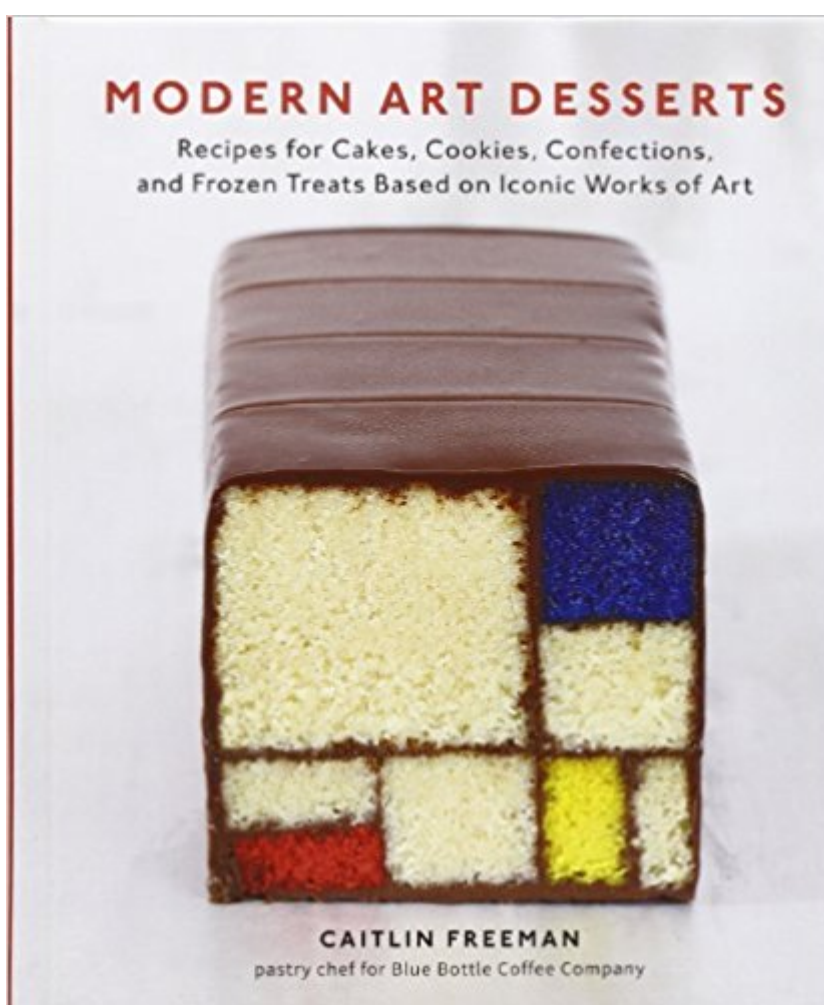


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Modern Art Desserts: Recipes For Cakes, Cookies, Confections, And Frozen Treats Based On Iconic Works Of Art



Synopsis

Taking cues from works by Andy Warhol, Frida Kahlo, and Matisse, pastry chef Caitlin Freeman, of Miette bakery and Blue Bottle Coffee fame, creates a collection of uniquely delicious dessert recipes (with step-by-step assembly guides) that give readers all they need to make their own edible masterpieces. From a fudge pop based on an Ellsworth Kelly sculpture to a pristinely segmented cake fashioned after Mondrian's well-known composition, this collection of uniquely delicious recipes for cookies, parfait, gelatines, ice pops, ice cream, cakes, and inventive drinks has everything you need to astound friends, family, and guests with your own edible masterpieces. Taking cues from modern art's most revered artists, these twenty-seven showstopping desserts exhibit the charm and sophistication of works by Andy Warhol, Cindy Sherman, Henri Matisse, Jeff Koons, Roy Lichtenstein, Richard Avedon, Wayne Thiebaud, and more. Featuring an image of the original artwork alongside a museum curator's perspective on the original piece and detailed, easy-to-follow directions (with step-by-step assembly guides adapted for home bakers), *Modern Art Desserts* will inspire a kitchen gallery of stunning treats.

Book Information

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Customer Reviews

Featured Recipe from *Modern Art Desserts*: Kelly Fudge Pop
Makes 8-10 fudge pops
Ingredients
8 ounces (227 g) high-quality bittersweet chocolate (62% to 70% cacao), coarsely chopped
1 tablespoon vanilla extract
1 1/4 cups (10.4 oz / 290 g) heavy cream
1 cup (8.6 oz / 242 g) whole milk
1/4 cup (1.8 oz / 50 g) sugar
4 teaspoons natural (not Dutch-processed) unsweetened cocoa

powder 1 teaspoon kosher salt Directions Have ready 10 ice-pop molds. If your molds are flexible like the ones we use at the museum, set them on a rimmed baking sheet. Place the chocolate in a large heatproof bowl, add the vanilla extract, and set aside. In a medium, heavy-bottomed saucepan, combine the cream, milk, sugar, cocoa powder, and salt. Cook over medium-low heat, whisking often to break up the lumps of cocoa powder, until bubbles start to form around the edges and the temperature of the mixture registers 180° F to 190° F on a digital thermometer. Immediately pour the cream mixture over the chocolate and stir with a whisk or blend with an immersion blender until the chocolate is completely melted and the mixture is a smooth liquid (a thoroughly emulsified mixture will yield the most creamy fudge pop). Strain the mixture through a fine-mesh sieve set over a liquid measuring cup. Pour the chocolate mixture into the ice-pop molds and freeze until solid, at least 4 hours or up to 2 weeks; follow the manufacturer's instructions for inserting the sticks. If you don't have ice-pop molds, pour the chocolate mixture into ice cube trays; freeze until partially frozen, about 30 minutes, and then insert a toothpick or short wooden skewer into each ice pop. Continue freezing until solid. Unmold the fudge pops, dipping the molds into warm water to loosen, if needed, and serve.

Starred Review Although all of baker-author (The Blue Bottle Craft of Coffee, 2012) Freeman's inspirations have been prompted by the San Francisco Museum of Modern Art, it's hard to believe that photographer Francesca Woodman's works could be classified as iconic—especially since her portfolio spans only a few years. Nonetheless, this is a remarkably innovative collection of more than 30 dessert recipes, all of which are modeled on art owned by the museum. Since that's the home of the author's Blue Bottle Caf  , she takes full advantage of her environment, laying a good foundation, first, for those who dare to emulate her fancibles. (The names might sound simple, but processes alone consume many hours and demand much baking expertise.) For example, the Sherman ice cream float (after Cindy Sherman's photographs) is actually two recipes—raspberry sorbet and bubble-gum-soda concentrate—resulting in eight floats over the space of eight hours. Each recipe is accompanied by a photograph of the artwork upon which it is based, with a short but vivid description as well as instructions (with color photographs). --Barbara Jacobs

While many of the recipes are too time-consuming for most home cooks, this book is a pleasure to look at and read. Nice to know the author/baker's inspiration for the desserts and a few will be tried.

Modern Art Desserts is a gorgeous cookbook. I love design and I love baking so I'm really enjoying reading this work of art. I haven't tried any recipes yet, but I cannot wait for an opportunity.

Compliments to the chef xo

My daughter just started cooking and she loves this book and has already made each item in the book and some three and four times.

Love this book, it really has original recipes for art lovers! the delivering was very good and fast. I would definitely recommend!

I saw this in the museum store for the cover price and purchased it on for a great deal. It is a pretty cool cookbook.

... but this is a great gift for someone who is both a painter and a chef, which is why I bought it.

Super cute, but you really need to know how to bake as some of the finishing is not as easy as it looks

Very interesting take on dessert as art. The book is beautifully photographed. Instructions are very concise. Recipes are not too complicated.

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