keeper, I'll try the baked ziti too, even if with a different type of pasta.

I watched the chef/baker John Barricelli on the food network as they visited great bakeries and I had hoped to see some recipes from the wonderful looking pastries in his shop. Nothing that was featured on the show was in the book. I felt like most of the recipes were kind of the same old desserts I have seen over the years. Nice pictures and family background. But for someone who has lots of cook books related to desserts, nothing special.

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