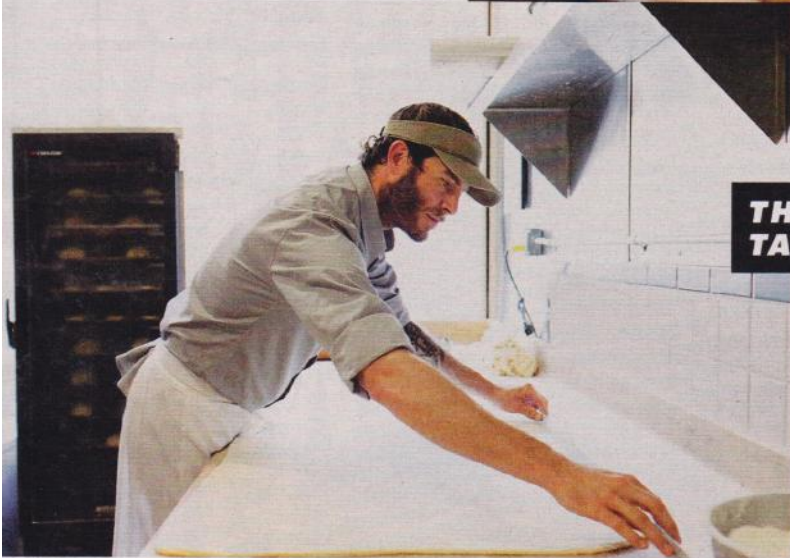


remix *edible selby*

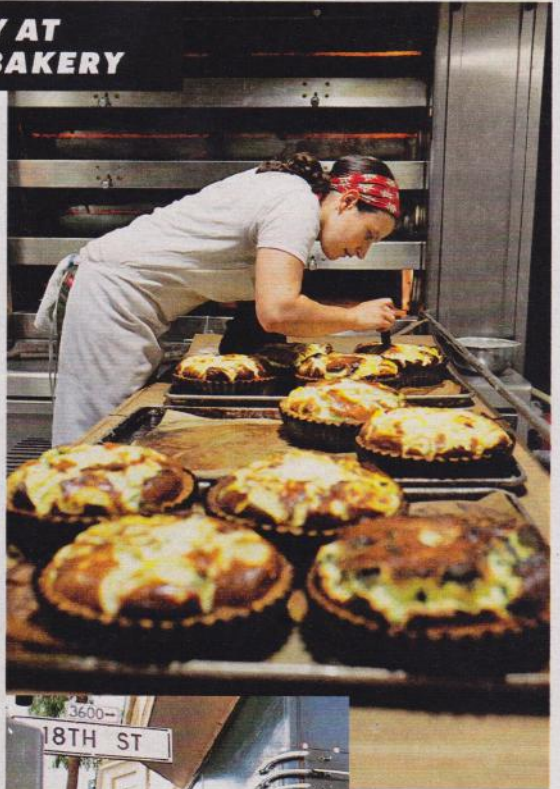
Wake and bake From right: slicing bananas into chocolate-coated shells for banana cream tarts; scraps of croissant dough. Below: Chad Robertson makes croissants for the morning bake.



BY CHRISTINE MUHLKE



THE SELBY AT TARTINE BAKERY



At Tartine Bakery, *Elisabeth Prueitt* and *Chad Robertson* have made flour and water (and butter) hot commodities.

Not only do San Franciscans have access to one of the best farmers' markets in the country, they can also go to the Mission District for the best country loaves (which sell out almost as soon as they hit the racks at 5 p.m.) and other rustic-elegant delights made by Chad Robertson and Elisabeth Prueitt at Tartine. The couple's mostly organic offerings are worth braving the inevitable line. Start your (natural yeast) starter: Robertson's brand-new book, "Tartine Bread," follows the couple's "Tartine."



Pastries, puffs Clockwise from above: Laurie Ellen Pellicano prepares quiche; the bakery, on the corner of 18th and Guerrero Streets; chocolate-caramel shells for coconut cream tarts; Sarah Pasco bakes gougères.



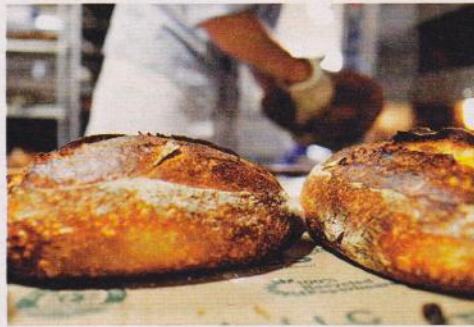
Chad what is the best thing you have ever smelled? toast fried in butter

remix

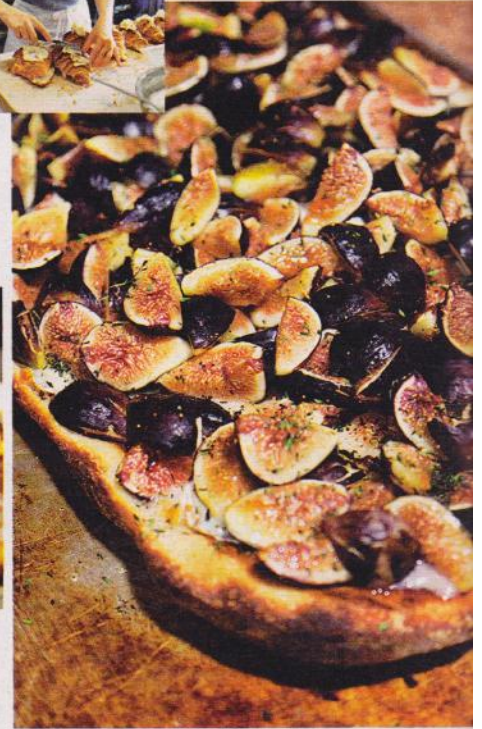
Layers Below: Elisabeth Prueitt decorates a fruit Bavarian cake with fresh flowers. Right: the cafe at breakfast.



Flavors Left: Prueitt prepares frangipane croissants. Below: family meal — a tart of figs, thyme, honey and fromage blanc.



Loaves Chad Robertson's country bread is available only after 5 p.m., Tuesday through Sunday. Advance orders recommended. (Or make your own with the recipe in "Tartine Bread.")



Liz how do I make a cocoa nib meringue cookie? So EASY: PRE-HEAT OVEN TO 350° + MAKE A HOT - WATER BATH W/ 1" WATER IN A POT THAT WILL HOLD A METAL BOWL.
 2 EGG WHITES
 1 C CONFECTIONERS SUGAR
 PINCH SALT
 1/2 TSP VANILLA
 1/2 C COCOA NIBS
 OVER HOT WATER, WHISK 1ST 3 ING. UNTIL VERY HOT TO TOUCH.
 TRANSFER TO MIXING BOWL AND WHIP TO VERY STIFF CONSISTENCY. 5+ MIN
 FOLD IN LAST 2 ING. SPOON OR PIPE ONTO PARCHMENT OR SILPAT-LINED BAKING SHEET. BAKE 10-15 MINS, DEPENDING ON SIZE. IN MIDDLE-BEST!
 WILL BE SOFT



Lives From left: cocoa-nib rochers; Robertson waxes a surfboard on his deck (fall has arrived); Prueitt, Robertson and their daughter, Archer, at home.

