



Bouchon Bakery

Thomas Keller, Sebastien Rouxel

Download now

Read Online →

Bouchon Bakery

Thomas Keller , Sebastien Rouxel

Bouchon Bakery Thomas Keller , Sebastien Rouxel

Baked goods that are marvels of ingenuity and simplicity from the famed Bouchon Bakery. The tastes of childhood have always been a touchstone for Thomas Keller, and in this dazzling amalgam of American and French baked goods, you'll find recipes for the beloved TKOs and Oh Ohs (Keller's takes on Oreos and Hostess's Ho Hos) and all the French classics he fell in love with as a young chef apprenticing in Paris: the baguettes, the macarons, the mille-feuilles, the "tartes aux fruits." Co-author Sebastien Rouxel, executive pastry chef for the Thomas Keller Restaurant Group, has spent years refining techniques through trial and error, and every page offers a new lesson: a trick that assures uniformity, a subtlety that makes for a professional finish, a flash of brilliance that heightens flavor and enhances texture. The deft twists, perfectly written recipes, and dazzling photographs make perfection inevitable.

Bouchon Bakery Details

Date : Published October 23rd 2012 by Artisan (first published October 9th 2012)

ISBN : 9781579654351

Author : Thomas Keller , Sebastien Rouxel

Format : Hardcover 400 pages

Genre : Food and Drink, Cookbooks, Cooking, Food, Nonfiction

 [Download Bouchon Bakery ...pdf](#)

 [Read Online Bouchon Bakery ...pdf](#)

Download and Read Free Online Bouchon Bakery Thomas Keller , Sebastien Rouxel

From Reader Review Bouchon Bakery for online ebook

M.A. Kropp says

I haven't baked everything in this book, but I think there will be many recipes that get made before long. Thomas Keller is a renowned chef and owner of very upscale restaurants including per se and the French Laundry. He wanted to start baking the breads for his restaurants, and opened the first Bouchon Bakery in 2003. He wanted to provide the bread for the restaurants, of course, but also to have a small cafe to sell pastries and breads similar to the ones he'd loved so working in Paris. He hired Matthew McDonald to run the bakery operation, and Sebastian Rouxel as pastry chef. The Bouchon Bakery has expanded to five bakeries.

Keller is mainly a savory chef, but he grew to love the aroma and flavors of bread and baked goods in Paris, as well as growing up where cookies were an everyday treat. The bakeries recreate some of these childhood memories in their own way. There are versions of Oreos, Nutter Butters, and Pecan Sandies, among others, in the book. I've made the Pecan Sandies, and they are delicious.

The book is beautiful, with clean, white pages, and stunning photography. It is large and a bit heavy. The recipes are clearly written, with ingredient lists in both metric weight measures (which Keller highly recommends using, and I do, too), and the more usual volume measures. Some recipes use specific ingredients, but there is a source listing in the back of the book. There are sections on Cookies, Scones and Muffins, Cakes, Tarts, Pate a Choux, Brioche and Doughnuts, Puff Pastry and Croissants, Breads, and Confections. There is also a chapter on Basics which gives recipes for frostings, fillings, glazes, and other things that don't necessarily fit in the other chapters, but are things every baker should know.

This is not a learn to bake book. Some of the recipes are a bit involved, and some are not, probably, for the novice baker. It certainly has a place on the cookbook shelf of anyone who loves to bake and wants to make some really wonderful treats.

Annabel Dunstone Gray says

Love this book! So far I've made the French macarons, double chocolate chunk cookies, & Italian buttercream. Yes, the book is enormous but I found the size useful- it lays open to the correct page on my counter. And as others have pointed out, you have to weigh absolutely *everything* (including eggs), but I find it comforting to know I'm baking with the exact right measurements.

A couple notes-

- You can find Dutch process cocoa at Sur la Table
 - I didn't care for Kosher salt in the cookies- way too salty for me. Next time I'll use a finer grain.
-

Rebecca says

This book is HUGE. Which is awesome, because you can see the gorgeous photos large-scale. Still, I don't know how you'd wrestle with this in a kitchen.

"I also learned that a bakery is an anchor -- it draws a community around it. People would sit in the bakeries to eat their croissants; they would gather in the morning, and in the afternoon. People come together at and around bakeries. Baking is a unifying force." -p. 9

Madeleines!! p. 94

p. 172 - dear lord, the double-page eclairs spread

Douglas Hitzel says

Thomas Keller is a man of precision, taste, and understanding when it comes to baking. His understanding of ingredients and baking processes are immediately clear. You do not have to read far into his book to see he is passionate, creative, and knowledgeable. All bakers alike will benefit from what Keller provides here. One of my favorite aspects of this book is his clear explanation of why weighing ingredients is essential to great baking. One of the most annoying aspects about him can also be his moderate pretentiousness. "...again playing with the American cookie idiom..." (Insert eye roll and big sigh here). All of that said, this book is an incredible resource for any and all who love baking!

Ella says

This is a beautiful book. What I have cooked from it is delicious. However it is definitely a coffee table cookbook. The recipes were poorly edited and made rolling out tart dough incomprehensible, which rolling out tart dough should not be. The brioche recipe is the most finicky yeast dough I have ever worked with and I regularly work with yeast. Bouchon Bakery also markets itself to home bakers, although most recipes need professional equipment, ingredients, or plenty of four-handed maneuvers. It is also expensive to cook from this book for the same reasons it is not for home bakers. All in all, 5 stars for attractiveness, 4 for flavor, 2 for workability. For a beautiful cookbook that is far more straightforward I suggest *Homemade Summer* by Yvette Van Boven.

Betsy says

Do you bake, want to bake, dream about baked goods and are a Type-A personality, then invest in this book! Thomas Keller is a genius in the kitchen and in business as evidenced by the success of his restaurants coast-to-coast. If you are a foodie, own a restaurant that is struggling, or are contemplating getting into the business, follow this man's lead and you will never go wrong. Yes...I am a fan :-). Oatmeal Raisin cookies are the best I've ever had!

Kelsey Forkner says

This book contains the best muffin recipe I've ever tried.

Michelle says

Review of Kindle edition, which I wholeheartedly recommend even if you don't have a Kindle! Just download it on a tablet, phone, or computer because who wants to be carrying a GIANT BOOK around the kitchen as you're trying to bake!

I've always had this idea in my head that I'd like to be "good at baking". Maybe I'll get there someday, but the first step is learning.

WHO IS THE BOOK FOR?

Let's assume you're not a professional browsing this cookbook for ideas (the book definitely speaks to them with its numerous "Note to professionals" sections) and that you're a home baker like *moi*.

There are two types of home bakers: I am one of the home bakers who wants to do things "the right way" and I want to understand why things work out (or fail) the way they do.

If you're a home baker who wants simple, crowd-pleasing recipes with regular ingredients and kitchen equipment, this is probably not the kind of book for you. Ask yourself "am I willing to use a kitchen scale for every ingredient - even eggs". If not, this book is not for you.

It's easy to get overwhelmed at the sheer amount of equipment recommended for some of these recipes. Convection ovens! Jumbo muffin pans!

Some aren't required and you can improvise a little (yeah, I use normal muffin pans and the normal oven that came with my apartment...). The technique and equipment are how you get bakery-quality goods and every departure from the technique is a chance for the quality to go down. After all, who would buy my normal-sized muffins at a bakery? That being said...

*** LISTEN TO THE ADVICE AS MUCH AS POSSIBLE. ***

I thought it was nuts to measure and strain eggs, but you know what? It makes sense to get that perfect ratio, which is what baking is all about.

If you're not willing to put in the effort to use pastry-chef techniques, do not be surprised when you do not get *pâtisserie*-perfect results.

RECIPES

I only got this book yesterday, so I've only made the corn muffins, which I perceived to be the easiest thing in the book. I was surprised to chill the muffin batter overnight, but hey, who am I to question the pastry gods. Chilling the dough may have other scientific benefits (Mr. Rouxel and/or Mr. Keller probably knows), but I know that this kept the corn from all sinking to the bottom and spread evenly throughout.

Following the rules earned me beautifully airy and moist muffins.

There are recipes in here that I'm likely never going to make - Bouchon Bakery house specialties which I don't care too much about right now in my quest to learn the classics - but they're sure fun to look at and read about. Also, I'm going to hold off on the "bread" section because I want to master pastry first.

Like the basic American I am, I can't wait to learn the macarons and croissants. Happy baking!

Edit 5/20: I have made several more recipes in this book (macarons, various icings/curds, and the chocolate-cherry scones) and I am convinced that the chocolate cherry scones are the food of the gods.

Optimist ?King's Wench? & MANTIES Champion says

I must confess that I'm a bit biased in that I heart all things Thomas Keller. I have both Ad Hoc & Bouchon that I use regularly. There are a few renown chefs that I follow, some for the sole reason that they are great at what they do others for their personality & of course the recipes but TK is one that embodies both.

This book has major contributions from 2 of his chefs Sebastien Rouxel & Matthew McDonald. There's a wealth of information to be had from these 3 chefs & if you love to bake or are a starting chef, you should start here after picking up a scale that is. What I most love about TKs books are the tips, just little hints that maybe you would think about & maybe you wouldn't but things that actually make it feel like he's somehow right there with you. I guess more succinctly the details of cooking/baking that happen "in the moment" are all here. The books are all extremely accessible & user friendly. Explanations are given for every method that is encouraged & basic recipes always are in the back of the books-staple recipes like pastry cream & buttercream that can translate to so many other recipes. I often use TKs basics when I'm cooking even if I'm following someone else's recipe or if I'm creating something myself.

This is a great book. Essential if you love to bake or are a huge TK fan. The man just knows his stuff period.

Marion says

This book hurt my back and wrists trying to carry it home from the library. Also, the recipes are ridiculous and will make you want to punch someone. Side note: 1 cup of eggs equals 5 large eggs.

B says

Disclaimer: I have not tried to execute any of the recipes in my own kitchen although I have eaten almost every type of baked goods, salads, soup, sandwiches from the Bakery, even a bite of the dog biscuit. And it is not overrated.

I did spend a couple of hours reading this and the passion these three men have for their profession and their work ethics are admirable. Their personal stories of family and childhood events are touching. All the recipes have measurements in the metric system which I find so convenient and wish was the case for all American cookbooks.

Lee says

When I picked this book up at the library, I was attracted by the cover and hooked by the beautiful photos I saw as I flipped through. In fact, it wasn't until I began reading it that I realized the author(s) own/work in some highly-regarded (famous?) restaurants.

That said, the more I read of the recipes, the more I realized that this cookbook, unlike others I've enjoyed, would be something to aspire to - something inspirational that I hope, "one day," to cook from. Even though the authors seem to do a good job translating their professional and large-scale recipes into smaller dimensions and clear instructions, the techniques and such are just a bit more than I feel ready to try.

The recipes sound (and look!) delicious, though, and it's obvious the chef authors care about their craft.

Zomick's Bakery says

It is a good book, containing some interesting recipes. Some of them, like the challah bread, I tried preparing at my Zomick's bakery and the results from customers were generally positive. I'm still reading it when I like to try something new. Even though those are not kosher recipes, some of them can be modified and offer delicious foods. Big plus is for having nice photos of the food recipes. - Zomick's Bread

Robert Hudder says

Restaurant recipes that are changed so that they can be used in the home kitchen - includes bread. Most of the recipes are familiar but some of the hints and techniques are variations and may be helpful for those hoping to elevate their baking.

I will be taking down 4 or 5 recipes, mainly from the tart area of the cookbook. There is a rhubarb recipe that uses a technique of cooking the rhubarb first and then making a tart around it. One of my favourite things is rhubarb and this looks so stunning that I am going to have to try it. I only hope that I can get enough rhubarb in the next few weeks to keep my dreams of trying all the recipes I have on the go.

Another one that has made me go yum was a caramel nut tart using pate brisee and so there is that. All in all, not enough new for me to buy but at least a few for me to try. It is another beautiful book by the Thomas Keller team.

Pattie Tierney says

This is a beautiful, if weighty cookbook. The sheer volume of this book, for me, made it less than practical; it was just too big to lug from counter to counter. It is full of stunning photography, informative tutorials, and lots of delicious sounding recipes. It is not, however, for the novice baker. Much of the equipment needed for at least half of the recipes would not be found in the average kitchen. It is also not for the inexperienced cook who would be unable to spot the numerous inconsistencies throughout this book. Weights of ingredients will occasionally differ or contradict what is listed in the instructions. In some cases there seems to be an overabundance of one ingredient or other, possibly resulting in a less than successful outcome (too much flour, too much butter, not enough sugar) are just a few examples. Many of the recipes are also very time-consuming to prepare. Those that I did make were very good. The oatmeal raisin cookies, for one, were bakery shop quality.

Do I recommend this book? Well yes, and no. If you enjoy, as I do, reading cookbooks, then you will certainly enjoy this one. I found both text and photos very inspiring and took notes while reading. If you buy a cookbook for the sole purpose of making the recipes, then I would suggest passing this one by.
