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Momofuku Milk Bar



Synopsis

The highly anticipated complement to the New York Times bestselling Momofuku cookbook, Momofuku Milk Bar reveals the recipes for the innovative, addictive cookies, pies, cakes, ice creams, and more from the wildly popular bakery. A runaway success, the Momofuku cookbook suffered from just one criticism among reviewers and fans: where were Christina Tosi's fantastic desserts? The compost cookie, a chunky chocolate-chip cookie studded with crunchy salty pretzels and coffee grounds; the crack pie, a sugary-buttery confection as craveable as the name implies; the cereal milk ice cream, made from everyone's favorite part of a nutritious breakfast—the milk at the bottom of a bowl of cereal; the easy layer cakes that forgo fancy frosting in favor of unfinished edges that hint at the yumminess inside. Momofuku Milk Bar finally shares the recipes for these now-legendary riffs on childhood flavors and down-home classics—all essentially derived from ten mother recipes—along with the compelling narrative of the unlikely beginnings of this quirky bakery's success. It all started one day when Momofuku founder David Chang asked Christina to make a dessert for dinner that night. Just like that, the pastry program at Momofuku began, and Christina's playful desserts helped the restaurants earn praise from the New York Times and the Michelin Guide and led to the opening of Milk Bar, which now draws fans from around the country and the world. With all the recipes for the bakery's most beloved desserts—along with ones for savory baked goods that take a page from Chang's Asian-flavored cuisine, such as Kimchi Croissants with Blue Cheese—and 100 color photographs, Momofuku Milk Bar makes baking irresistible off-beat treats at home both foolproof and fun.

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Customer Reviews

I preordered this cookbook as soon as I could. I have been dying to get it. I have never been to NYC, so I have never tried the baked goods. I have made all the recipes I could find online. I loved the crack pie, and chocolate malted milk cake, but the blueberry and cream cookies really haunted me. I could not wait to try the corn cookies especially. It took me a week or so to get in the Just Corn that I needed. In the meantime, I started with the cornflake marshmallow cookies. The first six I baked off were overbaked. I was expecting them to take about 18 minutes, like the book said, but I ended up pulling them at 15. The next batch got removed at 12 minutes. I think I could have gone 11. I know they were the right size because I had the right quantity. My one heads up about this book is that the baking times for the cookies seems really off to me. Luckily I bake a lot, so I know what a cookie should look like when it is done. The middle should look completely unbaked while the edges are lightly browned. They continue to bake quite a bit after they come out. The center will be fully baked by the time they cool. I was able to adjust quickly. For cookies this size I think the baking time should be about 11-12 minutes. I have made: chocolate marshmallow cookies, corn cookies, confetti cookies, candy bar pie, crack pies (one with pecans!), and the compost cookies so far. Every one has had a much deeper depth of flavor than ordinary baked goods. I believe she is right when she says that milk powder is the msg of the baking world. It does seem to make everything taste better. The crack pie recipe in the book is different and far superior to previously published versions. This pie is truly incredible, and my family prefers the pecan variation.

Having lived in Brooklyn, I was familiar with Momofuku Milk Bar... so I was excited to get Christina's cookbook. If your sole goal is to make crack pie, the recipe is on the 'net at the LA Times site.. so do a quick search. You won't need any special ingredients for the online version except milk powder. The easiest/cheapest way to buy it is at W-mart, where you can buy an envelope of it rather than a giant package. It's slightly different from the book version in that it doesn't use the corn powder (only 1/4 cup...ground up freeze dried corn). In the book she also mentions that you can add nuts or berries to the pie. (Yummy!) If your goal is the compost cookies, once again...google...Regis and Kelly or numerous food blogs. This book for me was three stars--because it's not usable by the average baker. But I added another star for inspiration--as it did inspire me to change my cookie repertoire--as well as the microwave brown butter recipe (see below)). But you know what? I don't use Christina's recipes. I use the standard Toll House cookie recipe and then Milkbarify them.... adding marshmallows, corn flakes (toast before for added flavor, just like nuts), and mini chocolate chips.... or composting them with whatever I can find...pretzels, potato chips, mini chocolate chips,

Oreos, etc. I might add in 2 spoonfulls of dry milk powder, but only if I have it. I chill the dough for at least an hour before baking--but that's it. So for that, it's helped. I highly recommend taking this book out of the library before purchasing...or at least checking it out in a Bricks-and-Mortar bookstore (if you still have one in your town. ;))I didn't expect the recipes to be so time consuming or require so many special ingredients--as I bake pretty much every day.

Momofuku Milk Bar cookbook is your chance to jump back to your youth when you were raised on Cap'n Crunch and Corn Flakes. In a follow-up to David Chang's best-selling Momofuku Cookbook, his pastry chef, Christina Tosi, presents her most popular recipes including the famed Compost Cookies and Crack Pie. But beware of her overly sweet recipes if you prefer your desserts a bit more subtle and understated. Momofuku Milk Bar's fame, although relatively new, is well deserved. The story is legendary - David Chang was serving Hershey Kisses as dessert for his restaurants, and on leave from wd-50, Christina Tosi arrived to assist in dealing with the New York restaurant inspectors. A quick consult turned into a full-time job based on junk food turned nostalgia pastry. Many terms have been used to describe her creations including the New York Times' "a time capsule of arrested adolescence, an homage to American processed food," but I prefer to think of them as "gussied up stuff my mom used to make." Momofuku Milk Bar Cookbook comes in at 256 pages with over 100 photographs. Pictures fill most pages and are sure to get your mouth watering although her desserts are not about fancy and frilly, and so they aren't necessarily the most photogenic. The book also contains sections on her preferred ingredients, equipment and techniques. What is most exciting about this book is that Tosi gives us much of her menu, and explains how the menu evolved in those early years. The evolution of her menu makes sense. Chefs don't have much time so they need to create a handful of knock-out base recipes that can be spun into a number of other recipes. And for this reason alone, Milk Bar is a good read for any aspiring chef or prolific bake sale maven.

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