

File Type PDF The  
Pastry Chefs Little  
Black Book

# The Pastry Chefs Little Black Book

An Eater Best  
Cookbook of Fall  
2020 • This  
groundbreaking  
new cookbook  
from chef,

File Type PDF The  
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bestselling  
author, and TV  
star Marcus  
Samuelsson  
celebrates  
contemporary  
Black cooking in  
150  
extraordinarily  
delicious recipes.  
It is long past  
time to recognize

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Black excellence  
in the culinary  
world the same  
way it has been  
celebrated in the  
worlds of music,  
sports,  
literature, film,  
and the arts.

Black cooks and  
creators have led  
American culture

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forward with  
indelible  
contributions of  
artistry and  
ingenuity from  
the start, but  
Black authorship  
has been  
consistently  
erased from the  
story of  
American food.

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Now, in *The Rise*, chef, author, and television star Marcus Samuelsson gathers together an unforgettable feast of food, culture, and history to highlight the

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diverse

deliciousness of  
Black cooking  
today. Driven by  
a desire to fight  
against bias,  
reclaim Black  
culinary  
traditions, and  
energize a new  
generation of  
cooks, Marcus

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Black Book

shares his own  
journey  
alongside 150  
recipes in honor  
of dozens of top  
chefs, writers,  
and  
activists—with  
stories exploring  
their creativity  
and influence.  
Black cooking

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has always been more than “soul food,” with flavors tracing to the African continent, to the Caribbean, all over the United States, and beyond.

Featuring a mix of everyday food



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and celebration  
cooking, this  
book also  
includes an  
introduction to  
the pantry of the  
African diaspora,  
alongside recipes  
such as: Chilled  
corn and tomato  
soup in honor of  
chef Mashama

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Bailey Grilled  
short ribs with a  
piri-piri marinade  
and saffron  
tapioca pudding  
in homage to  
authors Michael  
Twitty and  
Jessica B. Harris  
Crab curry with  
yams and  
mustard greens

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for Nyasha

Arrington Spiced  
catfish with  
pumpkin leche de  
tigre to celebrate  
Edouardo Jordan  
Island jollof rice  
with a shout-out  
to Eric Adjepong  
Steak frites with  
plantain chips  
and green

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vinaigrette in  
tribute to Eric  
Gestel Tigernut  
custard tart with  
cinnamon  
poached pears in  
praise of Toni  
Tipton-Martin A  
stunning work of  
breadth and  
beauty, The Rise  
is more than a

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cookbook. It ' s  
the celebration  
of a movement.  
Larousse  
Patisserie and  
Baking is the  
complete guide  
from the  
authoritative  
French cookery  
brand Larousse.  
It covers all

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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

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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

File Type PDF The  
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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



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different types  
of pastry,  
handling  
chocolate,  
cooking jam and  
much more,  
demonstrated in  
clear, expert  
photography.

This is  
everything you  
need to know

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about pastry,  
patisserie and  
baking from the  
cookery experts  
Larousse.

A beautiful, rich,  
and

groundbreaking  
book exploring  
Black foodways  
within America  
and around the

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world, curated  
by food activist  
and author of  
Vegetable  
Kingdom Bryant  
Terry. ONE OF  
THE TEN BEST  
COOKBOOKS OF  
THE YEAR: The  
New Yorker, San  
Francisco  
Chronicle,

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Boston Globe •  
ONE OF THE  
BEST  
COOKBOOKS OF  
THE YEAR: The  
Washington Post,  
Time Out, NPR,  
Los Angeles  
Times, Food52,  
Glamour, New  
York Post,  
Minneapolis Star

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Tribune, Vice,  
Epicurious, Shelf  
Awareness,  
Publishers  
Weekly, Library  
Journal

“ Mouthwatering,  
visually stunning,  
and intoxicating,  
Black Food tells  
a global story of  
creativity,

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endurance, and  
imagination that  
was sustained in  
the face of  
dispersal,  
displacement,  
and oppression. ”

—Imani Perry,  
Professor of  
African  
American  
Studies at

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Princeton

University In

this stunning and  
deeply heartfelt  
tribute to Black  
culinary

ingenuity, Bryant  
Terry captures  
the broad and  
divergent voices  
of the African  
Diaspora through

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the prism of  
food. With  
contributions  
from more than  
100 Black  
cultural  
luminaires from  
around the globe,  
the book moves  
through chapters  
exploring parts  
of the Black



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experience, from  
Homeland to  
Migration,  
Spirituality to  
Black Future,  
offering delicious  
recipes, moving  
essays, and  
arresting  
artwork. As  
much a joyful  
celebration of

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Black culture as  
a cookbook,  
Black Food  
explores the  
interweaving of  
food, experience,  
and community  
through original  
poetry and  
essays, including  
"Jollofing with  
Toni Morrison"

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by Sarah Ladipo  
Manyika, "Queer  
Intelligence" by  
Zoe Adjonyoh,  
"The Spiritual  
Ecology of Black  
Food" by Leah  
Penniman, and  
"Foodsteps in  
Motion" by  
Michael W.  
Twitty. The

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recipes are  
similarly  
expansive and  
generous,  
including  
sentimental  
favorites and  
fresh takes such  
as Crispy  
Cassava Skillet  
Cakes from  
Yewande

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Komolafe, Okra  
& Shrimp Purloo  
from BJ Dennis,  
Jerk Chicken  
Ramen from  
Suzanne Barr,  
Avocado and  
Mango Salad  
with Spicy  
Pickled Carrot  
and Rof Dressing  
from Pierre

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Thiam, and  
Sweet Potato Pie  
from Jenn é  
Claiborne.

Visually stunning  
artwork from  
such notables as  
Black Panther  
Party creative  
director Emory  
Douglas and  
artist Sarina

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Mantle are woven throughout, and the book includes a signature musical playlist curated by Bryant. With arresting artwork and innovative

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design, Black  
Food is a visual  
and spiritual  
feast that will  
satisfy any soul.

"An  
indispensable  
addition to any  
serious home  
baker's library,  
The Fundamental  
Techniques of



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Classic Pastry  
Arts covers the  
many skills an  
aspiring pastry  
chef must  
master. Based on  
the  
internationally  
lauded  
curriculum  
developed by  
master p  tissier

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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,

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bread and  
pastries, cakes,  
and petits fours.  
Each chapter  
begins with an  
overview of the  
required  
techniques,  
followed by  
dozens of  
recipes—many  
the original

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creations of  
distinguished FCI  
graduates. Each  
recipe even  
includes a  
checklist to help  
you evaluate  
your success as  
measured  
against  
professional  
standards of

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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

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photographs, a  
wealth of insider  
tips, and highly  
detailed  
information on  
tools and  
ingredients—quite  
simply the most  
valuable baking  
book you can  
own."

More Than 300

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Spectacular  
Recipes and  
Essential  
Lessons from  
White House  
Pastry Chef  
Roland Mesnier  
A Neoclassic  
View of Plated  
Desserts  
The Pastry  
Chef's Guide

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200 Classic  
Recipes Revised  
and Updated  
The Pastry's  
Chef's Little  
Black Book  
Ready for  
Dessert  
Gateaux  
***The essential  
guide to truly  
stunning desserts***



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***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—showin***

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***g 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,***

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***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,***

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**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**

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***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***

*Page 45/245*

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***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.***

***The opening of Tru in Chicago was the***

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***long-anticipated  
culmination of the  
dreams of  
executive chef Rick  
Tramonto and his  
partner, executive  
pastry chef Gale  
Gand. There  
Tramonto and  
Gand are free to  
unleash their  
superb culinary  
imagination,  
serving wildly***

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***creative fare best  
described as  
progressive French-  
inspired cooking  
anchored in the  
finest European  
traditions. Tru  
reveals the secrets  
of Tramonto and  
Gand' s award-  
winning  
cuisine-techniques  
and recipes they  
have evolved over***



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***the past twenty-five years of preparing some of the most delectable food in the world. This glorious cookbook offers more than seventy-five never-to-be-forgotten Tru favorites-starting with first courses such as Ricotta Gnocchi with Parm***

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**egiano-Reggiano  
Cream; greens  
such as Lemon  
Balm Salad with  
Yuzu Soy Dressing;  
and entrees  
including Black  
Trumpet Mushroom—Crusted Ahi  
Tuna and Roasted  
Beef Tenderloin  
with Truffled  
Potato Puree. Gale  
Gand provides**

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***recipes for an  
irresistible array of  
cheese courses  
and a variety of  
exquisite desserts,  
including Apricot  
Tart Tatin and  
Fromage Blanc  
Mousse with  
Blueberry Stew.  
Masterfully written  
recipes with  
careful attention  
to detail and easy***

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**step-by-step  
instructions will  
enable cooks of all  
levels to prepare  
and present  
unforgettable  
meals, enhance  
the dining  
ambience, and  
enjoy the taste of  
Tru perfection at  
home. Award-  
winning sommelier  
Scott Tyree**

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***suggests wines to complement every course. Tramonto and Gand also share the remarkable story of how they became two of the world's great chefs and how they made Tru a four-star restaurant. On every page, Tru reflects an abiding***

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***love for food, a great passion for the table, and attention to all that goes into producing superb meals. Tru is the ultimate cookbook for anyone who appreciates food as inventive as it is beautiful. NOTE: This edition does not include photos.***

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***Packed with recipes that are max 10 minutes to prep and 10 minutes to cook, RAMSAY IN 10 is your new everyday cookbook. In Ramsay in 10, superstar chef, Gordon Ramsay, returns with 100 new and delicious recipes inspired by***

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***his YouTube series  
watched by  
millions across the  
globe - you'll be  
challenged to get  
creative in the  
kitchen and learn  
how to cook  
incredible,  
flavorsome dishes  
in just ten  
minutes. Whether  
you need  
something super***



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***quick to assemble,  
like his Microwave  
Sticky Toffee  
Pudding, or you're  
looking to impress  
the whole family,  
with a tasty One  
Pan Pumpkin Pasta  
or some Chicken  
Souvlaki - these  
are recipes  
guaranteed to  
become instant  
classics and with***

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***each time you  
cook, you'll get  
faster and faster  
with Gordon's  
shortcuts to speed  
up your cooking,  
reduce your prep  
times and get the  
very best from  
simple, fresh  
ingredients. 'When  
I'm shooting  
Ramsay in 10, I'm  
genuinely full of***

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***excitement and energy because I get to show everyone how to really cook with confidence. It doesn't matter if it takes you 10 minutes, 12 minutes or even 15 minutes, to me, it's about sharing my 25 years' of knowledge,***

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**expertise and  
hands-on  
experience, to  
make everyone  
feel like better,  
happier cooks.' --  
Gordon Ramsay  
This is fine food at  
its fastest and fast  
food at its finest.  
More than 200  
recipes from  
Gaston Lenôtre's  
classic cookbook,**

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***fully updated for  
the modern chef  
along with  
spectacular new  
photography.  
Gaston Lenôte,  
the legendary  
master French  
pâtissier, was  
revered for having  
made desserts  
lighter and more  
delicious; his  
techniques***

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**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**

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***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***

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**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**



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***French pâtisserie.***

***The Elements of  
Dessert***

***Baking with Julia***

***Baking and Pastry***

***Baking at***

***République***

***Damn Good***

***Chinese Food***

***Chef's Kiss***

***Mastering the Art***

***and Craft, Second***

***Edition IM***

**The White House**

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pastry chef presents recipes for desserts that combine natural flavors and an attractive presentation, outlining five key skills in pastry preparation.

Bien Cuit introduces a new but decidedly old-fashioned approach to bread

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baking to the  
cookbook shelf. In  
the ovens of his  
Brooklyn bakery,  
Chef Zachary  
Golper bakes loaves  
that have quickly  
won over New  
York's top  
restaurants and  
bread enthusiasts  
around the country.  
His secret: long, low-

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temperature

fermentation, which allows the bread to develop deep, complex flavours and a thick, mahogany-coloured crust - what the French call bien cuit, or 'well baked'. Golper recreates classic breads for the home baker

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along with an  
assortment of  
innovative  
'gastronomic  
breads'.

"A Neoclassic View  
of Plated Desserts  
demonstrates both  
the subtle and  
theatrical pizzazz of  
a talented collective  
of visionaries."

-Andrew

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MacLauchlan

Executive Pastry  
Chef, Coyote Cafe

"A brilliant addition  
to Tish Boyle's and  
Timothy Moriarty's  
series of cookbooks.

This dynamic duo  
has thoroughly  
translated the  
recipes of some of  
our country's  
leading pastry chefs

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with immense ease and perfection. It is with enormous admiration that I recommend this cookbook to anyone searching for a greater knowledge of desserts."

-Fran?ois Payard  
Owner, Payard  
Patisserie & Bistro  
Author, Simply

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Sensational

Desserts "It is the purpose of a neoclassic dessert to isolate the integral elements of a time-honored classic and transform its components to produce a dessert with the grandeur demanded by



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today's consumer.

The pastry chefs  
who contributed to  
this book have  
provided recipes  
that do just that-and  
they do it  
magnificently!" -Bo

Friberg

Chef/Instructor, The  
Culinary Institute of  
America at  
Greystone

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One of the most  
respected  
cookbooks in the  
industry - the 2002  
IACP Cookbook  
Award Winner for  
Best  
Technical/Referenc  
e - "Professional  
Baking" brings  
aspiring pastry  
chefs and serious  
home bakers the

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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

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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

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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.

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Ramsay in 10

Le Cordon Bleu

Pastry School

The Good Book of

Southern Baking

Larousse Patisserie

and Baking

The Fundamental

Techniques of

Classic Pastry Arts

On Baking (Update)

The highly

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anticipated  
cookbook from  
the immensely  
popular food blog  
Minimalist Baker,  
featuring 101 all-  
new simple, vegan  
recipes that all  
require 10  
ingredients or  
less, 1 bowl or 1  
pot, or 30 minutes

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or less to prepare  
Dana Shultz  
founded the  
Minimalist Baker  
blog in 2012 to  
share her passion  
for simple cooking  
and quickly  
gained a devoted  
worldwide  
following. Now, in  
this long-awaited



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debut cookbook,  
Dana shares 101  
vibrant, simple  
recipes that are  
entirely plant-  
based, mostly  
gluten-free, and  
100% delicious.  
Packed with  
gorgeous  
photography, this  
practical but

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inspiring  
cookbook  
includes: •

Recipes that each  
require 10  
ingredients or  
less, can be made  
in one bowl, or  
require 30  
minutes or less to  
prepare. •

Delicious options

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for hearty entrées,  
easy sides,  
nourishing  
breakfasts, and  
decadent  
desserts—all on  
the table in a snap

- Essential plant-based pantry and equipment tips •

Easy-to-follow,  
step-by-step

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recipes with  
standard and  
metric ingredient  
measurements  
Minimalist  
Baker ' s Everyday  
Cooking is a  
totally no-fuss  
approach to  
cooking for  
anyone who loves  
delicious food that

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happens to be  
healthy too.

'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

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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

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Black Book

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

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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



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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

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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

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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

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whether you want  
to make a lighter-  
than-air birthday  
cake, flaky  
breakfast pastries,  
smooth and rich  
ice creams (or  
parfaits ‘ because  
parfaits are for  
when you're in the  
shit ’ ), macarons  
or meringues,

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Ravneet will offer just the right advice to make it all seem easy.

“ Like a dish of comfort food you ’ ll want to devour. ” —The Washington Post

“ It ’ s hard to say which aspect of TJ Alexander ’ s

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novel is sweeter:  
the slow-burn  
romance or the  
drool-worthy  
desserts. ” —Time  
A high-strung  
pastry chef ' s  
professional goals  
are interrupted by  
an unexpected  
career transition  
and the

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introduction of  
her wildly  
attractive  
nonbinary kitchen  
manager in this  
deliciously fresh  
and witty queer  
rom-com. Simone  
Larkspur is a  
perfectionist  
pastry expert with  
a dream job at The

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Discerning Chef, a  
venerable  
cookbook  
publisher in New  
York City. All she  
wants to do is  
create the perfect  
loaf of sourdough  
and develop  
recipes, but when  
The Discerning  
Chef decides to



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bring their brand into the 21st century by pivoting to video, Simone is thrust into the spotlight and finds herself failing at something for the first time in her life. To make matters worse,

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Simone has to deal with Ray Lyton, the new test kitchen manager, whose obnoxious cheer and outgoing personality are like oil to Simone ' s water. When Ray accidentally

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becomes a viral  
YouTube  
sensation with a  
series of  
homebrewing  
videos, their  
eccentric editor in  
chief forces  
Simone to work  
alongside the  
chipper upstart or  
else risk her

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beloved job. But  
the more they  
work together, the  
more Simone  
realizes her heart  
may be softening  
like butter for Ray.  
Things get even  
more complicated  
when Ray comes  
out at work as  
nonbinary to

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mixed

reactions—and  
Simone must  
choose between  
the career she  
fought so hard for  
and the person  
who just might  
take the cake (and  
her heart).

A beautiful new  
edition of “ the

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greatest dessert  
book in the  
history of the  
world ” (Bon  
Appétit), featuring  
175 timeless  
recipes from  
Gramercy  
Tavern ’ s James  
Beard  
Award–winning  
pastry chef.

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NAMED ONE OF  
THE BEST  
COOKBOOKS OF  
THE YEAR BY The  
New York Times  
Book Review •  
The Atlantic •  
Food Network  
Claudia Fleming is  
a renowned name  
in the pastry  
world, acclaimed

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for having set an industrywide standard at New York City ' s Gramercy Tavern with her James Beard

Award-winning desserts. With The Last Course, dessert lovers everywhere will



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be able to re-  
create and savor  
her impressive  
repertoire at  
home. Fleming ' s  
desserts have won  
a range of awards  
because they  
embody her  
philosophy of  
highly satisfying  
food without

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Black Book

pretension, a  
perfect balance  
for home cooks.  
Using fresh,  
seasonal  
ingredients at the  
peak of their  
flavor, Fleming  
creates  
straightforward  
yet enchanting  
desserts that are

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somehow equal to  
much more than  
the sum of their  
parts. She has an  
uncanny ability to  
match contrasting  
textures, flavors,  
and temperatures  
to achieve a  
perfect  
result—placing  
something brittle

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and crunchy next  
to something  
satiny and  
smooth, and  
stretching the  
definition of sweet  
and savory while  
retaining an  
elemental  
simplicity. The  
Last Course  
contains 175

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mouthwatering recipes that are organized seasonally by fruits, vegetables, nuts, herbs and flowers, spices, sweet essences, dairy, and chocolate. In the final chapter, Fleming suggests

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how to combine  
and assemble  
desserts from the  
previous chapters  
to create the  
ultimate  
composed  
desserts. And each  
chapter and each  
composed dessert  
is paired with a  
selection of wines.

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Recipes include Raspberry–Lemon  
Verbena Meringue  
Cake,  
Blueberry–Cream  
Cheese Tarts with  
Graham Cracker  
Crust, Cherry  
Cheesecake Tart  
with a Red Wine  
Glaze, Concord  
Grape Sorbet,

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Apple Tarte Tatin,  
Chestnut Soufflés  
with Armagnac-  
Nutmeg Custard  
Sauce, Buttermilk  
Panna Cotta with  
Sauternes Gelée,  
Warm Chocolate  
Ganache Cakes,  
and more.

Beautifully  
illustrated with



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more than eighty color photographs throughout, The Last Course is a timeless, one-of-a-kind collection filled with original recipes that will inspire dessert enthusiasts for years to come.

Praise for The Last

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Course “ While I  
must admit to  
being particularly  
partial to  
Claudia ’ s  
Buttermilk Panna  
Cotta, every  
dessert in The Last  
Course made me  
salivate.

Claudia ’ s  
inspired recipes

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are so beautifully transcribed that even the most nervous of home cooks will feel comfortable trying them and will be a four-star chef for the day. ” —Daniel Boulud “ The Goddess of New

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American

Pastry. ” —Elle

The Art and

Science of the

Scoop

Black Food

Modern French

Pastry

My Best Recipes

Masterful

Techniques and

Recipes

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Black Book

50 Irresistible  
Recipes for  
Pastries, Buns,  
Cakes, Cookies  
and More

The Definitive  
Recipe Collection:  
For Chefs, by  
Chefs

**“The most  
entertaining  
cookbook in**

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**memory. . . . A  
game changer.”—  
Anthony  
Bourdain While  
other chefs  
paid dues on  
restaurant  
lines and at  
cooking  
schools, Brooks  
Headley was in  
the back of a  
tour van as a**

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**drummer in much-  
loved punk  
bands that  
never made a  
dime. Now  
executive  
pastry chef at  
New York's Del  
Posto  
restaurant,  
Headley creates  
unorthodox  
recipes that**

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**echo his  
unconventional  
background:  
fruit is king,  
vegetables are  
championed,  
acidity is key,  
and simplicity  
is the goal.  
With 97 recipes  
and more than  
100  
photographs,**



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**Brooks**

**Headley's Fancy  
Desserts has  
six chapters:**

**"Fruit,"**

**"Vegetables,"**

**"Grains and  
Flours,"**

**"Chocolate,"**

**"Seeds and  
Nuts," and**

**"Dairy."**

**Recipes range**

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from verjus  
melon candy to  
tofu chocolate  
creme brulée,  
fruit sorbet to  
eggplant and  
chocolate,  
showcasing  
Headley's  
unique  
perspective on  
ingredients and  
methodology.

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**Guest**

**contributors  
include philoso  
pher-musician  
Ian Svenonius,  
essayist Sloane  
Crosley, and  
award-winning  
chefs Gabrielle  
Hamilton and  
David Kinch.**

**Brooks**

**Headley's Fancy**

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**Desserts is an essential, inventive addition to the shelf of both home cooks and professional chefs.**

**An in-depth reference to the fundamentals of pastry by an**

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**award-winning  
chef featured  
in the 2009  
documentary,  
Kings of  
Pastry,  
instructs  
readers on the  
critical role  
of precision  
and  
understanding  
about how**

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**ingredients  
react in  
different  
environments  
while sharing  
lighthearted  
memories from  
his culinary  
life.**

**Baking with  
Julia Nothing  
promises  
pleasure more**

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**readily than  
the words  
"freshly  
baked." And  
nothing says  
magnum opus as  
definitively as  
Baking with  
Julia, which  
offers the  
dedicated home  
cook, whether a  
novice or**

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**seasoned  
veteran, a  
unique  
distillation of  
the baker's  
art. Baking  
with Julia is  
not only a book  
full of  
glorious  
recipes but  
also one that  
continues**



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**Julia's  
teaching  
tradition.  
Here, basic  
techniques come  
alive and are  
made easily  
comprehensible  
in recipes that  
demonstrate the  
myriad ways of  
raising dough,  
glazing cakes,**

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**and decorating  
crusts. This is  
the resource  
you'll turn to  
again and again  
for all your  
baking needs.  
With Baking  
with Julia in  
your cookbook  
library, you  
can become a  
master baker.**

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**And there's no  
better time to  
be baking than  
now. Quality  
baking today is  
more varied,  
more exciting,  
and simply more  
authentic than  
ever before.  
Baking with  
Julia  
celebrates this**

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**tremendous  
range with  
enticing  
recipes that  
marry  
sophisticated  
European  
techniques to  
American tastes  
and  
ingredients.  
With creative  
flair,**

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**napoleons are layered with tropical fruits, pumpkin and cranberries are kneaded into bread doughs, and a tart is topped with sweet stewed onions. Along the way, step-by-step**

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**photographs  
demonstrate the  
basic building  
blocks of the  
pastry and  
bread baker's  
repertoire, and  
from this firm  
foundation  
fancy takes  
flight. Baking  
with Julia  
presents an**

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**extraordinary  
assemblage of  
talent,  
knowledge, and  
artistry from  
the new  
generation of  
bakers whose  
vision is so  
much a part of  
this book. The  
list of  
contributors**

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reads like a  
Who's Who of  
today's master  
bakers,  
including Flo  
Braker, Steve  
Sullivan,  
Marcel  
Desaulniers,  
Nick Malgieri,  
Alice Medrich,  
Nancy  
Silverton,



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**Martha Stewart,  
and a host of  
bright new  
talents such as  
Jeffrey Alford  
and Naomi  
Duguid. With  
nearly two  
hundred  
recipes, and  
half as many  
pages of  
tantalizing**

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**full-color  
photographs,  
this  
incomparable  
kitchen  
companion goes  
far beyond what  
most cookbooks  
offer. More  
than fifty  
pages of  
illustrated  
reference**

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**sections define  
basic terms and  
techniques, and  
explain the  
hows and whys  
of batters and  
doughs to take  
you  
effortlessly  
through the  
essential  
techniques. If  
you've never**

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made flaky pie  
crust, your  
first no-fail  
experience is  
at hand. If  
you've never  
baked bread,  
that most  
satisfying and  
sensual  
pleasure awaits  
the turn of a  
page. With

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**recipes for  
breads,  
pastries,  
cookies, and  
cakes—from  
chocolate to  
cheesecake,  
from miniature  
gems to multi-  
tiered masterpi-  
eces—this  
cookbook is a  
total immersion**

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**experience in  
the wonder of  
home baking.  
Every once in a  
while, a  
cookbook comes  
along that  
instantly says  
"classic." This  
is one of them.  
Acclaimed  
pastry chef  
Elisabeth**

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**Prueitt and  
master baker  
Chad Robertson  
share not only  
their fabulous  
recipes, but  
also the  
secrets and  
expertise that  
transform a  
delicious  
homemade treat  
into a great**

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Pastry Chefs Little  
Black Book

**one. It's no  
wonder there  
are lines out  
the door of  
Elisabeth and  
Chad's  
acclaimed  
Tartine Bakery.  
It's been  
written up in  
every magazine  
worth its sugar  
and spice. Here**



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**their bakers' art is transformed into easy-to-follow recipes for the home kitchen. The only thing hard about this cookbook is deciding which recipe to try first: moist**

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**Brioche Bread  
Pudding;  
luscious Banana  
Cream Pie; the  
sweet-tart  
perfection of  
Apple Crisp.  
And the cakes!  
Billowing  
chiffon cakes.  
Creamy  
Bavarians  
bursting with**

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**seasonal  
fruits. A luxe  
Devil's Food  
Cake. Lemon  
Pound Cake,  
Pumpkin Tea  
Cake. Along  
with the  
sweets, cakes,  
and confections  
come savory  
treats, such as  
terrifically**

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**simple Wild  
Mushroom Tart  
and Cheddar  
Cheese  
Crackers.  
There's a  
little  
something here  
for breakfast,  
lunch, tea,  
supper, hors  
d'oeuvres—and,  
of course, a**

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whole lot for  
dessert!  
Practical  
advice comes in  
the form of  
handy Kitchen  
Notes. These  
"hows" and  
"whys" convey  
the authors'  
know-how,  
whether it's  
the key to the

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**creamiest  
quiche (you'll  
be surprised),  
the most  
efficient way  
to core an  
apple, or tips  
for ensuring a  
flaky crust.  
Top it off with  
gorgeous  
photographs  
throughout and**

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**you have an  
utterly fresh,  
inspiring, and  
invaluable  
cookbook.**

**101 Entirely  
Plant-based,  
Mostly Gluten-  
Free, Easy and  
Delicious  
Recipes**

**Hello, My Name  
is Ice Cream**

*Page 151/245*

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**Professional  
Baking**

**The secret to  
successful  
baking every  
time**

**Innovative  
Techniques,  
Tools and  
Design**

**Chocolate  
150 Large and  
Small Cakes,**

*Page 152/245*



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**Cookies, and  
Desserts**

***The latest French  
pâtisserie  
cookbook from  
award-winning  
French pastry chef  
Cédric Grolet  
Opéra Pâtisserie  
marks the  
entrance of the  
most talented  
pastry chef of his***

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***generation, Cédric  
Grolet, into the  
world of boulanger  
ie-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,***

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*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*

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***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***

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***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***

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***indispensable  
book for every  
pastry lover!***

***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***

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***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***

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***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***



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***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***

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***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,***

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***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,***

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**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**

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***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***

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***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,***

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**Taiwan.**

***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***

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***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***



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***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***

File Type PDF The  
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**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;**

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***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***

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Black Book

***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***

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***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;***

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***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***

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***poised to become  
a cookbook that  
every food lover  
with a conscience  
will embrace.***

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***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***



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***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,***

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***starting with  
general  
procedures,  
highlighting core  
principles and  
skills, and then  
presenting  
applications and  
sample recipes.  
Professionalism,  
breads, desserts  
and pastries,  
advanced pastry***

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***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-***

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***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  
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***students and***

***improve results.***

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***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***

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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***

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***context of baking.***

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instructor.***

***Bien Cuit***

***Containing a  
Careful Selection  
of Useful Receipts  
for the Kitchen***

***Bachour***

***A Cookbook***

***The Sweet Side of  
Sourdough***

***The ultimate***

*Page 186/245*

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***expert guide, with  
more than 200  
recipes and step-  
by-step techniques  
A Domestic Cook  
Book***

"50 recipes  
inspired by life  
in Chinatown."--  
Cover.

Discover insider  
secrets for  
mouthwatering

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photographs

Andrew Scrivani,  
food

photographer for  
the New York

Times, is one of  
the most

respected names  
in the business.

He's also a  
teacher of the  
craft, advising

#foodporn  
obsessives,

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bloggers,  
photographers  
ready for the  
next step, and  
anyone who loves  
to shoot and  
eat, in how to:  
See the light  
(craft and shape  
it the way you  
want) Embrace  
the math  
(calculate ISO,  
aperture,

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shutter speed,  
and white  
balance)

Consider visual  
storytelling  
(single vs.  
multiple image  
narratives)

Master tricks  
for shooting in  
restaurants  
(window, bounce  
cards) Be a  
control freak

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(shop, prep,  
cook, style, and  
shoot) Turn  
passion into  
profit (work and  
get paid) Part  
straight-forward  
practical  
advice, part  
stories from the  
field, with many  
of Scrivani's  
signature  
photos, this

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book will  
definitely make  
you hungry.  
A stunning  
instructional  
from beloved Los  
Angeles baker  
Margarita  
Manzke, who  
teaches the key  
doughs, batters,  
recipes, and  
clever ways for  
creating wow-



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factor and  
bakery-quality  
results at home.  
NAMED ONE OF THE  
BEST COOKBOOKS  
OF THE YEAR BY  
THE NEW YORK  
TIMES For all  
who aspire to  
master brioche,  
croissant, pâte  
à choux, or even  
cookie dough and  
muffin and cake

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batter,

Margarita

Manzke, super-  
star baker and  
co-owner of Los  
Angeles hotspot  
République,  
takes bakers  
through her  
methods for  
perfecting  
texture and  
amplifying  
flavors, one

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inspiring  
photograph and  
brilliant trick  
at a time. With  
chapters  
dedicated to  
teaching each  
dough or batter  
and 100 recipes  
that put the  
lessons to work,  
plus more than  
125 helpful and  
inspiring

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photographs,  
bakers will  
discover how to  
truly elevate  
their baking,  
whether they're  
making Manzke's  
Instagram-  
perfect  
chocolate chip  
cookies or her P  
hilippines-  
inflected Halo  
Halo Cake.

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Serious home bakers will revel in the game-elevating techniques and irresistible recipe riffs found in *Baking at République*. The Pastry's Chef's Little Black Book The Definitive Recipe

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Collection: For

Chefs, by

ChefsHachette

Digital

The Art of Bread

(Features an

Exposed Spine)

Good and Cheap

Exploring the

beautiful and

delicious fusion

of East meets

West

Eat Well on

*Page 198/245*

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\$4/Day

The Art of  
French Pastry  
Tartine  
Dumplings, Egg  
Rolls, Bao Buns,  
Sesame Noodles,  
Roast Duck,  
Fried Rice, and  
More—50 Recipes  
Inspired by Life  
in Chinatown

**With more than**

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100 recipes  
for ice cream  
flavors and  
revolutionary  
mix-ins from a  
James Beard-  
nominated  
pastry chef,  
Hello, My Name  
is Ice Cream  
explains not  
only how to



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make amazing  
ice cream, but  
also the  
science behind  
the recipes so  
you can  
understand ice  
cream like a  
pro. Hello, My  
Name is Ice  
Cream is a  
combination of

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three books  
every ice  
cream lover  
needs to make  
delicious  
blends: 1) an  
approachable,  
quick-start  
manual to  
making your  
own ice cream,  
2) a guide to

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help you think  
about how  
flavors work  
together, and  
3) a dive into  
the science of  
ice cream with  
explanations  
of how it  
forms, how air  
and sugars  
affect texture

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and flavor,  
and how you  
can manipulate  
all of these  
factors to  
create the ice  
cream of your  
dreams. The  
recipes begin  
with the  
basics--super  
chocolately

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chocolate and  
Tahitian  
vanilla--then  
evolve into  
more  
adventurous  
infusions,  
custards,  
sherbets, and  
frozen yogurt  
styles. And  
then there are

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the mix-ins,  
simple treats  
elevated by  
Cree's pastry  
chef mind,  
including  
chocolate  
chips designed  
to melt on  
contact once  
you bite them  
and brownie

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bits that

crunch.

If you think  
sumptuous  
desserts and  
healthy eating  
don't go  
together,  
you'll change  
your mind when  
you see the  
tempting, yet

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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



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as many mouth-  
watering  
desserts that  
will please  
your palate,  
your heart,  
and your  
waistline. The  
Third Edition  
on The  
Professional  
Pastry Chef

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offers

hundreds of  
tempting, easy-  
to-follow  
recipes that  
range from  
classical to  
contemporary  
favorites.

Here is a  
complete guide  
to the

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preparation  
and artful  
presentation  
of a bounty of  
pastries and  
desserts,  
including  
breads, cakes,  
cookies,  
pastries, ice  
creams,  
candies, and

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restaurant

desserts.

Instructions

for every

recipe have

been rewritten

using

shortened,

numbered steps

to make them

as easy to

follow as

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possible. Each  
recipe -  
thoroughly  
tested by the  
author and  
thousands of  
his students -  
has been  
refined to  
perfection and  
is virtually  
foolproof. In

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brand new,  
consolidated  
introductions  
to each  
recipe, Master  
Pastry Chef Bo  
Friberg  
carefully  
explains the  
proper  
blending of  
ingredients,

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use of pastry  
equipment,  
alternate  
presentations,  
and  
professional  
techniques so  
you can  
produce  
professional  
results the  
first time.

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"This book  
includes a  
comprehensive  
collection of  
500  
professionally  
formatted  
recipes  
covering all  
aspects of the  
pastry arts.  
Authorized by



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award winning

pastry chefs

Michael

Mignano and

Michael

Zebrowski. "--

Caroline

Schiff is the

pastry chef at

Gage & Tollner

in Brooklyn

and creator of

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the Instagram  
account Pasty  
Schiff. Her  
food has been  
featured in  
Forbes, and  
she lives in  
New York City.  
French  
Pastries and  
Desserts by  
Lenôte

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**A Cookbook**

**from the**

**Legendary**

**Chicago**

**Restaurant**

**Tru**

**A Textbook of**

**Baking and**

**Pastry**

**Fundamentals**

**Black Cooks**

**and the Soul**

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**of American**

**Food**

**That Photo**

**Makes Me**

**Hungry:**

**Photographing**

**Food for Fun &**

**Profit**

**The**

**Professional**

**Pastry Chef**

**Presents a**

# File Type PDF The Pastry Chefs Little Black Book

compendium of recipes for desserts, including cakes, pies, tarts, fruit desserts, custards, soufflâes, puddings, frozen treats, cookies, and candies, in addition to providing serving and storage advice. As a follow-up to his spectacular

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Pâtisserie, 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

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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

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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



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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

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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.

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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.

Cheryl

Wakerhauser, the award-winning chef and owner of Pix Patisserie, brings

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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

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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

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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.

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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

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Street Journal, USA  
Today and Bon  
Appétit. This book  
will have 41 recipes  
and 80 photos.

A unique feast of  
biography and  
Regency cookbook,  
Cooking for Kings  
takes readers on a  
chef's tour of the  
palaces of Europe in  
the ultimate age of



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culinary indulgence.  
Drawing on the  
legendary cook's  
rich memoirs, Ian  
Kelly traces Antonin  
Carême's meteoric  
rise from Paris  
orphan to  
international  
celebrity and  
provides a dramatic  
below-stairs  
perspective on one

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of the most  
momentous, and  
sensuous, periods  
in European history-  
First Empire Paris,  
Georgian England,  
and the Russia of  
War and Peace.

Carême had an  
unfailing ability to  
cook for the right  
people in the right  
place at the right

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time. He knew the favorite dishes of King George IV, the Rothschilds and the Romanovs; he knew Napoleon's fast-food requirements, and why Empress Josephine suffered halitosis. Carême's recipes still grace the tables of restaurants the

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world over. Now classics of French cuisine, created for, and named after, the kings and queens for whom he worked, they are featured throughout this captivating biography. In the phrase first coined by Carême, "You can try them

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yourself."

Minimalist Baker's  
Everyday Cooking  
Japanese Patisserie  
A Novel

The Life of Antonin  
Carême, the First  
Celebrity Chef

Grand Finales  
Stories, Art, and  
Recipes from  
Across the African  
Diaspora [A

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Cookbook]

Cooking for Kings  
100+ beloved  
recipes proving that  
Southern baking is  
American  
baking—from the  
James Beard Award-  
winning chef and  
owner of the New  
Orleans bakery  
Willa Jean. “ Kelly  
Fields bakes with

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the soul of a  
grandma, the  
curiosity of a  
student, and the  
skill of a  
master. ” —Vivian  
Howard, author of  
Deep Run Roots:  
Stories and Recipes  
from My Corner of  
the South NAMED  
ONE OF THE BEST  
COOKBOOKS OF

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THE YEAR BY The  
New York Times  
Book Review • Bon  
Appétit • The  
Atlanta Journal-  
Constitution •  
Garden & Gun  
Celebrated pastry  
chef Kelly Fields has  
spent decades  
figuring out what  
makes the absolute  
best biscuits,



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cornbread,  
butterscotch  
pudding, peach pie,  
and, well, every  
baked good in the  
Southern repertoire.  
Here, in her first  
book, Fields brings  
you into her  
kitchen, generously  
sharing her  
boundless expertise  
and ingenious ideas.

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With more than one hundred recipes for quick breads, muffins, biscuits, cookies and bars, puddings and custards, cobblers, crisps, galettes, pies, tarts, and cakes—including dozens of variations on beloved standards—this is

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the new bible for  
Southern baking.  
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

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yuzu, sesame, miso  
and matcha.

Brooks Headley's  
Fancy Desserts: The  
Recipes of Del  
Posto's James Beard  
Award-Winning  
Pastry Chef  
The Last Course  
Dessert University  
Sift, Knead, Flute,  
Flour, And Savor...  
The Rise

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Opera Patisserie  
A Revival of  
Biscuits, Cakes, and  
Cornbread