

Le Cordon Bleu Patisserie Baking Foundations Classic Recipes

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 cristalline... 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.

"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."

Kathleen Finn's unforgettable, New York Times Bestselling account of her French culinary adventures Kathleen Finn was a thirty-six-year-old middle manager trapped on the corporate ladder - until her boss eliminated her job. Instead of sulking, she took the opportunity to check out of the rat race for good - cashing in her savings, moving to Paris, and landing a spot at the venerable Le Cordon Blue cooking school. The Sharper Your Knife, the Less You Cry is the funny and inspiring account of her struggle in a stew of hot-tempered, chefs, competitive classmates, her own "wretchedly inadequate" French - and how she mastered the basics of French cuisine. Filled with rich, sensual details of her time in the kitchen - the ingredients, cooking techniques, wine, and more than two dozen recipes - and the vibrant sights and sounds of the markets, shops, and avenues of Paris, it is also a journey of self-discovery, transformation, and, ultimately, love.

'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!

The Little French Bakery Cookbook

Patisserie
Chocolate Bible: 160 Recipes Explained by the Chefs of the Famous French Culinary School
Patisserie & Baking Foundations

Dominique Ansel: Secret Recipes from the World Famous New York Bakery

Mastering the Art of French Cooking

French Pastries and Desserts by Lenôtre

From the world's most famous cooking school comes this collection of fresh, modern dishes for the home cook. Developed specifically for the home, this invaluable collection of books brings you classic, elegant recipes, complete with color photos of each dish and illustrated step-by-step techniques.

IN THE KITCHEN WITH LE CORDON BLEU presents 100 special recipes from the Chefs of Le Cordon Bleu, a worldwide leader in gastronomy, hospitality and management with over 40 campuses in 20 countries. This book is the first in a series of cookbooks for people who want to treat their taste buds and make something extraordinary. From appetizers to desserts, the Chefs have chosen recipes that are inspiring, fresh, creative and delicious. Recipes were chosen based on a special ingredient, a unique blend of flavors or a creative application of technique. Ranging in difficulty from easy to more complex, the recipes selected offer unique challenges for cooks of all skill levels. In this book, the Chefs share secrets and tips and provide knowledge and background on cooking to bring high-end cuisine to your home. It's like having your own personal chef in the kitchen with you! Plus, the mouth-watering photographs are guaranteed to inspire. For the curious-minded, fascinating background information is provided on a variety of ingredients, from quinoa to wasabi. After making these recipes, we know you will want to make them again and again until each page in this book is splattered with love. From our kitchen to yours, Bon Appetit from the Chefs at Le Cordon Bleu!

The lavish culinary adventure—with mouthwatering recipes—of one woman’s surprising journey from medical professional to master pastry chef. A nurse who loved to bake on weekends, Susan Holding decided to turn her hobby into something more when she entered Le Cordon Bleu’s pastry program in Paris. Within a year she graduated with honors, left her nursing career, and opened her own bakery and cooking school, the Little French Bakery, in Wisconsin. The Little French Bakery Cookbook weaves charming stories and color photographs of Susan’s time in pastry school and Paris with over a hundred recipes she has mastered and simplified for anyone to enjoy. Readers will find classic French recipes and homegrown traditional family recipes, as well as adaptations for gluten-free ingredients and accessible recipes from world-renowned famous chefs. Susan provides equipment lists and tips to aid readers in becoming masters of their own kitchen. Step-by-step photos bring seemingly difficult pastries into your home. Whether new to baking or comfortable in the kitchen, everyone will find something to sink their teeth into.

Here is the first English-language cookbook from the Parisian cooking school whose very name epitomizes excellence. Le Cordon Bleu at Home provides a solid understanding of the philosophy and skills taught for nearly a century in the school’s nine-month “Classic Cycle” course. Moving through three stages, from basic to advanced techniques, this in-depth approach to classical French cuisine offers a series of easy-to-follow menus and recipes that correspond to classes at the school. Nearly three hundred beautiful color photographs depict finished dishes, serving ideas, and cooking techniques at each stage through completion. Learning to cook means mastering the fundamentals. In “Part One: Getting Started,” you’ll learn how to roast, poach, fry, saute, braise, and stew. You’ll learn which cuts of meat are most appropriate for a dish, which utensils to use and how to use them, and preliminary preparations that simplify tasks. The menus focus on basic dishes -- from roast chicken and lamb to pan-fried sole, apple fritters, and poached fruit. “Part Two: Perfecting Skills” takes you through pastry-making and introduces such preparations as pâtés, soufflés, consommés, and more. This is where you’ll find such glorious dishes as Daube d’Agneau

Avignonnaise (braised lamb cooked as it is in Avignon), Tournedos Baltimore (tenderloin steaks with Chateaubriand sauce), and Pilaf de Volaille à la Turque (Turkish-style pilaf with zucchini and oranges), created by Henri-Paul Pelléprat, one of the school’s most famous instructors. Ultimately, no one truly “finishes” learning -- the best chefs endlessly hone their skills. For advanced cooks, “Part Three: Finishing Touches” emphasizes the creative aspect of cooking. Le Cordon Bleu is the crème de la crème of cooking schools, and this is an indispensable volume for everyone interested in learning about the ageless art of French cooking. Combining time-honored traditions with the latest, most sophisticated methods and a variety of recipes ranging from standard at-home fare to classic, regional, and modern dishes, this is the ultimate state-of-the-art book on French cuisine.

The Pastry Chef’s Guide

A Masterclass in Classic and Contemporary Patisserie

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

ART OF CHOCOLATE.

Le Cordon Bleu Pastry School

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

The secret to successful baking every time

Michael Booth has had his fill of celebrity chefs and their ‘on the table in five minutes’ recipes. He wants to learn how to cook properly, so he burns his cookery books and, together with his young family, heads for a new life in Paris - reasoning that, if anyone can be trusted to make food complicated, it’s the French. Embarking on the ultimate foodie’s fantasy, he enrolls at the world’s most famous cooking school, Le Cordon Bleu, where wise and battle-scarred French chefs commence their transformation of him into a professional cook. Along the way Booth’s insider tips and secret techniques of classical cuisine. His odyssey takes him from trauma to triumph, ending in the white-hot heat of the Michelin-starred kitchen of the greatest chef in France. Anyone can cook in the French manner anywhere, wrote Mesdames Beck, Bertholle, and Child, with the right instruction. And here is the book that, for forty years, has been teaching Americans how.Mastering the Art of French Cooking is for both seasoned cooks and beginners who love good food and long to reproduce at home the savory delights of the classic cuisine. from the historic Gallic masterpieces to the seemingly artless perfection of a dish of spring-green peas. This beautiful book, with more than one hundred instructive illustrations, is revolutionary approach because: It leads the cook infallibly from the buying and handling of raw ingredients, through each essential step of a recipe, to the final creation of a delicate confection. It breaks down the classic cuisine into a logical sequence of themes and variations rather than presenting an endless and diffuse catalogue of recipes; the focus is on key recipes that form the backbone of French cookery and lend themselves to an infinite number of elaborations bound to increase anyone’s culinary repertoire.

Presents more than four hundred authentic recipes from countries around the world along with information on land, history, food, and cooking techniques for each region.

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.

Larousse Patisserie and Baking

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

Le Cordon Bleu Dessert Techniques

Sweet & Savory Recipes and Tales from a Pastry Chef and Her Cooking School

Master Recipes and Techniques from the Ferrandi School of Culinary Arts

150 Creative Recipes, from Classic to Modern

Le Cordon Bleu Cuisine Foundations

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.

A first gluten-free Cupcake Wars winner shares decadent recipes for a variety of cakes, cobblers and other baked treats while recounting the story of how as a student she experimented with various ingredients to create such equally satisfying gluten-free options as Cherry White Chocolate Scones, Boston Cream Pie Cupcakes and Mexican Chocolate Baked Alaska.

Comprehensive and easy to understand, LE CORDON BLEU PÂTISSERIE AND BAKING FOUNDATIONS teaches classic French patisserie techniques within a contemporary and international context. It pays homage to the generations of chefs who have upheld and passed on their passion for Patisserie and Baking to each succeeding generation. Designed to teach the technical secrets of Le Cordon Bleu, all 141 recipes are featured in full-color photographs. The photographs of the finished recipes, as well as ingredient photos and charts, make this book an inspiration for enthusiasts and professionals alike.

Patisserie & Baking FoundationsClassic RecipesCengage Learning

Classic Recipes

Le Cordon Bleu Patisserie and Baking Foundations

Le Cordon Bleu at Home

Seasonal Recipes and Dreamy Style Secrets From the Prettiest Bakeries in the World

What the French Know about Cooking

the indispensable reference demonstrates over 700 illustrated techniques with 2,000 photos and 200 recipes

Le Cordon Bleu

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 Croqueмбуouche 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.

Le Cordon Bleu Cuisine Foundations: Classic Recipes is designed to be a reference for food lovers and foodies alike. Founded in Paris in 1895, Le Cordon Bleu has trained several generations of chefs worldwide, including Julia Child, while instilling its unique passion for the art of cuisine.

Any of the 160 mouth-watering recipes presented here will provide the high point of any meal - whether you are looking for a dazzling finale to a dinner, a stunning treat for a special day, or simply something to please yourself, your family or friends - you need look no further. This is the culinary guide to all things chocolate.

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.

50 Seductive Desserts for a Gluten-free Lifestyle

Cakes

200 Classic Recipes Revised and Updated

French Pastry Made Simple

The Art of French Pastry

Sugar, I Love You

How Grief, Love and Cake Took Me from the Courtroom to Le Cordon Bleu

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 Pâtisserie. How to impress your friends with your skills at baking traditional French food.

Ferrandi, the French School of Culinary Arts—dubbed “the Harvard of gastronomy” by *Le Monde* newspaper—is the ultimate pastry-making reference. From flaky croissants to paper-thin mille-feuilles, 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.

Seasonal baking recipes for special occasions, from the world’s prettiest bakery. With its fairytale pink façade and picture-perfect cupcakes, the Peggy Porschen ParLOUR has become a destination bakery for sweet-toothed Londoners and tourists from all around the world. Over half a million people follow Peggy’s creations and seasonal floor displays on Instagram and her customers flock to her London Parlours - often dressed in ‘Peggy pink’ - for an exquisite sweet treat. This book pays tribute to the magic Peggy weaves with her bakes through every season. Going through the year and punctuated by special occasions like Valentine’s Day, Easter, Halloween and Christmas, the recipes cover cakes, iced cookies and cupcakes and reflect the changing seasons. The more technical bakes are illustrated with clear step-by-step photography. Peggy also shares some of her unique style secrets - covering spring, summer, autumn and winter - so that fans can recreate this stunning lifestyle at home.

The ultimate guide to savory baking using fragrant spices and herbs, fresh produce, rich cheeses and meats, and more Baking is about a lot more than just desserts. This unique collection, one of the few to focus solely on the savory side of baking, explores a multitude of flavor possibilities. Get inspired by creative twists like gochujang-filled puff pastry pinwheels or feta-studded dill-zucchini bread. And sample traditional baked goods from around the world, from Chinese lop cheung bao to Brazilian pão de queijo. Our flexible recipes let you keep things simple by often using store-bought doughs and crusts, or go all out and make them from scratch using our foolproof methods. No matter what kind of baker you are, you’ll be inspired by the irresistible flavors, from everyday biscuits to showstopping breads, including: Quick breads, scones, biscuits, and pastries: Turn scones savory with panach phoran, an Indian spice blend with cumin, fennel, and mustard seeds. Bake the flakiest biscuits ever, packed with fresh sage and oozing with melty Gruyère. Even danish goes savory with goat cheese and Urfa chile. Tarts, galettes, and pies: Jamaican spiced beef patties or a flaky galette with corn, tomatoes, and bacon will be your new favorite lunch (or breakfast, or snack). Or make pizza china, the over-the-top Italian double-cruste pie of eggs, cheeses, and cured meats. Batter and stovetop “bakes”: Popovers bursting with blue cheese and chives dress up dinner, white bread pudding with butternut squash and spinach makes the brunch table. And savory pancakes are for anytime, whether you choose Chinese cōngyōubing or Korean kimchi jeon. Flatbreads, pizza, rolls, and loaves: Try alu paratha, the Northern Indian potato-stuffed flatbread. Shape mushroom crescent rolls or a challah enlivened by saffron and rosemary. And for kids of any age, bake a pizza monkey bread. Every recipe has a photo you’ll want to sink your teeth into, and ATK-tested techniques plus step-by-step photos walk you through rolling out pie and galette doughs; shaping breads and rolls; stretching pizza dough; and more.

Peggy Porschen: A Year in Cake

Baking and Pastry

Modern French Pastry

Mastering the Art and Craft, Second Edition IM

The Savory Baker

Foolproof Recipes for Éclairs, Tarts, Macarons and More

Sacré Cordon Bleu

Written by the internationally known Chefs of Le Cordon Bleu International, LE CORDON BLEU PÂTISSERIE AND BAKING FOUNDATIONS, first Edition is a thorough introduction to classic French pâtisserie techniques. The book takes readers through the evolution of French pastry from the earliest preparations, through 20th century decadence, and on to modern technology’s influence on today’s chefs. Beginning with the fundamentals for preparing basic doughs and creams, readers progressively work toward more advanced techniques and recipes, including non-French recipes that demonstrate successful applications of French technique, making LE CORDON BLEU PÂTISSERIE AND BAKING FOUNDATIONS, 1st Edition an ideal resource for aspiring professional chefs. Important Notice: Media content referenced within the product description or the product text may not be available in the ebook version.

WINNER OF THE FORTNUM & MASON’S DEBUT FOOD BOOK AWARD ‘A tender and beautifully written tour-de-force on love, grief, hope and cake. If this is not the book of the summer, I will eat my wig. An absolute triumph!’ THE SECRET BARRISTER ‘An utterly beautiful, moving, bittersweet book on love and loss. I loved it!’ DOLLY ALDERTON _____ When Olivia Potts was just twenty five, her mother died. Stricken with grief, she did something life changing and rather ridiculous: she gave up a high-flying legal career to study at the notoriously difficult Le Cordon Bleu, despite not being able to cook. No one ever told Olivia you couldn’t bake your way to happiness - but could you? _____ ‘A brilliant, brave and beautiful book: funny and charming; utterly inspiring and life-affirming’ Olivia Sudjic ‘A heart-wrenching yet humorous portrayal of grief, a delicious collection of recipes, an inspirational tale of changing careers, and a feel good love story’ Vogue ‘Funny, sharp and sad. I laughed so much (and I cried)’ Ella Risbråger, author of Midnight Chicken ‘An honest, brave and funny account of what it is to love, to lose love and how to make macarons’ Red

With this exceptional opus, over 100 years of unparalleled experience and expertise are put at the fingertips of every home cook using the same hands-on approach promoted in practical classes at Le Cordon Bleu’s institutes. This indispensable and unique reference work teaches essential preparation and cooking skills and professional tricks-of-the-trade, with over 700 cooking techniques shown in more than 2,000 color images. Whatever the interest -- providing family-pleasing everyday fare or mastering a top chef’s recipe, or even attempting to re-create a dish from a restaurant menu - Le Cordon Bleu Complete Cooking Techniques will enable people to cook what they want with success. Its hundreds of illustrated techniques are invaluable kitchen aids, as are the many integral recipes. Cooks interested in ethnic cuisines, readers of chef inspired, ingredient-led, or occasion-oriented cookbooks, as well as devotees of simple home cooking will turn to this book again and again and wonder how they ever cooked without it. Le Cordon Bleu Complete Cooking Techniques is destined to become a classic kitchen reference.

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 real 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.

The Fundamental Techniques of Classic Pastry Arts

Le Cordon Bleu’s Complete Cooking Techniques

International Cuisine

Cooking in the South of France

Knockout recipes to celebrate the sweeter things in life

More Than 1,000 Photographs Illustrating 300 Preparation And Cooking Techniques For Making Tarts, Pi

Marcia Ochsner is a Le Cordon Bleu (Paris) alumni with experience in various restaurants and teaching. During the past twenty years, together with her family, she has travelled around the world and lived in many countries, such as Brazil, Germany, Portugal, Malaysia and Australia, but it is with France that she identifies herself. Cooking in her kitchen in the south of France is her passion, which she often does between long walks.

'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 parfaits because parfaits are for when you're in the shit), macarons or meringues, Ravneet will offer just the right advice to make it all seem easy.

Everyone wants to know: How does Dominique do it? Dominique Ansel is the creator of the Cronut pastry, the croissant-doughnut hybrid that has taken the world by storm. But he's no one-hit wonder. Classically trained in Paris, leader of a three-Michelin-starred pastry kitchen in New York and now the proprietor of New York's highest-rated bakery, Dominique has become a modern-day Willy Wonka: the creator of wildly innovative, extraordinarily delicious and unbelievably popular desserts. Presented here are some of Dominique's most coveted recipes, organised by skill level and catering to both amateur and professional bakers. Beginners can conquer the Chocolate Pecan Cookies with the molten chocolate centre; more experienced bakers will learn the secrets to the exquisite caramelised crust of this Canelle de Bordeaux; and the most adventurous will tackle The At-Home Cronut. In this, his first cookbook, Dominique reveals not only the secrets to his hit desserts but he describes the stories of inspiration behind each of them. The most important element in any dish is not a particular brand of chocolate or a type of salt but rather the spark of imagination. At heart, Dominique Ansel is a book about innovation: how a cook can transform flour, sugar and butter into memories that last a lifetime; and how anyone, from any field, can try to add a little magic to their work.

More than 200 recipes from a 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.

Winner of the Fortnum & Mason’s Debut Food Book Award

Sweet Cravings

French Patisserie

French Pastry 101

In the Kitchen with Le Cordon Bleu

Love, Laughter, and Tears in Paris at the World’s Most Famous Cooking School

Fruits & Nuts

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.

'The book is cheery – and knowledgeable' – Diana Henry, The Sunday Telegraph Ravneet Gill grew up LOVING sugar. For as long as she can remember it's been her friend and constant companion – from dairy milk fruit & nut bars, to kitkats, cornetots, treacle sponges, profiteroles and more (she really could go on). It's little wonder that she grew up to become a pastry chef working in some of London's most respected food institutions such as London St. John and Llewellyn's. Having laid down the basics and demystified the technicalities of baking in her first book, The Pastry Chef's Guide, Rav is back to serve up some more gems to help you build up your baking armory. We're talking MORE cheesecakes (with influences from around the world), ultimate multi-layered, multi-textured cakes, sweet doughs such as devonshire splits and sweet, dimpled brunsvigers. Make the fryer your friend with sweet bombolini, fritters and classic ring donuts. Get FANCY with plated desserts to impress your friends, with luscinescent mousses and intricate entremets to take your breath away. With more photographs and detailed recipes from beginning to end, Sugar, I Love You takes homemade patisserie to the next level with Rav's

signature style, wit and easy-to-follow approach. Interspersed with anecdotes and essays on 'How not to be a sugar snob' and 'What to do when your dinner guest doesn't eat sugar?' , this book is bursting with colour, flavour and personality. Are you ready to take it to the next level? Rav thinks so... Chapters Include: Biscuits; Cakes; Cheesecakes; Sweet Doughs; Fried Delights; Entremets; Ice Creams; Plated Desserts

Cheryl Wakehauser, 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 tender and beautifully written tour-de-force on love, grief, hope and cake. If this is not the book of the summer, I will eat my wig. An absolute triumph! THE SECRET BARRISTER 'An utterly beautiful, moving, bittersweet book on love and loss. I loved it!' DOLLY ALDERTON _____ Olivia Potts' mother died when she just twenty-five. Stricken with grief, she did something life changing and rather ridiculous: she gave up a high-flying legal career to study at the notoriously difficult Le Cordon Bleu, despite not being able to cook. No one ever told Olivia you couldn't bake your way to happiness - but could you? _____ 'A brilliant, brave and beautiful book: funny and charming; utterly inspiring and life-affirming' Olivia Sudjic 'A heart-wrenching yet humorous portrayal of grief, a delicious collection of recipes, an inspirational tale of changing careers, and a feel good love story' Vogue 'Funny, sharp and sad. I laughed so much (and I cried)' Ella Riabridge, author of Midnight Chicken 'An honest, brave and funny account of what it is to love, to lose love and how to make macarons' Red

Le Cordon Bleu Classic French Cookbook

A Half Baked Idea

The Advanced Art of Baking and Pastry

The Sharper Your Knife, the Less You Cry

Recipes and Techniques from the Ferrandi School of Culinary Arts

Innovative Techniques, Tools and Design

An Elegant View on Classic French Dishes

For the first time, the chefs and instructors of the world-renowned Le Cordon Bleu cooking schools have written a cookbook that will teach anyone, from novices with a sweet tooth to expert bakers, how to prepare beautiful and delicious desserts at home. Hundreds of techniques are explained in step-by-step detail, with more than one thousand color photographs illustrating the experts methods for success. Even if you've never made a sugar syrup or rolled out a piecrust before, this is the book for you. The simplest of techniques, typically left out of most cookbooks, are covered in the greatest detail. When you've mastered the basics, Le Cordon Bleu Dessert Techniques will challenge you to make increasingly difficult recipes on your way to preparing dazzling desserts. For example, upon mastering the basics of grating, chopping, melting, tempering and piping chocolate, you'll want to try your hand at creating chocolate ribbons and curls, marbled chocolate slabs, and lacy chocolate cups for truly spectacular presentation. Once you've reviewed the techniques for baking perfect cake layers, you'll be ready to create a Chocolate Chestnut Roulade or the classic and decadent Sachertorte. After learning from the experts, you'll be piping meringue, whipping up chocolate mousse, and preparing Pots de Crème with ease before you know it.