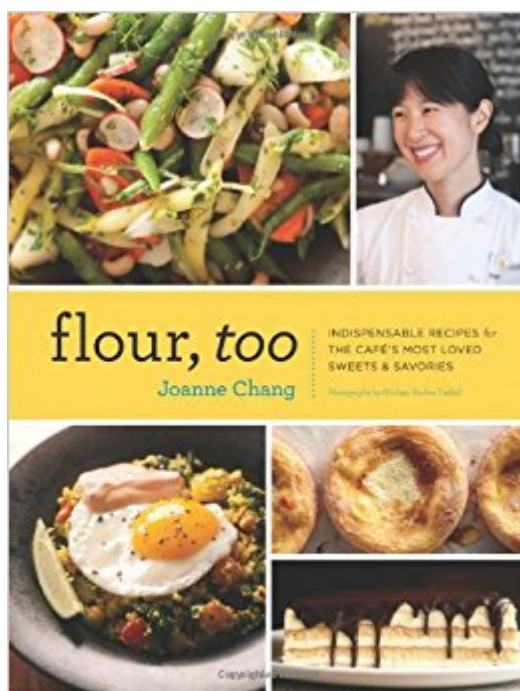


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Flour, Too: Indispensable Recipes For The Cafe's Most Loved Sweets & Savories



Synopsis

The ideal companion to FlourâJoanne Chang's beloved first cookbookâFlour, too includes the most-requested savory fare to have made her four cafÃ©s Boston's favorite stops for breakfast, lunch, and dinner. Here are 100 gratifying recipes for easy at-home eating and entertaining from brunch treats to soups, pizzas, pasta, and, of course, Flour's famous cakes, tarts, and other sweet goodies. More than 50 glorious color photographs by Michael Harlan Turkell take the viewer inside the warm, cozy cafÃ©s; into the night pastry kitchen; and demonstrate the beauty of this delicious food. With a variety of recipes for all skill levels, this mouthwatering collection is a substantial addition to any home cook's bookshelf.

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Customer Reviews

"After thumbing through the pages of Flour, Too, I immediately wanted to drive to Boston and eat everything in sight at Flour Bakery! The photos of Joanne's creations jump off the pages, the recipes are opulent yet un-intimidating. This book has inspired my cooking at home as well as at work!" -Johnny Iuzzini, James Beard Award Winner and author of Dessert FourPlay
"We don't consider a trip to Boston complete if it doesn't include a visit to Flour Bakery for a BLT and a couple of cookies. With Flour, Too we can live vicariously and be there whenever we want." -Amanda Hesser and Merrill Stubbs, co-founders of Food52
"The next best thing to living next door to Flour Bakery is having Joanne Chang's recipes in your kitchen. I'm looking forward to baking my way through this terrific book, starting with the savory - and finishing with one of her sweet endings." -David Lebovitz, author of Ready for Dessert and The Sweet Life in Paris
"Everything we

Joanne Chang is the owner of Flour Bakery + Café, with locations in Boston and Cambridge, Massachusetts, and co-owner of Myers + Chang. She lives in Boston, Massachusetts. Michael Harlan Turkell is an award-winning and James Beard Foundation-nominated photographer. He has shot for an array of publications and numerous cookbooks, and hosts THE FOOD SEEN on HeritageRadioNetwork.org

A A»A¿Chang's first cookbook, *Flour*, is one of my favorite baking cookbooks. But I decided to be cautious before pre-ordering *Flour*, Too. So I made the recipes that were available on "search inside this book." These were the available recipes: Classic Apple Turnover, Cinnamon-Creme Brioche, Vegan Vanilla-Mixed Berry Muffins, Brown Sugar-Oat Cherry Muffins, Twice-Baked Brioche, Fabulous French Toast, Decadent Sunday Waffles, CJS Spiced Banana Pancakes, Steel-Cut Oats, and Denise's Dutch Baby. Made all the recipes except for the Vegan Muffins and Twice-Baked Brioche. Here were the results.1. The waffles are decadent and have become the favorite in my household, beating out N. Silverton's sourdough waffles, D. Greenspan's waffles, and the old but reliable I. Rombauer waffles.2. Denise's Dutch Baby is excellent. It is more sophisticated than A. Thomas's German Apple pancake. Would make a good dessert.3. The French Toast is fabulous but you must remember to start the night before.4. The cherry muffins turned out wonderful, even with substituting the all-purpose flour for the whole wheat flour. I would make them again, but substitute chopped dates for the cherries next time, just for something different.5. The banana pancakes are fine but prefer plain pancakes using M. Cunningham's recipe in *The Breakfast Book* (and also repeated in P. Reinhardt's *Crust and Crumb*.)6. Steel-cut oats are delicious. I have made plain steel-cut oats for years. But based on inspiration from her recipe, I incorporate cinnamon and nutmeg to the milk, water, brown sugar, and salt and bring to boil before

adding the oats and cook for about 15-20 minutes. The spices add a warmth to the cereal. And whenever I have pears, usually D'Anjou, I cook them as stated in the recipe. They are a delicious addition.

7. The apple turnovers are superb. Just a note, I did not use J. Chang's puff pastry recipes because I already had some puff pastry from an N. Silverton recipe. Either way, definitely try. (N. Silverton's apple turnovers are, also, excellent. Better yet try the Lemon Turnovers in her book *Pastries From the La Brea Bakery* but use J. Chang's Lemon Curd. Delicious.)

8. The Cinnamon-Creme Brioche was sublime. Heavenly may be the way to describe these treats. J. Chang's brioche recipe is my favorite and most reliable brioche. All her recipes using her brioche dough are wonderful, and I even use it when other cookbooks call for brioche, e.g. C. Hitz's Lemon Brioche Doughnuts (a must try, along with his Gibassier). My one complaint about the cookbook would be that liquid measurements were given only by volume, both U.S. and metric, and not by weight. For those of us who cook by weight, we must do the conversions.

When reviewing the Vegan Vanilla-Mixed Berry Muffins recipe, I noticed either the volume or weight for the flour seems to be incorrect, or at least not consistent with the flour conversions in the other recipes. The cookbook *Flour* did not have this problem. Hopefully, this is the only recipe in *Flour, Too* with this discrepancy. (10 June 2013 NOTE: This discrepancy has been corrected for both the book and search inside. Must have caught it before the printing. Good editing!) I would have liked to try some savory recipes but unfortunately none was available. And again, whatever you do, make the Cinnamon-Creme Brioche.

PS: Disclaimer: I have never been to any of J. Chang's bakeries or restaurant.

6 June 2013 Received cookbook today. Had a chance to look it over but not to cook from it. Layout is basically the same as her first cookbook, *flour*, with one important exception: the ingredient list is easier to read because the typeface is bold, not normal weight. I still wish for black ink instead of gray ink. Quality printing. Well bound, sewn binding. Professional photos.

Just like *Flour*, the directions are clear and concise and the stories are a nice short read. Well written and thought out. Reviewed the brioche, pastry cream, and lemon curd recipes, listed in the Basics chapter. Exactly or nearly the same as before, which is good, because they are excellent recipes. Kosher salt is used in both cookbooks. In her first cookbook, she notes under the ingredients chapter that "You can use table salt if you don't have kosher salt, but only use about half the amount called for." I did not see this very important note in *flour*, too.

10 June 2013 Tried two savory dishes with two positive outcomes. The first savory dish was Christopher's Oven-Baked Potato And Red Pepper Tortilla, aka frittata. Having crisp potatoes cooked with smoked paprika is a nice variation. Would recommend serving it with a green sauce such as the one that accompanies the Summer Squash Frittata in D. Madison's *The Greens Cook Book*. The Tortilla would be an

excellent meal for guests, because it can be made ahead of time and is just as good cold as hot. The second savory dish was Vegan Carrot And Ginger soup. I like carrots but have not found a good carrot soup. Until today. The soup is hearty and delicious. Roasting carrots did make them sweeter. Thanks J. Chang. And thanks for the tip on freezing ginger. And of course, tried one sweet recipe. Decided to make the Maple-Apple Upside-Down Buttermilk Cake because it was straightforward and could be eaten about 1 hour after it was baked. Another winner. J. Chang recommends to eat this cake warm. Actually, we thought it was even better the next day. Highly recommend

I've never had the opportunity to visit the Flour bakery in Boston, but after reading this cookbook I have a sudden aching desire to visit the East Coast. This is one of those cookbooks that is such a pleasure to read from cover to cover. I enjoy her prose - it's friendly and approachable, and completely devoid of any self-importance (which would even be understandable given the rock-star status of her restaurants). It makes you believe you can bake and cook anything within its covers. I sincerely want to make 97% of her recipes. A batch of her brioche dough is currently resting in my fridge, and if the gorgeous silkiness of the dough is any indicator of how the baked product will be, I'm hooked! Here are my thoughts on everything else I've made so far:- Decadent Sunday Waffles - one of my new favorites. Crispy outside, chewy inside, more substantial than the overnight yeasted waffles with a light enough texture to make you want seconds. Or thirds.- Brown sugar-oat cherry muffins - Amazing the first day, like bricks the second day unless reheated. This is pure, whole-grain health food and tastes great to boot. I did require a glass of milk to help these muffins go down, but that's by no means a complaint!- Spiced banana pancakes - Got mixed love/hate reviews in my family. I'm used to the mashed-type banana pancakes, so the whole sliced banana pieces were off-putting to me, but my husband and kids loved them. The spices made it interesting and different, though I personally thought it was too heavy on the allspice.- Spicy three-bean and corn chili - Before I added a ton more salt, I thought this chili was waaaaaay too tart and funky. Once I adjusted the amount of salt to way more than what was recommended, the rest of the funkiness somehow mellowed and came together into a lovely unique vegetarian chili that my whole family gobbled up. Basically, as I was just flipping through the book to remember which recipes I'd made, I found myself wanting to cook ALL the things again. I can't wait until summer so I can make some of the delightful-looking salads. Get this book - you won't regret it! UPDATE 3/25/15:* The brioche turned out AMAZING! I baked half a batch into loaves (they rise a TON and I ended up with a 9x5 loaf and a mini-loaf but could have easily gotten two mini-loaves plus the 9x5 out of it) and froze the other

half batch. A few weeks later I pulled it out and made her breakfast pizzas.* Breakfast pizzas - These were quite tasty, though I don't think I would use brioche dough to make them again - seemed like a waste of perfectly good brioche where the strong flavors of bacon, caramelized onions and cheese completely overpowered the delicate, buttery flavor of the brioche. I would definitely make the breakfast pizzas again, but with regular pizza dough.* Focaccia dough - I baked half a batch into a plain loaf as directed, though I overbaked the loaf (it was in a friend's oven and I wasn't there to keep an eye on it), so it turned out a little crispier than it should have been, but the flavor was still amazing - the whole family even kept going back for stale slices the next day!* Hot pockets - the other half of focaccia dough became her hot pockets with black forest ham and Vermont cheddar cheese. The kids were amazed at how good these were - we all were! Soft, chewy focaccia encasing pleasantly sharp cheddar and ham made for some truly luxurious comfort food. Definitely put a sheet of parchment or foil under them because some of the cheese will ooze out no matter how tightly you pinch those edges. I'm still regularly looking for excuses to cook/bake out of this book and can't wait to try her more savory offerings. This book has definitely earned its place on my shelf!

I went to Flour Bakery while in Boston and loved it. Breakfast, lunch or dinner it is always amazing food. I always take a box of her delicious baked goods home with me to CA. The last trip I saw her cookbook Flour and bought it for my daughter to make Joanne's raspberry bars. Joanne has a great story to tell (I got to read on the plane ride home) but other than that my daughter took over the book, I also had to buy Flour, too on . My daughter changed her way of baking from measurements to weights. She makes and stores her ingredients. Joanne tells you how long you can store or prepare something in advance or keep in your refrigerator. Recipes overlap, once you have mastered the basic pastry or bread it is used for many different things. We now no longer buy cakes or goodies from a bakery, my daughter makes cakes, breads, and pastries that all taste amazing. Last night my daughter made focaccia buns that changed our homemade hamburgers into gourmet burgers. Thank you Joanne for sharing your story and recipes.

Joanne Chang is a great teacher and this book has some very unique and doable recipes in it. The one thing I would encourage buyers to do is to go to Craftsy and purchase her course on Classic and Creative Brioche. The lessons are wonderful. I have now made brioche loaf, money bread, and cinnamon rolls with her recipe and they are fabulous!

Good recipes, but do yourself a favor and save yourself some headaches - buy the actual book and NOT the Kindle edition! It is hard to try to make some of these recipes while looking at them on my Kindle.

I have both cookbooks and frequent the restaurant/bakery when I'm in the city. The books have nice illustrations, clear instructions and helpful notes.

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