



[*Baking at République: Masterful Techniques and Recipes*](#), copyright © 2019 Margarita Manzke. Published by Lorena Jones Books, an imprint of the Crown Publishing Group, a division of Penguin Random House LLC, New York. Photography copyright: Kristin Teig © 2019.

Our Summary:

Rare is the baking book that *teaches* you how to make show-case worthy pastry. Meet Margarita Manzke and her new book [*Baking at République: Masterful Techniques and Recipes*](#). This is as much a masterclass workbook as it is a cookbook that will have you creating beautiful sweet and savory pastry worthy of jaw dropping results. That they taste delicious, are made with seasonal ingredients, and feature interesting flavor combinations make them crave-worthy. This book is focused because Manzke's attention to details is impeccable. Each chapter begins with a master recipe or technique, complete with the photos and

detailed information that all but guarantee success. [*Baking at République*](#) has you covered with everything from classic pastries (brioche tarts, Florentine croissants, and chocolate-hazelnut Paris-Brest), oatmeal cookies, chocolate cake, donuts and brownies. The way Manzke guides you through her recipes leaves little doubt you are baking in a professional way, and yet she keeps everything adaptable and achievable for your home kitchen.

What you need to know:

Get it: [*Baking at République: Masterful Techniques and Recipes*](#), copyright © 2019 Margarita Manzke. Published by Lorena Jones Books, an imprint of the Crown Publishing Group, a division of Penguin Random House LLC, New York, April 2, 2019 Hardcover \$30.00 (Available on [Amazon*](#))

See It: 272 pages of master recipes and its derivative recipes; beautiful full page color photography of most of the finished recipes; procedural photos with the master recipes. A full table of contents lists each chapter, master recipes and derivative recipes; the index is thorough and well cross-referenced.

Make It: 12 *Master Recipes and Techniques* plus over 100 additional recipes that build from these master focus points. Choose from *Brioche, Pain au Lait, Croissants, Kouign Amanns, Pâte Sucrée and Brisée, Pâté a Choux, Muffins and Scones, Cookies and Bars, Cakes, Custards, Puddings, and Creams*, and then *Basic Components* that include the jams, fillings, and creams added to the master recipes and derivatives.

Chef Donna's Review:

In [*Baking at République*](#), Chef Margarita Manzke uses the best of everything. And by the best, she means best *seasonal* ingredients that *should* be included in your baking. Even when she runs down her "must have" ingredients, she limits her list to about 4 that for the most part are available in a well-stocked grocer (or easily on-line for the few odd sounding ingredients – and I do mean few, probably about 3). For the harder to find items do not fret. Manzke explains their purpose and gives you permission to skip the small quantity needed, as long as you're willing to forgo an ultra-silky texture or high-gloss finished glaze.

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[Baking at Republique](#) treats seasonal fruit as the crown jewels of the pastry case. The photos of the raw ingredients and finished pastry make you want to rethink mounding your fruit in a bowl on your counter. Manzke advocates clear, true flavors that make sense and work well together. She says she starts with what she has and what is available to her. Then, she seasons it properly so that the fruit tastes like fruit, the bread and crusts taste buttery and toasty, and the creams silky and just sweet enough.

Never one to combine flavors just for the sake of putting together something new, [Baking at Republique](#) doesn't shy away from intriguing flavor profiles. Whether it's the *Raspberry-Pistachio Kouign Amanns* (traditional French pastries from Breton known for the crunchy-sugary-caramely-crackly texture when you bite into them), or the *Black Sesame-Kumquat Eclairs* or the *Fig Tahini Cookies*. Still, there are just as many familiar-sounding combinations like *S'mores Bomboloni*, *Lemon Meringue Tart* and *Republiques Chocolate Chip Cookies*.

The master recipes that start each chapter are the backbone to [Baking at Republique](#). Manzke explains how these particular master recipes found their way into Républiques repertoire, then provides the concise but thorough explanation for the master dough, batter, or pastry. After that you are provided with more options than you can imagine, and learn how each master recipe translates into a different presentation. The brioche master recipe is mind-blowing. You learn to make the dough, which becomes loaves, then *Thick Cut Caramelized French Toast*, *Cast Iron Apricot Brioche Bread Pudding*, *Creamed Leek, Mushroom, and Goat Cheese Brioche Tarts*, *Bacon and Gruyere Cheese Brioche*, *Brioche Fruit Tarts*, *Orange-Chocolate Babka Rolls*, *Cardamom Sticky Buns*, *Sticky Bombs*, and finally *S'mores Bomboloni*. Yes! It's like that for the entire book.

The *Basic Components* chapter will leave you equally delighted with a complete lineup of jams, marmalades, creams and sauces. [Baking at Republique](#) concludes as it opens, with a recipe that clinches this book as a library must have. Manzke opens with *The Best Easiest Baked Dessert: Nectarine and Blackberry Crisp* that is make ahead, its components freezable, and literally quick and flawless; she closes with her encore: *Stollen*.

And, yes, baking – especially pastry, is methodical and precise, Manzke does not mind admitting she is not always perfectly methodical and precise. The number one key to success she says is wanting to be present and willing to learn. [Baking at Republique](#) is just like that and these recipes are recipes that anyone can master, and everyone will be more than happy to eat.

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[Republique's Chocolate Chip Cookies](#)

[Brioche Fruit Tarts \(with \[Master Brioche Dough Recipe\]\(#\)\)](#)

[Chocolate Hazelnut Paris-Brest](#)

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