



The Secret Recipes

Dominique Ansel , Thomas Schauer (Photographer)

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The Secret Recipes Details

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From Reader Review The Secret Recipes for online ebook

Megan says

Ansel is very interesting; he expands past the food and talks about life (for example, how even though saving the best for last sounds good in theory, we should seize upon the opportunity before it's gone).

He describes the food first and lumps all the recipes at the back of the book; I personally don't like that, as I would like to reference both side by side, but that's just me nitpicking.

I like that he doesn't dwell on Cronuts; that's not all that he has, and it's not even close to the most inventive, whimsical creations he talks about here.

I like that he has beginning, intermediate and advanced recipes; I assumed that this would contain solely complex recipes, as the bakery is known for its intricate work and because his descriptions at the front of the book are only of the delicate, time-consuming ones. I really appreciate that he has both volume and metric measurements (I know I should use metric, but I get so lazy when I have to locate both batteries and my scale). His recipes are very detailed and clear, so they're easy to follow.

I don't see myself making anything from this book anytime soon, but it's a great cookbook to peruse if you're bored with your baked goods.

Rebecca says

This book is way too daunting for the beginner baker. Half the book is stories about the recipes & the other half are recipes split into beginner, intermediate, & advanced. After I started to read this book yesterday cover-to-cover, I then skimmed to the recipes in the back as I love to browse cookbooks and look at food porn. But I started to get overwhelmed thinking about these recipes that take multiple days to prepare & many kitchen gadgets I do not own. Even the beginner recipe of hot cocoa calls for cocoa paste- I don't even know where to find that! Before I knew it, last night I was having nightmares literally about this cookbook and all the pressure I placed on myself to become an amateur pastry chef. I woke up and immediately pulled out my bookmark and rested it with the other cookbooks for another day when I feel more brave.

Kate says

Half of this book is kind of fluffy--big colorful shots of pastries and essays on inspiration. The rest of it is recipes arranged in terms of skill level: beginner, intermediate, and advanced recipes. I made one of the beginner recipes for Superbowl Sunday (chocolate pecan cookies) and they were just fine, not revelatory. The recipe assured me that they wouldn't spread, but they totally spread. I photocopied the recipe for the chocolate caviar tart just in case I want to try something harder in the future.

Jacqueline Amuso Dolby says

Beautiful and inspiring.....

This cookbook is just gorgeous! The stories about these recipes were inspiring. I love reading about the chef and not just getting the recipes. I also loved the gluten free tag on some of the recipes as I have Celiac Disease. The pictures helped in recognizing what recipes are supposed to look like at different stages of the recipe.

Hannah Mead says

Warning: reading this book will make you hungry!! The photographs are stunning and the descriptions of food are incredible. To my surprise I found a lot of insight into the world of creativity and art tucked away in the pages of this book. Never thought I'd be taking notes on creativity from a cook book with the mind of applying them to the craft of writing. But it was a delightful surprise and I will be going back this book again in the future to pull out more snippets of wisdom.

Jocelin says

On page 98 of this cookbook is a recipe that is called :"What Purple Tastes Like" -Purple Tart. This is a definitive dessert choice because it is comprised of blackberries, dark plums & concord grapes. Just the thought of those 3 fruits together makes me think; indeed this is what purple tastes like. Most of the recipes in this book were given there own story as well as recipe. The photography made you want to lick the pages of the of this cookbook. There were tons of fun recipes that looked like zany works of art. There is even an "Angry Birds" dessert.

This is a must have for anyone who is an avid baker.

Cong says

Some of the essays are intriguing.

Miles says

It doesn't happen all that often but when it does, it takes your breath away!

The latest cook and bakery book to arrive is Dominique Ansel's The Secret Recipes, creator of the world famous Cronut - published in the UK in March by Murdoch Books. For those who haven't heard of this delightful delicacy it's a rather ingenious cross between a croissant and a doughnut and although I've never had the chance to eat one, they do look incredibly tempting. An ideal combination meal of breakfast and brunch, lines form every morning at Dominique's New York bakery to buy them. Dominique includes a

home version in his book in the advanced section, not the ones on offer in New York – I am yet to attempt it!

Let's not mess about here; this is without doubt a beautiful book and one that will take pride of place on my bookshelf for years to come. The Secret Recipes is one of those books that oozes quality and I knew it was going to be a good book before I'd had the opportunity to open the cover and turn to the first page, it just feels right, it looks right! A go to book full of irresistible recipes and must bakes, the book takes into consideration three levels of home baker – beginner, intermediate and advanced so there's something here for everyone and something for the beginner and intermediate to aspire to.

The one thing this book does – and I'll certainly testify to this – is make you want to bake immediately. You'll devour the recipes, make a few notes on a shopping pad and rush out to buy ingredients for your first attempt! That's exactly what happened to me on Saturday! I am that man! Once I'd finished my gym session I headed to my local superstore and bought the ingredients required to make chocolate pecan cookies.

One of the interesting things about this book are the notes accompanying each recipe. Dominique encourages you to try new things and if something isn't working with a recipe; don't be afraid to try something different, the instructions guide you through each process from beginning to end in simple steps. The recipes are easy to follow and set out in such a way that as long as you read the recipe before you begin, gather everything you need then you won't go far wrong!

<http://www.milorambles.com/2015/02/20...>

Reem says

Hands down my favorite dessert book. Dominique's stories were inspiring and the recipes are amazing!

C says

Rating this as an art object, not as a recipe book. It's a testament to the photography of The Secret Recipes that I even picked up this book in the first place -- I don't particularly love desserts, and I dislike making them even more. But the photos in this book are just absolutely dreamy and Ansel's descriptions of the inspiration behind each dessert are weirdly inspirational. The second half of the book is all recipes, of which even the ones labeled "beginner" are completely out of my league. Still. Gobbled this up. Kudos to photographer Thomas Schauer, who is a genius.

Katia says

Great essays and fantastic looking recipes. Can't wait to bake some stuff this weekend.

Lisa says

What a great cookbook. The first half is filled with gorgeous photographed pastries and as you read the stories behind the creation of each dessert, you are thinking, "I'm glad they didn't put actual recipes in this book, since I'd never make any of these things..."

Then you keep on reading; about half way through you start thinking, "Hmmm, maybe I wish Ansel DID put in the recipes - maybe I'd make some of these things..."

A few pages later, voila! The "secret" recipes are revealed in order of difficulty preparing them. It takes a lot these days for me to go beyond looking at great and inspiring cookbooks to wanting to make what I see.

I bought a copy at half.com about thirty seconds after re-reading this library book a second time!

Some decadent sweets are definitely in my future.

Rebecca says

I was really interested in reading this book because I love food, and I love making food. I have tried a version of the cronut and I was curious as to how to make it.

I quite liked reading this one as there are a few chapters that feature stories about how Dominique Ansel came up with the ideas of some of his creations. There are also a tonne of pictures that look amazing.

The recipes are really easy to follow as well. They're classed as beginner, intermediate and advanced recipes so if you need to, you can start at the beginner's stuff and work your way up to advanced. There are also a lot of very clear instructions, so that you can know what you're doing each step of the way.

I enjoyed reading through The Secret Recipes and this is definitely one I will be adding to my collection of recipe books.

Sue says

This cookbook is above anything else a fantastic read. I love baking and found reading about the inspiration behind Dominique Ansel's famous creations and love of the craft has sparked a passion to get back to baking! That's a lot to say for a cookbook! The recipes are beautiful creations and I look forward to giving them a try. They are arranged by difficulty level and the more complicated recipes have helpful timing tips (I.e what to make ahead of time) which I am usually surprised by when I attempt complex recipes.

Elizabeth George says

This book is a delight. Not only are the recipes great, but there are articles about various desserts at the beginning which are whimsically written and offer interesting perspectives. Read the book for these, if not

for the recipes.
