

## Patisserie: Mastering The Fundamentals Of French Pastry

'A profoundly pleasurable book which offers that rare combination of daring, accomplished technique illuminated with extraordinary simplicity and clarity. His latest must-have book will inspire and delight.' Michel and Alain Roux Patisserie reflects award-winning chocolatier, William Curley's passion for taking classic recipes and modernizing them with his own innovations. Creating top-quality patisserie is often seen as something only a trained professional can do, however with patisserie equipment now easily accessible to all, it's easy to start making perfect patisserie at home. Patisserie processes are broken down into a step-by-step guide complete with expert knowledge to produce flawless creations every time, and a series of basic recipes - covering sponges, creams and custards, pastry and syrups - provide a solid foundation in patisserie techniques as well as inspiration for aspiring creative pastry chefs. à??Packed full of mouthwatering delicious recipes, including classics such as Rhum Baba and Tarte Alsacienne that are given a modern adaptation, this gorgeous bake book will awaken and inspire the pastry chef in you!

From éclairs to soufflés and macaroons to madeleines, when it comes to desserts, no one does it better than the French. Beautiful, elegant and delicious, French desserts are easy to create at home as only a few basic recipes are needed to make some of the world's most renowned cakes and tarts. The Art of French Baking is the definitive collection of authentic French pastry and dessert recipes. From Tarte Tatin and Hazelnut Petit Fours to Cherry Tartlets and Choux Buns, it contains more than 350 simple recipes that anyone can follow at home. The book also includes details of basic equipment and techniques and information on how to troubleshoot common baking problems. Along with beautiful photographs and illustrations throughout, The Art of French Baking is an inspiring collection to celebrate the sweet tastes of France. The book was translated and edited by Parisian home cook, Clotilde Dusoulier, of the famed food blog chocolateandzucchini.com. The ultimate French pastry and dessert cookbook, featuring 100 sumptuous, easy-to-master recipes, stunning full-color illustrations, and a breathtaking design that helps home cooks create the perfect dessert. In this essential baking bible, patissiere Melanie Dupuis and molecular gastronomist Anne Cazor demystify the art of French baking for home cooks, giving them the tools, instructions, and recipes to create the most delicious and elaborate desserts. Patisserie at Home begins with the fundamental base recipes for pastry dough (broken, puff, brioche, and more) and fillings (creams, custards, ganache, butters, mousses), techniques for mastering chocolate, and the art of transforming sugar. Then come the recipes—dozens of the most famous French pastries and desserts, from meringues to Madeleines, croissants to Chantilly cream, brioche to biscuits, as well as cakes, cookies, creams, and tarts. The authors provide a technical breakdown and unique graphic for each recipe, explaining the science of the composition and the technique, along with step-by-step photos and a large full-page image of the final dish. Indulge you sweet tooth, impress guests, and wow your family—with Patisserie at Home, anyone can enjoy an irresistible taste of France!

This book is a tribute to French Pâtisserie. It is also a manual to learn how to successfully and easily make traditional French desserts at home. It's written for all people who love to bake and want to do it like the professionals do. From beginners to more advanced, everyone can do it. The author is a professional French pastry chef who wants to share her passion and talent for baking. In this book you will discover: An easy way to make traditional French Pâtisserie at home. Richly illustrated and simplified step by step recipes and techniques. All the secrets you've always wanted to know about French baking. Professional tips that make baking easier. The classic recipes of French Pâtiserie. How to impress your friends with your skills at baking traditional French food.

Japanese Patisserie

Foolproof Recipes for Éclairs, Tarts, Macarons and More

An Illustrated Cookbook of Sweet & Savory Pastry Ideas!

The Art of French Baking

Patisserie

On Baking (Update)

Does cooking with pastry always mean cooking from scratch? No, it doesn't. How can you make pastry recipes that are delicious and still easy to prepare? You can use puff pastry or easy-to-make pastry dough... There are as many techniques and recipes for pastry as there are people who make pies, tarts, and other dishes. When experienced cooks have a bazillion different ways to make pastry dough, it can seem like rocket science. But it doesn't have to be. "Pastry" refers to a specific dough type, such as the dough you use for tarts and pies, but it can also refer to a baked good category, like the cinnamon pastry that you may have for breakfast. There are even regional differences in the way pastry is prepared. Most of the recipes in this cookbook utilize pre-made puff pastry, which comes in sheets. It's easy to use, and you will get consistent results without the hassle of making your own dough. I also have included some recipes where you will prepare the dough as well, but they are simple, and I think you'll enjoy the experience. So, let's turn the page and start making your own savory and sweet pastry treats...

This is the eBook of the printed book and may not include any media, website access codes, or print supplements that may come packaged with the bound book. This comprehensive text is designed for courses in baking and the pastry arts, yet still accessible to the aspiring home baker Help readers understand the how and why of successful baking On Baking, Third Edition, Update enhances the fundamentals approach that has prepared thousands of students for successful careers in the baking and pastry arts. It teaches both the how and why, starting with general procedures, highlighting core principles and skills, and then presenting applications and sample recipes. Professionalism, breads, desserts and pastries, advanced pastry work—including chocolate work—are each covered in detail. To help students truly master baking, the book also incorporates scientific, cultural, and historical aspects of the culinary arts. More than 230 new full-color photographs, 40 new recipes, and information on key trends like healthy baking, wedding cakes, and plating techniques help prepare readers to use the latest methods and recipes. Also available with MyCulinaryLab This title is also available with MyCulinaryLab—an online homework, tutorial, and assessment program designed to work with this text to engage students and improve results. With its vast collection of recipes tested in the kitchens of top culinary schools and an extensive ingredient database, Pearson Kitchen Manager allows Chefs to maximize the value of their recipe content. New Culinary Math Problem-Sets for baking are designed to help students with varying levels of math knowledge master the basic math skills they need to be successful in the kitchen, and apply them within the context of baking. NOTE: You are purchasing a standalone product; MyCulinaryLab does not come packaged with this content. If you would like to purchase both the physical text and MyCulinaryLab search for ISBN-10: 0134115252/ISBN-13: 9780134115252. That package includes ISBN-10: 0133886751/ISBN-13: 9780133886757 and ISBN-10: 0134109406/ISBN-13: 9780134109404. MyCulinaryLab should only be purchased when required by an instructor.

One of the most respected cookbooks in the industry - the 2002 IACP Cookbook Award Winner for Best Technical/Reference - "Professional Baking" brings aspiring pastry chefs and serious home bakers the combined talent of Wayne Gisslen and the prizewinning Le Cordon Bleu in one volume. The revised Fourth Edition offers complete instruction in every facet of the baker's craft, offering more than 750 recipes - including 150 from Le Cordon Bleu - for everything from cakes, pies, pastries, and cookies to artisan breads. Page after page of clear instruction, the hallmark of all Gisslen culinary books, will help you master the basics - such as pate brisee and puff pastry -and confidently hone techniques for making spectacular desserts using spun sugar and other decorative work. More than 500 color photographs illustrate ingredients and procedures as well as dozens of stunning breads and finished desserts.

Perfect the art of French pâtisserie with over 70 classic recipes from award-winning pastry chef Will Torrent.

Study Guide to accompany Baking and Pastry: Mastering the Art and Craft

The Art of French Pastry

Learn the Art of Classic Baking with 60 Beginner-Friendly Recipes

The Elements of Dessert

The Fundamental Techniques of Classic Pastry Arts

The Pastry Chef's Guide

*For many people, pastries, cakes, chocolates, and sweets come ready to eat right from the grocery store. If they're lucky, a local bakery or chocolate shop satisfies the community's sweet tooth. Few people think they have the skill or the time to tackle something as seemingly complicated and time-consuming as homemade pastry. In The Pastry Chef's Apprentice, author Mitch Stamm simplifies a culinary school's core pastry curriculum and teaches the reader just how quickly you can go from sifting and stirring to spectacular. The masters featured in The Pastry Chef's Apprentice teach classic pastry skills, such as caramel, pate a choux, tart crusts, and more, to the amateur food enthusiast. Through extensive, diverse profiles of experienced experts plus fully illustrated tutorials and delicious recipes, the reader gets insider access to real-life chefs, bakers, culinary instructors, and more. With these new skills—or just the chance to revisit their old standards—everyone from casual cooks to devoted epicures will learn dozens of new ways to take their kitchen skills to the next level. Featured chefs include: Laurent Branlard, USA: restaurateur and Executive Pastry Chef at the Swan and Dolphin Resorts at Disney World Frederic Deshayes, France: Chief Pastry & Bakery Instructor at At-Sunrice GlobalChef Academy Thaddeus Dubois, USA: former White House Executive Pastry Chef and Culinary Mentor Robert Ellinger, UK/USA: owner of Baked to Perfection, founder of the Guild of Baking and Pastry Arts, and international pastry competition judge Lauren V. Haas, USA: Assistant Pastry Chef at Albert Uster Imports and Instructor at Johnson & Wales University Thomas Haas, Germany/USA En-Ming Hsu, USA: Chef Instructor at the French Pastry School in Chicago William Leaman, USA: World Champion Baker and Owner of Bakery Nouveau in Seattle Iginio Massari, Italy: Author, Restaurateur, and Founder of the Academy of Italian Master Pastry Chefs Kanjiro Mochizuki, Japan: Executive Pastry Chef at the Imperial Hotel in Tokyo Ewald Notter, Switzerland/USA: Founder and Director of Education of Notter School of Pastry Arts Kim Park, South Korea: owner of the Green House Bakery and captain of South Korea's national pastry team Jordi Puigvert, Spain: founder of Sweet'n Go, consultant, and professor at the School of the Hotel de Girona in Spain Anil Rohira, India/Switzerland: Corporate Pastry Chef for Felchlin Switzerland and coach and judge for national and international competitions Sébastien Rouxel, France/USA: Executive Pastry Chef for the Thomas Keller Restaurant Group Kirsten Tibballs, Australia: Founder of Savour Chocolate and Patisserie School in Melbourne Franz Ziegler, Switzerland: Author and Consultant*

*This is the Student Study Guide to accompany Baking and Pastry: Mastering the Art and Craft, 3rd Edition. Praised by top pastry chefs and bakers as "an indispensable guide" and "the ultimate baking and pastry reference," the latest edition of Baking and Pastry from The Culinary Institute of America improves upon the last with more than 300 new recipes, photographs, and illustrations, and completely revised and up-to-date information on creating spectacular breads and desserts. Covering the full range of the baking and pastry arts and widely used by professionals and readers who want to bake like professionals, this book offers detailed, accessible instructions on the techniques for everything from yeast breads, pastry doughs, quick breads, breakfast pastries, and savory items to cookies, pies, cakes, frozen desserts, custards, souffles, and chocolates. In addition, this revised edition features new information on sustainability and seasonality along with new material on plated desserts, special-occasion cakes, wedding cakes, décor techniques, savory and breakfast pastries, and volume production, making it the most comprehensive baking and pastry manual on the market. Named "Best Book: Professional Kitchen" at the International Association of Culinary Professionals (IACP) Cookbook Awards Established by its first two editions as a lifelong kitchen reference for professional pastry chefs Includes more than 900 recipes and 645 color photographs and illustrations*

*Cheryl Wakerhauser, the award-winning chef and owner of Pix Patisserie, brings new artistry to classic French desserts. With recipes like Le Royale, Amélie, Pear Rosemary Tart, Pistachio Picnic Cake, Bûche de Noël, Crème Brûlée Cookies and Macarons, you will be sure to wow any guest with complex flavors and textures that are unique to French pastry. French dessert is a study in components, and Cheryl breaks each recipe down, providing information on classic techniques while imbuing each recipe with a new twist. Her Amélie recipe, the winner of the Patis France Chocolate Competition, combines orange vanilla crème brûlée, glazed chocolate mousse, caramelized hazelnuts, praline crisp and orange liqueur génoise. Cheryl trained with MOF Philippe URRACA, a prestigious patisserie located in southern France. She has been featured in World of Fine Wine, Delta Sky magazine, Thrillist Portland, Food Network Magazine, The Wall Street Journal, USA Today and Bon Appétit. This book will have 41 recipes and 80 photos.*

*A No-Fuss Guide to the Delicious Art of Pâtisserie Unleash your inner pastry chef with Molly Wilkinson's approachable recipes for all of your French favorites. Trained at Le Cordon Bleu in Paris, Molly takes the most essential techniques and makes them easy for home bakers, resulting in a collection of simple, key recipes that open up the world of pastry. With friendly, detailed directions and brilliant shortcuts, you can skip the pastry shop and enjoy delicious homemade creations. Master base recipes like 30-minute puff pastry, decadent chocolate ganache and fail-safe citrus curds, and you're on your way to making dozens of iconic French treats. You'll feel like a pro when whipping up gorgeous trays of madeleines and decorating a stunning array of cream puffs and éclairs. Along with classics like The Frenchman's Chocolate Mousse, Profiteroles and Classic Mille-Feuilles, learn to assemble exquisite showstoppers such as Croquebouche and Caramel Mousse Tartelettes with Poached Pears in Ginger. This go-to guide shows you all the tips and tricks you need to impress your guests and have fun with French pastry.*

*180 Easy Recipes for Elegant French Treats*

*Pâtisserie at Home: Step-by-step recipes to help you master the art of French pastry*

*French Pastries and Desserts by Lenôtre*

*Master Recipes and Techniques from the Ferrandi School of Culinary Arts*

*A Step-by-Step Guide to Baking French Pastries at Home*

*A Textbook of Baking and Pastry Fundamentals*

Patisserie gives readers all the technical know-how required to become an expert in the art of French patisserie and invent their own masterpieces. Each of the 100 recipes features a full-colour cross-section illustration, step-by-step photography and a beautiful hero image in order to both inspire the reader and demystify some of France's most iconic desserts. Patisserie includes the basic building-block recipes needed to understand the fundamentals of French patisserie, from the pastry itself (shortcrust pastry, sweet pastry, puff pastry, choux pastry and more) to fillings (custards, creams, butters, mousses, ganaches and pastes) and embellishments (meringue, chocolate, sauces and sugar art). From simple treats like madeleines, financiers and cookies to more complex creations, like black forest cake, éclairs, croissants, macarons, lemon meringue pie, l'opera, mocha, croquebouche, charlotte, rum baba and more, Patisserie covers all of the French delicacies you could ever dream of.

The newest darling in the world of baking -- the classic French pastry has been embraced by a whole new generation of bakers. Making this classic at home is much easier than you think. And it's made easy by the fact that it's written by one of Europe's top pastry chefs, Christophe Adam. With its straightforward approach, full color pages and hundreds of step-by-step photos, it's as though Christophe were by your side giving you a lesson in your home kitchen. Over the last dozen years, Christophe has perfected the éclair and has turned it into a gourmet delight which marries unconventional and imaginative fruits, flavors, colors and textures, resulting in luxe eclairs that will have you reaching for seconds and thirds. Christophe has created 25 innovative recipes (both introductory and advanced) that will be perfect for everything from casual gatherings with family and friends, to formal celebrations. With these easy-to-follow instructions and some practice with the basic techniques you'll soon be mastering these recipes as well as inventing new ones of your own.

Some of Christophe's creations include Chocolate Popping Sugar Eclairs, Hazelnut Praline, Caramel-Peanut, Lemon, Cherry-Raspberry Sugared Almond Eclairs, Fig Eclairs, Pistachio-Orange Eclairs, Vanilla Eclairs, Raspberry-Passion Fruit Eclairs and Hazelnut Mix Eclairs. A complete list of utensils, a few simple rules and invaluable tips and techniques are sprinkled throughout and will be hugely appealing to novice and experienced bakers.

More than 200 recipes from Gaston Lenôtre's classic cookbook, fully updated for the modern chef along with spectacular new photography. Gaston Lenôtre, the legendary master French pâtissier, was revered for having made desserts lighter and more delicious; his techniques continue to influence pastry chefs in France and around the world. This new edition of the now cult cookbook—first published in English in 1977 as Lenôtre's Desserts and Pastries—has been updated in collaboration with the chefs at Lenôtre Paris and two of the founder's children. Two hundred essential recipes include croissants, éclairs, crêpes, mille-feuilles, baba au rhum, molten chocolate cake, lemon meringue pie, and mango tartlet. The chefs at Lenôtre Paris—who run a world-class cooking school—have adapted the recipes for amateur bakers and experienced professionals alike who seek inspiration from the rich tradition of Lenôtre's French pâtisserie.

PatisserieMastering the Fundamentals of French Pastry - Updated EditionRizzoli Publications

Fruits & Nuts

A Masterclass in Classic and Contemporary Patisserie

The secret to successful baking every time

Perfectly Pleasing Pastry Recipes

The Advanced Art of Baking and Pastry

Le Cordon Bleu Pastry School

A comprehensive treatise on the subject of sweet leavened doughs fermented with natural leaven

FERRANDI Paris, the French School of Culinary Arts—dubbed the “ Harvard of gastronomy ” by Le Monde newspaper—offers the ultimate reference on cooking with fruits and nuts. This volume offers a complete course on cooking with fruits and nuts from world-renowned culinary school, FERRANDI Paris. Alongside more than sixty recipes covering the entire range of fruit varieties, you will learn the basics with step-by-step instructions for preparing, cutting, and cooking any type of fruit or nut using a variety of cooking methods. Recipes are organized by category, from citrus to red to tropical fruits, with both sweet and savory concoctions offering a comprehensive guide to incorporating fruit or nuts into any part of your meal. Written by the school ’ s experienced teaching team of master chefs and adapted for the home cook, this fully illustrated cookbook provides all of the fundamental techniques and recipes that form the building blocks of the illustrious French cooking tradition, explained step by step in text and images. Practical information is presented in tables, diagrams, and sidebars for handy reference. Easy-to-follow recipes are graded for level of difficulty, allowing readers to develop their skills over time. Whether you are an amateur home chef or an experienced professional, this extensive reference, replete with 200 illustrations, provides everything you need to master the world-class culinary school ’ s fruit and nut-based recipes.

La Pâtisserie des Rêves (translating literally as The Patisserie of Dreams) is the name of the world famous French pastry shops; the brainchild of pastry chef Philippe Conticini and entrepreneur and hotelier Thierry Teyssier. With four shops already open in France, the first shop in London will open in February, bringing traditional French patisserie with a modern twist to the British capital. Their recipe book of the same name published in French in 2012 is published in English to coincide with this historic opening. The book contains over 70 recipes for their signature pastries, recipes include the traditional Saint Honoré (choux pastry, cream and caramel topping) and Paris-Brest (choux pastry with praline cream and praline sauce).

Le Cordon Bleu is the highly renowned, world famous cooking school noted for the quality of its culinary courses, aimed at beginners as well as confirmed or professional cooks. It is the world's largest hospitality education institution, with over 20 schools on five continents. Its educational focus is on hospitality management, culinary arts, and gastronomy. The teaching teams are composed of specialists, chefs and pastry experts, most of them honoured by national or international prizes. One of its most famous alumnae in the 1940s was Julia Child, as depicted in the film Julie & Julia. There are 100 illustrated recipes, explained step--by--step with 1400 photographs and presented in 6 chapters: Pastries, cakes and desserts; Individual cakes and plated desserts; Pies and tarts; Outstanding and festive desserts; Biscuits and cupcakes, candies and delicacies, and finally the basics of pastry. There are famous classics such as apple strudel, carrot cake, black forest gateau, strawberry cakes, profiteroles... Simple family recipes including molten chocolate cake, cake with candied fruit, hot soufflé with vanilla, Tart Tatin... Delicious and original desserts like yuzu with white

chocolate, chocolate marshmallow and violet tartlet, cream cheese and cherry velvet, pistachio crystalline... At the end of the book there is a presentation of all the utensils and ingredients needed for baking and also a glossary explaining the specific culinary terms. This is THE book for pastry lovers everywhere, from beginner to the advanced level and is the official bible for the Cordon Bleu cooking schools around the world in Europe: Paris, London, Madrid, Istanbul; the Americas: Ottawa, Mexico, Peru; Oceania: Adelaide, Melbourne, Perth, Sydney; and Asia: Tokyo, Kobe, Korea, Thailand, Malaysia, Shanghai, India, Taiwan.

The King Arthur Baking Company's All-Purpose Baker's Companion (Revised and Updated)

Exploring the beautiful and delicious fusion of East meets West

French Patisserie

French Pastry Made Simple

Advanced Bread and Pastry

The ultimate expert guide, with more than 200 recipes and step-by-step techniques

'**Pastry is an art but it is also food so remember to stay in touch with your ingredients, reflect the seasons in your food and, for the love of God, don't use strawberries in December.'** - Ravneet Gill. **This is a book aimed at chefs and home bakers alike who FEAR baking.The message: pastry is easy. Written by pastry chef extraordinaire, Observer Food Monthly 50 and Code Hospitality 30 Under 30, Ravneet Gill, this is a straight-talking no-nonsense manual designed to become THE baking reference book on any cookery shelf. This is the written embodiment of Ravneet's very special expertise as a patisserie chef filled with the natural flair and razor-sharp wit that gives her such enormous appeal. Starting with a manifesto for pastry chefs, Ravneet then swiftly moves onto The Basics where she explains the principles of patisserie, which of ingredients you just need to know (gelatine, fresh and dried yeast, flours, sugar, chocolate, cream and butter), how to line your tins, understanding fat content, what equipment you really need, oven temperatures and variables to watch out for. This section alone will give the reader enough knowledge of baking to avoid the pitfalls so many of us take when baking. Chapters are then organised by type of patisserie: Sugar, Custards, Chocolate, Pastry, Biscuits, Cakes and Puddings. So whether you want to make a lighter-than-air birthday cake, flaky breakfast pastries, smooth and rich ice creams (or parfais 'because parfais are for when you're in the shit'), macarons or meringues, Ravneet will offer just the right advice to make it all seem easy.**

**If you think sumptuous desserts and healthy eating don't go together, you'll change your mind when you see the tempting, yet delightfully healthy desserts that Bo Friberg has added to the Third Edition of this ever-popular pastry cookbook. The Light Desserts chapter now offers twice as many mouth-watering desserts that will please your palate, your heart, and your waistline. The Third Edition on The Professional Pastry Chef offers hundreds of tempting, easy-to-follow recipes that range from classical to contemporary favorites. Here is a complete guide to the preparation and artful presentation of a bounty of pastries and desserts, including breads, cakes, cookies, pastries, ice creams, candies, and restaurant desserts. Instructions for every recipe have been rewritten using shortened, numbered steps to make them as easy to follow as possible. Each recipe - thoroughly tested by the author and thousands of his students - has been refined to perfection and is virtually foolproof. In brand new, consolidated introductions to each recipe, Master Pastry Chef Bo Friberg carefully explains the proper blending of ingredients, use of pastry equipment, alternate presentations, and professional techniques so you can produce professional results the first time.**

**French Pastry is as Easy as Un, Deux, Trois French baking is now more approachable than ever with Beaucoup Bakery co-owner and Yummy Workshop founder Betty Hung's beginner-friendly, easy-to-follow recipes. Start with basics like pastry cream and pâte sucrée, then work your way up to indulgent all-time favorites such as Lemon Madeleines, Crème Brûlée, Éclairs, Lady Fingers and Chocolate Torte. You'll learn how to simplify recipes without sacrificing taste—like using ready-made puff pastry—or, if you prefer, how to whip up these sweet treats from scratch. Whether you're new to baking or looking to expand your skills, with French Pastry 101 you're only a recipe away from delighting your family and friends with incredible French desserts.**

**"An indispensable addition to any serious home baker's library, The Fundamental Techniques of Classic Pastry Arts covers the many skills an aspiring pastry chef must master. Based on the internationally lauded curriculum developed by master pâtissier Jacques Torres for New York's French Culinary Institute, the book presents chapters on every classic category of confection: tarts, cream puffs, puff pastry, creams and custards, breads and pastries, cakes, and petits fours. Each chapter begins with an overview of the required techniques, followed by dozens of recipes—many the original creations of distinguished FCI graduates. Each recipe even includes a checklist to help you evaluate your success as measured against professional standards of perfection! Distilling ten years of trial and error in teaching students, The Fundamental Techniques of Classic Pastry Arts is a comprehensive reference with hundreds of photographs, a wealth of insider tips, and highly detailed information on tools and ingredients—quite simply the most valuable baking book you can own."**

**Opera Patisserie**

**Bouchon Bakery**

**Pierre Hermé Pastries (Revised Edition)**

**Miette**

**Mastering the Fundamentals of French Pastry - Updated Edition**

**An Insider's Guide to Creating and Baking Sweet Confections and Pastries, Taught by the Masters**

Larousse Patisserie and Baking is the complete guide from the authoritative French cookery brand Larousse. It covers all aspects of baking - from simple everyday cakes and desserts to special occasion show-stoppers. There are more than 200 recipes included, with everything from a quick-mix yoghurt cake to salted caramel tarts and a spectacular mixed berry millefeuille. Special features on baking for children, lighter recipes and quick bakes, among many others, provide a wealth of ideas. More than 30 extremely detailed step-by-step technique sections ensure your bakes are perfect every time. The book also includes workshops on perfecting different types of pastry, handling chocolate, cooking jam and much more, demonstrated in clear, expert photography. This is everything you need to know about pastry, patisserie and baking from the cookery experts Larousse.

The latest French patisserie cookbook from award-winning French pastry chef Cédric Grolet Opéra Pâtisserie marks the entrance of the most talented pastry chef of his generation, Cédric Grolet, into the world of boulangerie-pâtisserie. This book coincides with the opening of his new shop in the Opéra district in the heart of Paris. Far from the haute couture pastries designed at palace hotels, with Opera Pâtisserie, Grolet returns to the essentials with a collection of hearty and accessible recipes. Follow your senses through the pages to discover the very best French recipes for viennoiseries, breads, biscuits, pastries, and frozen fruit sorbets. From croissant to mille-feuille, from tarte tatin to .clairs, the book features 100 fully illustrated desserts we all love. Recipes are organized into chapters that follow the rhythm of the day. At 7 a.m., it’s time for viennoiseries and breads; at 11 a.m., it’s pastries; at 3 p.m., desserts and frozen fruits; and at 5 p.m., it’s time for the final batch of bread. Opéra Pâtisserie is the indispensable book for every pastry lover!

Advanced Bread & Pastry has a unique approach to providing advanced level concepts, techniques and formulas to those aspiring to be professional bakers and professional pastry chefs. Exquisite photographs are throughout to further inspire learners and professionals of the unlimited potential of the craft. Advanced Bread and Pastry provides in depth information and troubleshooting strategies for addressing the complex techniques of the advanced level of bread and pastry arts. Important Notice: Media content referenced within the product description or the product text may not be available in the ebook version.

Newly updated and expanded with 3,500 step-by-step photographs, all the classics of French patisserie are made accessible for the home cook. For every serious home baker, French pastry represents the ultimate achievement. But to master the techniques, a written recipe can take you only so far—what is equally important is to see a professional in action, to learn the nuances of rolling out dough for croissants or caramelizing apples for a tarte tatin. For each of the 233 recipes here, there are photographs that lead the reader through every step of the instructions. There has never been such a comprehensive primer on patisserie. The important base components—such as crème patisserie, pâte à choux, and chocolate ganache—are presented as stand-alone recipes. Once comfortable with these, the home baker can go on to tackle the famous and more complex creations—such as Éclairs, Saint-Honoré, Opéra—as well as feel empowered to explore new and original combinations. An entire chapter is devoted to decoration as well as sauces, syrups, and fillings. Whether used to develop skills or to refine techniques, to gain or simply broaden a repertoire, Patisserie dispels the mystery around classic French pastries, so that everyone can make them at home.

Patisserie of Dreams

Good and Cheap

Eclairs

Modern French Pastry

Professional Baking

Recipes and Techniques from the Ferrandi School of Culinary Arts

*The main goal of Advanced Baking and Pastry is to present the right balance of topics and depth of coverage, encompassing items produced in the bakeshop, including breads, Viennoiserie, creams, pies, tarts, cakes, and decorative work in a professional manner that is easily approachable for the advanced baking and pastry student and professional. This is accomplished by providing theoretical information along with tested recipes and detailed step-by-step procedures. This approach to learning builds the student's confidence and skills, as well as an increased understanding of the material. In addition, a supplemental recipe database will provide students with a foundation of recipes and techniques that they can then apply throughout their career. Professionals will also benefit from the wide variety of recipes and the techniques presented.*

*An in-depth reference to the fundamentals of pastry by an award-winning chef featured in the 2009 documentary, Kings of Pastry, instructs readers on the critical role of precision and understanding about how ingredients react in different environments while sharing lighthearted memories from his culinary life.*

*Stunning recipes for patisserie, desserts and savouries with a contemporary Japanese twist. This elegant collection is aimed at the confident home-cook who has an interest in using ingredients such as yuzu, sesame, miso and matcha.*

*A perfect and irresistible idea: A cookbook filled with delicious, healthful recipes created for everyone on a tight budget. While studying food policy as a master's candidate at NYU, Leanne Brown asked a simple yet critical question: How well can a person eat on the \$4 a day given by SNAP, the U.S. government's Supplemental Nutrition Assistance Program informally known as food stamps? The answer is surprisingly well: Broiled Tilapia with Lime, Spicy Pulled Pork, Green Chile and Cheddar Quesadillas, Vegetable Jambalaya, Beet and Chickpea Salad—even desserts like Coconut Chocolate Cookies and Peach Coffee Cake. In addition to creating nutritious recipes that maximize every ingredient and use economical cooking methods, Ms. Brown gives tips on shopping; on creating pantry basics; on mastering certain staples—pizza dough, flour tortillas—and saucy extras that make everything taste better, like spice oil and tzatziki; and how to make fundamentally smart, healthful food choices. The idea for Good and Cheap is already proving itself. The author launched a Kickstarter campaign to self-publish and fund the buy one/give one model. Hundreds of thousands of viewers watched her video and donated \$145,000, and national media are paying attention. Even high-profile chefs and food writers have taken note—like Mark Bittman, who retweeted the link to the campaign; Francis Lam, who called it “Terrific!”; and Michael Pollan, who cited it as a “cool kickstarter.” In the same way that TOMS turned inexpensive, stylish shoes into a larger do-good movement, Good and Cheap is poised to become a cookbook that every food lover with a conscience will embrace.*

*Easy, Elegant and Modern Recipes*

*The Professional Pastry Chef*

*Innovative Techniques, Tools and Design*

*Petite Patisserie*

*200 Classic Recipes Revised and Updated*

*French Pastry 101*

The essential guide to truly stunning desserts from pastry chef Francisco Migoya In this gorgeous and comprehensive new cookbook, Chef Migoya begins with the essential elements of contemporary desserts—like mousses, doughs, and ganaches—showing pastry chefs and students how to master those building blocks before molding and incorporating them into creative finished desserts. He then explores in detail pre-desserts, plated desserts, dessert buffets, passed desserts, cakes, and petits fours. Throughout, gorgeous and instructive photography displays steps, techniques, and finished items. The more than 200 recipes and variations collected here cover virtually every technique, concept, and type of dessert, giving professionals and home cooks a complete education in modern desserts. More than 200 recipes including everything from artisan chocolates to French macarons to complex masterpieces like Bacon Ice Cream with Crisp French Toast and Maple Sauce Written by Certified Master Baker Francisco Migoya, a highly respected pastry chef and the author of Frozen Desserts and The Modern Café, both from Wiley Combining Chef Migoya's expertise with that of The Culinary Institute of America, The Elements of Dessert is a must-have resource for professionals, students, and serious home cooks.

Trusted recipes, revised and updated for a new generation of home bakers. Comprehensive in scope, authoritative in style, and offering clear, practical, and encouraging instruction, The King Arthur Baking Company's All-Purpose Baker's Companion is the one book you'll turn to every time you bake. In it, the experts from King Arthur lead home bakers through hundreds of easy and foolproof recipes from yeast breads and sourdoughs to cakes and cookies to quick breads and brownies. Winner of the 2004 Cookbook of the Year Award by the James Beard Foundation, this dependable cookbook has been reinvigorated with new photography, recipes, and revisions to keep it relevant to today's modern baker. Decades of research in their famous test kitchen shaped the contents of this book: 450+ recipes, a completely up-to-date overview of ingredients (including gluten-free options), substitutions and variations, and troubleshooting advice. Sidebars share baking secrets and provide clear step-by-step instructions. Techniques are further explained with easy-to-follow illustrations. The King Arthur Baking Company's All-Purpose Baker's Companion is an essential kitchen tool.

Ferrandi, the French School of Culinary Arts in Paris—dubbed “the Harvard of gastronomy” by Le Monde newspaper—is the ultimate pastry-making reference. From flaky croissants to paper-thin mille-feuille, and from the chestnut cream-filled Paris-Brest to festive yule logs, this comprehensive book leads aspiring pastry chefs through every step—from basic techniques to Michelin-level desserts. Featuring advice on how to equip your kitchen, and the essential doughs, fillings, and decorations, the book covers everything from quick desserts to holiday specialties and from ice creams and sorbets to chocolates. Ferrandi, an internationally renowned professional culinary school, offers an intensive course in the art of French pastry making. Written by the school's experienced teaching team of master pâtissiers and adapted for the home chef, this fully illustrated cookbook provides all of the fundamental techniques and recipes that form the building blocks of the illustrious French dessert tradition, explained step by step in text and images. Practical information is presented in tables, diagrams, and sidebars for handy reference. Easy-to-follow recipes are graded for level of difficulty, allowing readers to develop their skills over time. Whether you are an amateur home chef or an experienced pâtissier, this patisserie bible provides everything you need to master French pastry making.

As a follow-up to his spectacular Patisserie, master pastry chef Christophe Felder presents Gâteaux, a beautifully illustrated guide to executing perfect cakes, from delightful small bites to showstopping centerpieces. Classic French pastry represents the pinnacle of control, elegance, and technique. From jewellike canelés and madeleines in a window case to burnished brioches at the boulangerie to showstopper centerpiece desserts at five-star restaurants, everyone loves a perfect bake. Precise instructions and step-by-step photographs guide bakers through 150 mouthwatering recipes, including one-bite delights, simple cakes, Sunday breads, celebration cakes, and tarts. Felder includes French classics such as sablés, éclairs, Saint-Honoré cake, tarte tatin, and croquembouche, regional recipes from Alsace, Brittany, and Provence, as well as his own twists on Belgian (Speculoos), German (Black Forest cake), and Australian (Pavlova) desserts. Each beautiful photograph will inspire bakers of all levels while step-by-step pictures clearly illustrate techniques such as making fondant flowers, constructing a charlotte, and braiding a brioche. To build younger bakers' skills and confidence, Felder includes a section of easy recipes for the whole family—which don't short on proper technique.

French Pastry 101

Gateaux

Baking and Pastry

Patisserie at Home

Larousse Patisserie and Baking

150 Large and Small Cakes, Cookies, and Desserts

A delightful volume devoted to the delicate, charming treats that are the soul of France's neighborhood patisseries. With Felder's expert guidance, any home cook can now re-create the sweet enchantments and small indulgences that are the hallmark of many a holiday in France. Christophe Felder, along with his longtime collaborator, Camille Leseq, are back with a new volume that focuses upon the delightful small pastries that are one of the highlights of the art of French baking. Both children and adults adore these often bite-size indulgences. Included here are all the fundamental recipes--the classics and the traditional favorites--along with original, inventive creations. Recipes include amandines, babas, biscuits, bostocks, creams, croquantes, croustillons, financiers, flans, madeleines, Alsatian manderlis, Napoleans, petits fours, sablés, tartlets, and much more. The book opens with a section on twenty-seven base recipes from which all others can be made, including pâte brisée, pâte sucrée, sablé breton, dacquoise, pâte à choux, feuilletée rapide, and crème pâtissière. It is then divided into chapters of increasing complexity, with a final chapter on "funny" cakes--playfully decorated small cakes designed to delight children or for parties. Each recipe comes with precise preparation and cooking times, step-by-step decorating tips, and suggestions for vegan and gluten-free alternatives--this seemingly petite package contains a wide range of sweet and simple pleasures to delight big and small gourmets alike.

Winner, IACP Cookbook Award for Food Photography & Styling (2013) #1 New York Times Bestseller Baked goods that are marvels of ingenuity and simplicity from the famed Bouchon Bakery The tastes of childhood have always been a touchstone for Thomas Keller, and in this dazzling amalgam of American and French baked goods, you'll find recipes for the beloved TKOs and Oh Ohs (Keller's takes on Oreos and Hostess's Ho Hos) and all the French classics he fell in love with as a young chef apprenticing in Paris: the baguettes, the macarons, the

mille-feuilles, the tartes aux fruits. Co-author Sebastien Rouxel, executive pastry chef for the Thomas Keller Restaurant Group, has spent years refining techniques through trial and error, and every page offers a new lesson: a trick that assures uniformity, a subtlety that makes for a professional finish, a flash of brilliance that heightens flavor and enhances texture. The deft twists, perfectly written recipes, and dazzling photographs make perfection inevitable.

Eat Well on \$4/Day

Sourdough Panettone and Viennoiserie

The Pastry Chef's Apprentice

Mastering the Art and Craft, Second Edition IM