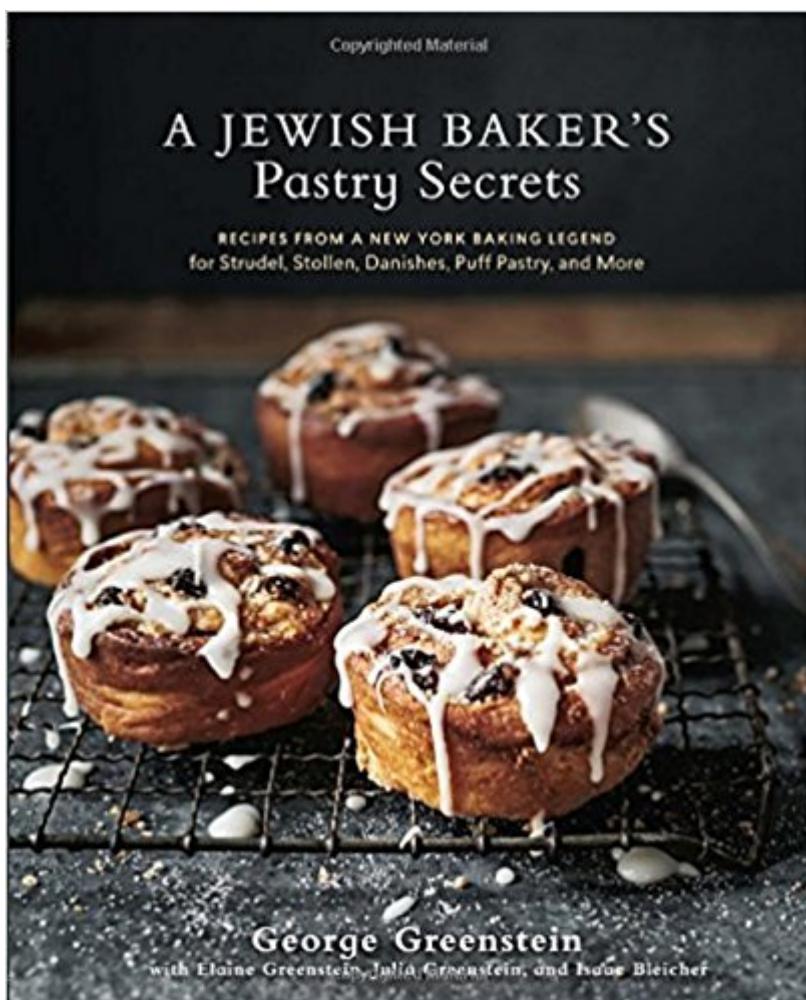


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# A Jewish Baker's Pastry Secrets: Recipes From A New York Baking Legend For Strudel, Stollen, Danishes, Puff Pastry, And More



## Synopsis

This follow-up to the author's James Beard award-winning *Secrets of a Jewish Baker* is a charming collection of European-style bakery classics, such as coffee cake and strudel. George Greenstein had a gift for teaching home bakers to think, work, and bake like the pros with his evocative and tactile descriptions of baking. In *A Jewish Baker's Pastry Secrets*, he crafts master dough recipes for Jewish holiday baking and European classics, creating a comprehensive set of building blocks for both beginners and baking enthusiasts. Greenstein's expert guidance for making doughs like bundt, babka, strudel, gugelhopf, stollen, pressburger, puff pastry, and Danish create a jumping-off point for more than 200 variations of classic pastries, including napoleons, coffee cakes, and sweet buns. The book also offers an in-depth guide to ingredients and equipment, including both professional and home ovens, as well as basic recipes for fillings, icings, and glazes. With Greenstein's steady guidance and familiar voice, home bakers and professionals alike will be encouraged to turn out flawless pastry creations for any occasion.

## Book Information

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## Customer Reviews

"Lucky for us, *A Jewish Baker's Pastry Secrets* are no longer secret. The recipes and techniques are classic and crisply instructional; the stories and comments are touching and softly personal. Any doubt that food is indeed love will be dispelled at the first turn of the cover." • Mollie Katzen, author of *The Moosewood Cookbook* "It is sad that George Greenstein is no longer with us, but if there is any way in which an inspired baker should be remembered it is through making available some of his best work. This book and his *Secrets of a*

Jewish Baker form an invaluable repository of a deeply admired baking tradition. •personal, authentic, and totally usable. •Nach Waxman, founding partner of Kitchen Arts & Letters “I am thrilled that George’s second book, A Jewish Baker’s Pastry Secrets, is filled with the sweet pastries and cakes that didn’t make it into the first book. George finished it before he died, and the headnotes bring back his kind voice and good humor, while his always meticulously detailed directions and revelatory “secrets” ensure baking success. •Arthur Schwartz, journalist, radio personality, and cookbook author “There’s a lot to love about this book, but one of the best parts is the attitude towards pastries and breads; they are meant to be shared, and making them is both a joy and an art.” •Lisa Spangenberg, Huffington Post and Sleeping Hedgehog

George Greenstein was a third-generation professional baker who owned and ran a Jewish bakery, The Cheesecake King, on Long Island for twenty years. There he baked his favorites, like Jewish rye, cheese, and cinnamon raisin breads •much to the delight of his wife, children, and grandchildren. He passed away in 2012. This is his second book.

As the great grand-daughter of european bakers, I’ve been eagerly awaiting this book as my family’s recipes were lost to history. I’ve worked through the Secrets of a Jewish Baker and everything always turned out the way grandma made it. I can’t wait to begin to work my way through what I know will be fool proof recipes along with all of the helpful tips. Our Greenstein books are our go-to’s for everything Jewish and then some. I’ve searched the world for this book for several years and am beyond excited that its now here. I grew up eating eastern european breads and pastries in NY and Miami, George’s recipes always capture that long lost flavor and texture. His recipes truly are the “secrets” that have been nearly lost to time and would be if not for his and his family’s generosity of sharing them with the world. It’s touching to read in the latest book how his family was committed to bringing his latest project to fruition. I am forever thankful that the Greenstein family completed and published this book. I’ve searched everywhere, bought more pastry books than I can count, tried more recipes and still wasn’t able to approximate the results that George’s pastry and bread recipes consistently produce. If you follow his instructions, you too can bring a taste of the old world into your home.

This book is worth its weight in gold just for the rye sour starter recipe itself. I grew up on sour dough rye and have been trying to bake decent bread myself for years. What was missing was the

rye sour, without that the bread just didn't taste the same. While the book has a few tiny glitches such as the page number for the pumpernickel should be 137 instead of the given 167, in the recipes themselves I have not found any problems so far. The cornstarch glaze was a bit too thick, so I adjusted the amount of cornstarch down a bit and now it's perfect. To me, bread making is as earthen and intimate a task as can be. Feeling the dough take on shape and consistency is not something that can be carved into absolute grams and pounds. You need to "feel" the dough which can have different needs depending on humidity and temperatures. Yet there is nothing more satisfying, at least in my opinion, than kneading a dough by hand and feeling its "life" between my hands. I simply cannot recommend this book highly enough!

ÃfÃ¢Ã  ¬Ã  Ã“A Jewish Baker's Pastry SecretsÃfÃ¢Ã  ¬Ã  Â• is another wonderful and welcome cookbook from George Greenstein. His first book, ÃfÃ¢Ã  ¬Ã  Ã“Secrets of a Jewish BakerÃfÃ¢Ã  ¬Ã  Â•, as a real god-send for me, at the time I received it, as a novice baker. I enjoyed reading and trying a variety of the bread recipes. When I saw that Mr. Greenstein had another book being published, and this one involved pastry, I knew that I would have to get it and have fun making a whole new set of his tried and true recipes. The book also includes many interesting stories and much information about a lifetime of knowledge by a professional baker. This is the type of information that is generally handed down from generation to generation and it is a real honor to be able to receive Mr. Greenstein's advice and knowledge. There is a large number of recipes in the cookbook and more than I can list here. Suffice to say, it will keep me busy for a long time to come. I received a temporary digital ARC copy of this book from the publisher, Ten Speed Press, via Netgalley. I have pre-ordered a copy for myself and one as a gift for a friend. I am considering how many more copies to buy this holiday season as gifts for family and friends. It is a real treasure of a book.

Great recipes from a master, but. . . although I am an experienced baker, I still love gorgeous photos and the only ones in this book are on the covers. Disappointing, but I still like the book, would have liked it a lot more with lots of mouth-watering photos.

full of great recipes. glad i bought it.

Great Book, excellent recipes! Thank You!

There are lots of instructions and many recipes but NO pictures to illustrate making some instructions difficult to imagine. Still I would give it 3 stars for helpful information I would have really like to see what each receipe should come out like but again no pictures.

This is a second book I have from the family of George greenstein. I am very impressed with both books. I learned more from these two books than I did in culinary school. Well done... would have loved to meet George Greenstein. Reminds me of items from Europe during my travails there.

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