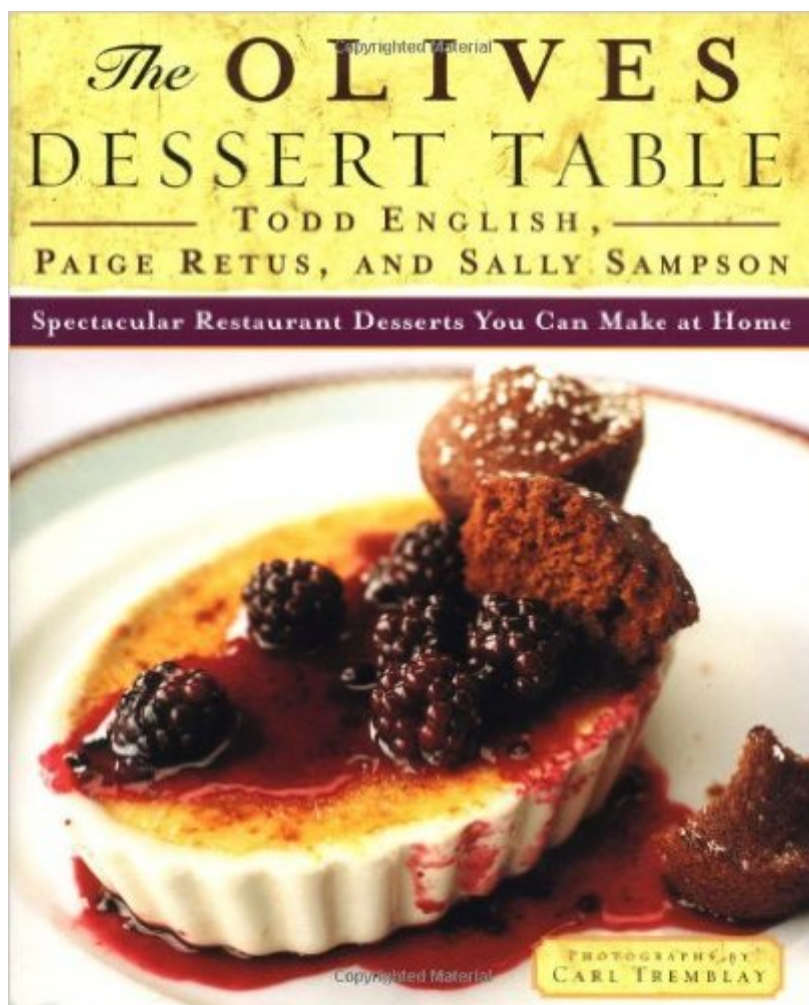


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The Olives Dessert Table: Spectacular Restaurant Desserts You Can Make At Home



Synopsis

Todd English soared to stardom in the culinary world with his distinctive style of layering flavors and textures, a style that has made his restaurants, and the cookbooks that feature his dishes, so popular. The philosophy for the desserts served at Olives is the same as that for the entrees: "We like to pull things out of the country and dress them up," says Todd. "We take very simple things and layer them together to compose a more complex dish." The result? Desserts that are always more than the sum of their parts, combining familiar and comfortable flavors in unique and unexpected ways. Extravagant creations such as Mango Tarte Tatin with Pastry Cream and Chocolate Pastry; Apple-Topped Gingerbread with Hot Applesauce and Cinnamon Ice Cream; Butterscotch Pudding in a Chocolate Crumb Crust with Fudge-Topped Toffee Cookies and Chocolate Lace Cigarettes; Blue Cheese Danish with Port-Poached Pears; Cranberry-Lime Sorbet with Walnut Rugelach; Double Chocolate Souffle with Deep, Dark Chocolate Ice Cream, Chocolate-Chocolate Chip Cookies, and Chocolate Anglaise. Best of all, each of the 43 spectacular desserts featured is made up of building block recipes (more than 145 in all), many of which can be prepared ahead of time, and many that taste great on their own. So you can wow your guests with White Chocolate Banana Bread Pudding with Caramel Semi-Freddo and Boozy Caramel Sauce. Or simply serve your family the best banana bread they'll ever have. No matter which option you choose, the results will be extraordinary.

Book Information

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Customer Reviews

After eating at Olives many times, I have always wanted to know who the pasrty chef is and some of the great recipes. Now I have them! I tried the Ginger Crinkles and they were as good as I remember them when I had them at Olives. Butterscotch pudding dessert and served it last night, what a hit. Thank you for such a great book.

I love Olives Restaurant, and own two other cookbooks by Todd English. I guess you could call me a foodie--I love to keep up with the local food scene. I received this book as a Christmas gift, and was delighted by the delicious sounding recipes, and gorgeous photographs. Most of the recipes are rather involved, however,so be prepared to spend some time in the kitchen. Todd English does explain that many of these recipes can be made without the accompanying sauces, tuiles, etc, and he puts a star after the components that are good enough to stand on their own. I made the lemon cake(it took me all afternoon) but the result was delicious! I would save this recipe for a special occasion because the amount of butter, eggs, and lemons that this recipe calls for is astonishing. Not for the cholesterol concious!

This is my FAVORITE dessert cookbook. Every single thing I have made from this cookbook has turned out amazing. I love that all the recipes have multiple parts to them so I can choose just to make Banana Bread for Breakfast or I can make White Chocolate Banana Bread Pudding with Caramel Semi Fredo and Boozy Caramel Sauce (my favorite recipie so far) for a dinner party. The cookbook also gives beautiful pictures and lots of details to make sure that you do it right. Be careful though- I am now the required to make the dessert every Thanksgiving!

I found this cookbook to be intriguing. There are recipes that are simple enough for everyday fare and then there are those that are complex and perfect for the ooh aah desserts. The pictures are wonderful and help in visualizing what the finished product will look like. The recipes are concise and easy to follow even those like the chocolate bombe and all its steps.

One thing that I have appreciated from English's cookbooks overall is that he doesn't shy away from including the restaurants' most popular dishes. He also provides recipes that taste like exact replicas of what you've enjoyed in the restaurant. This cookbook is no exception. If you've loved the dessert at Olives you are sure to find lots of sweets in here that you remember. The only thing to keep in mind is that many of the desserts featured in this book are plated desserts that require many components. This is neither a positive or negative, but does limit the occasions on which they can

be served. I don't mind taking the time to make extra components, but when a dessert has to be plated to be fully assembled it does make it really hard to bring the dessert along to a dinner party or pot luck. Overall this dessert book is fantastic and everything you would expect from Todd English. I highly recommend it as well as his other books like The Figs Table: More Than 100 Recipes for Pizzas, Pastas, Salads, and Desserts.

This book was very easy to use. I have a small restaurant and the desserts have become my responsibility. Recipes are very easy to follow and most of the ingredients are accessible in smaller communities. I have made several of the desserts from this book and served them with great reviews.

This is the 2nd cookbook we have ordered -- we literally used the first one until it fell apart! The recipes are concise and while a little tricky if you aren't a great baker . . . the results are definitely worth the effort!

If there is one Celebrity Chef I recommend, it's Todd English, This man is fantastic! Every recipe I try with Todd is amazing! Everyone loves it!

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