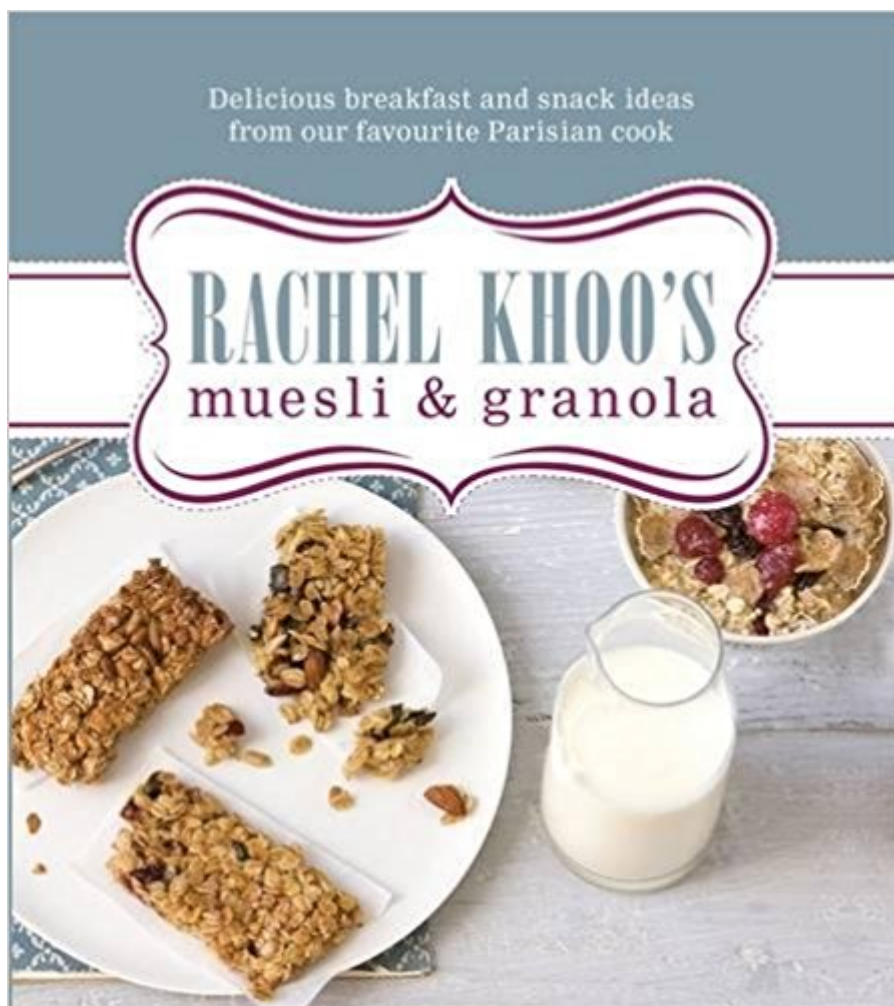


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Rachel Khoo's Muesli And Granola



Synopsis

Classic and simple breakfast recipes from the SUNDAY TIMES bestselling author of THE LITTLE PARIS KITCHEN. From her tiny kitchen in Paris, Rachel Khoo has revolutionised the way in which we think about French food with her bestselling book and TV series, THE LITTLE PARIS KITCHEN. Celebrating French cooking with her own modern twist, Rachel has shown the world that recreating the French culinary experience doesn't have to be difficult - or traditional. Using the classic recipes that have made France home to the best culinary experience, Rachel is an expert at recreating those dishes we know and love, with a fresh and modern take. In MUESLI AND GRANOLA, Rachel Khoo shows you how to create your own boxes of cereal, delicious mueslis, granolas and porridges, such as Persian porridge, citrus fruit granola and rhubarb compote. You'll also discover other exciting uses for muesli: crumbles, cookies, muffins, bread and amuse-bouches, with recipes such as double chocolate flapjack and cherry and pistachio muesli bars. Including ideas for children and for those with gluten allergies, this is a unique collection of recipes that will inspire you to start your day with a little bit of Paris.

Book Information

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Customer Reviews

"Breakfast is often overlooked so Rachel Khoo's latest book makes a refreshing change. . . . It's full of all sorts of healthy and tempting ideas to brighten up this most important meal of the day." - "Choice

The daughter of a Malaysian Chinese father and an Austrian mother, Rachel grew up in Croydon before graduating from Central Saint Martin's College of Art and Design in London. Ultimately, her passion for patisserie lured her to Paris, where she studied at Le Cordon Bleu and became a pastry chef and cook. First published in French as *BARRES A CEREALS: GRANOLA ET MUESLI MAISON*, this collection of recipes was her first book. Rachel's culinary life in Paris was the subject of the TV series and bestselling cookery book, *THE LITTLE PARIS KITCHEN*. <http://www.rachelkhoo.com/>

<http://pinterest.com/rachelkhoo/><https://www.facebook.com/rkhooks><https://twitter.com/rkhooks>

Like the title suggests, this book is primarily filled with variations of recipes for granola. You are spoilt for choice if you are looking for options for a cereal bar or snack to make quickly. The photos of the recipes are shot well and look very appealing. There are metric measurements in addition to US, which is useful for anyone who bakes with a scale (I'm one of those people.). Strangely, there is a recipe for a Malaysian chicken soup that feels out of place in a book intended for grain-based foods. This is Rachel's first cookbook pre-Paris Kitchen fame, so her style has changed since then. I bought it because I was interested in her past work, but I'm glad I got it for less than \$10 from an seller because it's not worth paying more than that. Making granola isn't rocket science but these book should spark some new ideas for breakfast or snack time.

I like how she adds on to her basic recipes. Reads well and it takes any nervousness out of making your own muesli and breakfast cereals. I highly recommend it to those wanting to dictate what goes ingredients go into them. I also appreciate her suggestion of using fruit purees to use as sweetness!

Some unique twists on muesli & granola. I really liked that some of the recipes were scaled for small quantities - 1 or 2 servings. This made it easy to try recipes, especially ones using costly ingredients.

very nice book awesome recipes def. an must buy if you like to cook European style.

A short and sweet review for a fairly short and sweet book - assuming you like muesli and granola that is. Here the author has managed to show that there is more to muesli than just dropping milk on it and more ways to eat granola than in a bar. A bit of variety can go a long way and you can learn how different ingredients can pair together to great effect, often with combinations you might never

have considered before. This book features a fairly light and airy design that seems to draw the reader in. After starting with a fairly basic introduction things start at a fast pace by looking at the basics, learning about the different kinds of ingredients that will be used and making some staples such as Coconut Milk or an Apple Compote. By now you are probably champing at the bit to get cooking so you just select a recipe from the various chapters covering Muesli; Granola; Porridge; Muesli Bars and "A Few More Ideas" and that's that. No fuss or drama, just recipe after recipe after recipe. Each recipe is very clearly written, featuring dual imperial and metric measures and is easy-to-follow despite appearing at first glance to be rather concise. Yet when one follows a recipe it feels that just the right amount of supervision or guidance is given. It was pleasing to see an estimated preparation and cooking time be given for each recipe too - a little feature that can be a Godsend to a time-poor cook who wants to resist the easy option of buying a ready-made dish from a supermarket. A good, detailed index rounds things off at the end. There is not really a lot more to add: you will either have a need for a book of this kind and its recipes or you won't. If you have a need for this you will probably fall in love with it and it will be dog-eared and splattered with cooking residues in the coming years. If you don't, well, maybe you are missing a good little thing? Certainly the range and breadth of recipes helped broaden this reviewer's "muesli and granola horizon."

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