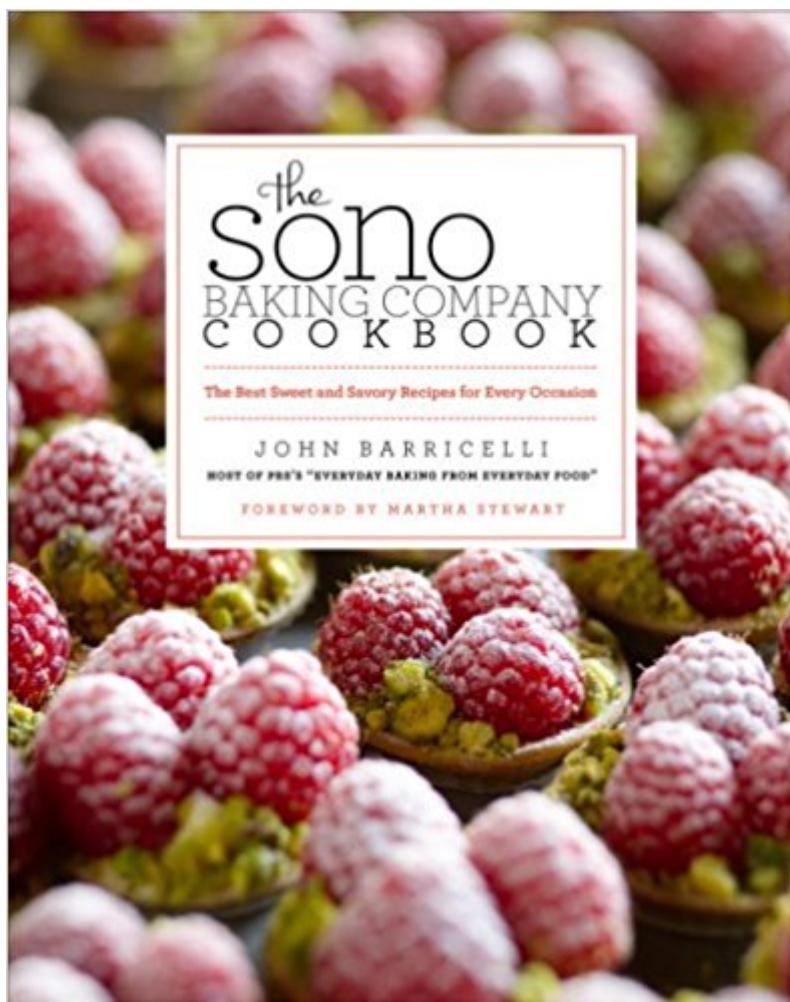


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# The SoNo Baking Company Cookbook: The Best Sweet And Savory Recipes For Every Occasion



## Synopsis

Warm pecan-studded sticky buns; banana streusel muffins; passionfruit mousse served atop a thin layer of sponge cake and garnished with fresh raspberries; decadent chocolate cake layered and iced with smooth, elegant chocolate ganache; red velvet cupcakes; and focaccia flavored with fresh herbs and topped with tomato, mozzarella, and pestoâ "these are some of the mouth-watering recipes that John Barricelli shares in *The SoNo Baking Company Cookbook*. Â A regular on *The Martha Stewart Show* and host of *Everyday Baking*, John Barricelli is a familiar face to home bakers. When he opened the SoNo Baking Company & CafÃ© in South Norwalk, Connecticut in 2005, the New York Times gushed, âœThis new bakery is superb and proves it daily,â• and since then it has become a hot spot for discerning pastry aficionados across the Northeast. Â The *SoNo Baking Company Cookbook* is for both first-time and experienced home bakers who can find everything they need here. With these foolproof recipes for breads, specialty cakes, delicate pastries, and much more, you can now create your baking repertoire including new variations on old favorites.Â With Johnâ™s simple-yet-elegant recipes and his easy-to-follow directions and techniquesâ "including how to make the best brownies and the lightest meringuesâ "The *SoNo Baking Company Cookbook* will be used in your home kitchen for years to come.Â John will teach you what dough should feel like, what batter should look like, and what bread should smell like when it's baking in the oven so that you become a confident, intuitive baker.Â Â Â A third-generation baker, JOHN BARRICELLI graduated from the Culinary Institute of America and worked at River CafÃ©, Le Bernardin, and the Four Seasons Restaurant. He then owned and ran Cousin John's CafÃ© and Bakery in Brooklyn for ten years. John worked at Martha Stewart Living Omnimedia, becoming a featured chef on *Everyday Food*, and in 2008 he became host of the spin-off *Everyday Baking*. In 2005, John opened the SoNo Baking Company and Cafe in South Norwalk, Connecticut.

## Book Information

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## Customer Reviews

I was impressed with the easy, down-to-earth style of this self-made chef on Martha Stewart. His history towards success in the baking field, of course includes working within the Martha empire (and she writes an interesting foreward), but this down-to-earth, aesthetically appealing cookbook of fairly basic, 'normal' recipes is a welcome treat from a master pastry chef. The crisps, scones, brownies and other rich, savory recipes are ones that I will be comfortable using over and over again. I have tried the chocolate chip oatmeal coconut cookies and they are so much better than the ones on the Oatmeal box cover. Some of the cakes (Choc Ganache Cake, Boston Cream pie, orange chiffon cake) the raspberry truffle, apple chips and quiche lorraine are especially good for showers, brunches and holiday buffets. After watching John Barricelli work on tv and reading through this book cover to cover, I am inspired to take the things I ordinarily bake with Bisquick to another level, and cultivate my own artful creation of pastries with the freshest ingredients as he stresses (like splitting and scraping the vanilla bean - something that lures me every time I see it, but haven't yet tried). The recipe I tried with success is the Potato, onion and rosemary focaccia (GREAT!) & and also tried the coconut macaroons dipped in chocolate (to die for). Look forward to trying the carrot cake cupcakes, butterscotch pudding and blueberry buckle. Not sure I have time for the 14-step (although very clear, step by step with photos) almond croissants; and as with all cookbooks there are recipes that don't interest me such as the cherry tomato tartlet or the ginger pear danish. The reasons I want this book in my collection are 1.

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