

*Patisserie Baking Foundations By The Chefs Of Le Cordon Bleu*

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

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

*Taking cues from works by Andy Warhol, Frida Kahlo, and Matisse, pastry chef Caitlin Freeman, of Miette bakery and Blue Bottle Coffee fame, creates a collection of uniquely delicious dessert recipes (with step-by-step assembly guides) that give readers all they need to make their own edible masterpieces. From a fudge pop based on an Ellsworth Kelly sculpture to a pristinely segmented cake fashioned after Mondrian's well-known composition, this collection of uniquely delicious recipes for cookies, parfait, gelées, ice pops, ice cream, cakes, and inventive drinks has everything you need to astound friends, family, and guests with your own edible masterpieces. Taking cues from modern art's most revered artists, these twenty-seven showstopping desserts exhibit the charm and sophistication of works by Andy Warhol, Cindy Sherman, Henri Matisse, Jeff Koons, Roy Lichtenstein, Richard Avedon, Wayne Thiebaud, and more. Featuring an image of the original artwork alongside a museum curator's perspective on the original piece and detailed, easy-to-follow directions (with step-by-step assembly guides adapted for home bakers), Modern Art Desserts will inspire a kitchen gallery of stunning treats.*

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

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

*The Cook's Book*

*Perfect Patisserie*

*Clean Cakes*

*The Advanced Art of Baking and Pastry*

*Delicious pâtisserie made with whole, natural and nourishing ingredients and free from gluten, dairy and refined sugar*

*Consider the strawberry: its familiar flavor and texture; its fresh, sweet smell. Now imagine the same fruit distilled and carbonated for a refreshing soda, slow-roasted for a reinvented strawberry shortcake, made into a creamy strawberry ice cream and a chewy strawberry leather, and combined with coconut cream and crisp chocolate pastry. Alone, each dessert is a taste of paradise, but together this “fourplay,” or tasting, created by Johnny Iuzzini, superstar pastry chef of the celebrated four-star restaurant Jean Georges in New York, is a sophisticated explosion of a familiar flavor that begins with the taste of strawberry rich on your tongue and ends with an effervescent tingle in your nose. Far from the conventional slice of cake at the end of a meal, Johnny’s seasonal creations—four mini desserts in a quartet of complementary flavors and textures—are a culinary adventure. In Dessert FourPlay, he shares his secrets and inspirations, delivering standout recipes for incredible desserts that can be served alone or combined into his signature fourplay groupings, creating the perfect sweet finale for any meal. With the home cook in mind, Johnny offers tips on simplifying professional recipes and provides basic recipes for transcendent cakes, cookies, tules, ice creams, sorbets, granités, and more. These building blocks can be used to create magnificent multifaceted desserts, or they can be perfect desserts by themselves. Some recipes have surprising versatility: the shiny smooth chocolate glaze Johnny uses to ice cakes doubles as the ultimate hot fudge sauce; a lemony madeleine batter becomes a layer in a cake. Iuzzini pairs cool with hot, crispy with creamy, sweet with spicy, and the expected—chocolate, strawberries, and cinnamon—with the unexpected—chiles, beets, and chocolate puffs. The result: desserts that refresh, inspire, and satisfy beyond expectations. Dessert FourPlay invigorates all the senses and inspires home cooks to create innovative desserts of their own.*

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

*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.*

*"This book includes a comprehensive collection of 500 professionally formatted recipes covering all aspects of the pastry arts. Authorized by award winning pastry chefs Michael Mignano and Michael Zebrowski."--*

*Mastering the Art of French Pastry*

*Perfecting Patisserie*

*Mastering the Art and Craft, Second Edition IM*

*Baker Bettie's Better Baking Book*

*Modern French Pastry*

*Bouchon Bakery*

Ferrandi, the French School of Culinary Arts in Paris—dubbed “the Harvard of gastronomy” by Le Monde newspaper—is the ultimate pastry-making reference. From flaky croissants to paper-thin mille-feuille, and from the chestnut cream-filled Paris-Brest to festive yule logs, this comprehensive book leads aspiring pastry chefs through every step—from basic techniques to Michelin-level desserts. Featuring advice on how to equip your kitchen, and the essential doughs, fillings, and d 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 in detail. 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.

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 photos and charts, make this book an inspiration for enthusiasts and professionals alike."

Patisserie cookbook. Covers cakes, meringues, gateaux, pastries, yeast and breakfast goods, creams, sauces and fillings, and desserts. Provides information on uniform, equipment and ingredients. Includes appendices, glossary and index. Author is a pastry chef.

The Pie and Pastry Bible is your magic wand for baking the pies, tarts, and pastries of your dreams—the definitive work by the country's top baker. -More than 300 recipes, 200 drawings of techniques and equipment, and 70 color pictures of finished pies, tarts, and pastries -Easy-to-follow recipes for fruit pies, chiffon pies, custard pies, ice-cream pies, meringue pies, chocolate pies, tarts and tartlets, turnovers, dumplings, biscuits, scones, crostadas, galettes, strudel, fillo, puff pastry, sticky buns, cream puffs, and profiteroles -All kinds of fillings, glazes, toppings, and sauces, including pastry cream, frangipane, Chiboust, fruit curds, ice creams, fondant, fruit preserves, streusel, meringues, ganache, caramel, and hot fudge -A separate chapter featuring foolproof flaky, tender, and original crusts of every kind imaginable. Here are a few: Flaky Cream Cheese Pie Crust, Flaky Cheddar Cheese Pie Crust, Flaky Cheddar Cheese Pie Crust, Flaky Crisp, Flaky Goose Fat Pie Crust, Flaky Bittersweet Nut Cookie Crust; and Vanillea, Gingersnap, Chocolate, and Graham Cracker Crumb Crusts -Countless tips that solve any problem, including the secrets to making a juicy fruit pie with a crisp bottom crust and a lemon meringue pie that doesn't weep -How to make a tender and flaky pie crust in under three minutes -How to make the best brownie ever into a crustless tart with puddles of ganache -Exciting savory recipes, including meat loaf wrapped in a flaky Cheddar cheese crust -Extensive decorating techniques for the beginning baker and professional alike that show you how to make chocolate curls, pipe rosettes, crystallize flowers and leaves, and more -Detailed information on ingredients and equipment, previously available only to professionals -The wedding cake reconceived as a Seven-Tier Chocolate Peanut Butter Mousse Tart -Pointers for Success follow the recipes, guaranteeing perfect results every time

The Art and Soul of Baking

The Definitive Recipe Collection: For Chefs, by Chefs

A Textbook of Baking and Pastry Fundamentals

A Masterclass in Classic and Contemporary Patisserie

Baking

Mastering Macarons, Madeleines and More

**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.**

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

**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 pâté 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 guide to making the classic patisserie specialties. Perfect Patisserie is designed to help ambitious home cooks take the next step in fancy baking. It provides clear instruction on how to make the components of patisseries, shows how to assemble them, and gives over 100 inspired ways to perfect the gorgeous delights found in Parisian shops. The book has over 100 ways to perfect patisserie, with fully illustrated tips and advice, and a delicious array of traditional and unique recipes organized into the five classic categories: 1. Macarons (sometimes called French macarons) are the "supermodels" of the cake world and have become wildly popular in recent years. This section covers the anatomy of a macaron, macaron shells, types of meringue (French, Italian, Swiss), storing and serving, plus recipes that include Crème Brûlée Macaron, Jasmine Tea Macaron, and Chocolate Orange Macaron. 2. Choux is the basis of dozens of patisserie creations. This section covers techniques for choux pastry (Pâte Choux) and piping skills, with recipes that include Blackcurrant and Liqueur Religieuse, The Perfect Chocolate Éclair, Apple Crumble and Custard Caramel Éclair. 3. Tarts includes techniques for sweet shortcrust pastry (Pâte Sucrée) and recipes that include Tarte au Citron; Mango, Milk Chocolate and Salt Caramel Tart; and Strawberry, Pink Peppercorn, and White Chocolate Tart. 4. Gateaux/Entremet are the exquisite assembled pastries that we first think of as patisserie. There are lessons for Génoise Sponge, Mousse, and how to layer and build cakes in frames. Réclairs include Green Tea, Lemon and White Chocolate Mousse Delice; Volcano Cake; and Raspberry and Pistachio Mousse Cake. 5. Petits Fours and Other Small Cakes is for such little bites as Madeleines (honey and lavender), Canelé, Tuiles and French Butter Cookies. Two final sections focus on fillings and icings, and decorating and presentation. The techniques explained include tempering chocolate and working with caramel. There is also information on how to make cake boards, stands and boxes.**

**Recipes for Cakes, Cookies, Confections, and Frozen Treats Based on Iconic Works of Art [A Baking Book]**

**The Art of French Pastry**

**The Pastry Chef's Guide**

**Baking at République**

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

**The Art of Lamination**

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

'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 chefs and home bakers alike. The book is 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! A stunning instructional from beloved Los Angeles baker Margarita Manzke, who teaches the key doughs, batters, recipes, and clever ways for creating wow-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 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 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 photographs, bakers will discover how to truly elevate their baking, whether they're making Manzke's Instagram-perfect chocolate chip cookies or her Philippines-inflected Halo Halo Cake. Serious home bakers will revel in the game-elevating techniques and irresistible recipe riffs found in Baking at République.

The reference of choice for thousands of pastry chefs and home cooks A favorite of pastry lovers and serious chefs worldwide, The Professional Pastry Chef presents comprehensive coverage of basic baking and pastry techniques in a fresh and approachable way. Now skillfully revised and redesigned to meet the needs of today's pastry kitchen, this classic reference is better—and easier to use—than ever. The new edition contains more than 650 recipes, which offer a new emphasis on American applications of European techniques with yields suitable for restaurant service or for entertaining at home. It shares encyclopedic guidance on everything from mise en place preparation and basic doughs to new chapters covering flatbreads, crackers, and homestyle desserts. Throughout, award-winning Executive Pastry Chef Bo Friberg explains not only how to perform procedures, but also the principles behind them, helping readers to build a firm foundation based on understanding rather than memorizing formulas. Illustrated step-by-step instructions demystify even the most complex techniques and presentations, while 100 vivid color photographs bring finished dishes to life with a subtle touch of visual inspiration. Whether used to develop skills or refine techniques, to gain or simply broaden a repertoire, The Professional Pastry Chef is filled with information and ideas for creating mouthwatering baked goods and tantalizing desserts—today and for years to come.

Advanced Bread and Pastry

Masterful Techniques and Recipes

Payard Cookies

An Illustrated Course

The Fundamental Techniques of Classic Pastry Arts

Innovative Techniques, Tools and Design

A bread manifesto and signature recipes from Poilâne, the internationally famous bakery that "revolutionized" bread in America --Alice Waters

A must-have baking bible from the James Beard award-winning baker and owner of the beloved Flour bakeries in Boston, James Beard award-winning baker Joanne Chang is best known around the country for her eight acclaimed Flour bakeries in Boston. Chang has published two books based on the offerings at Flour, such as her famous sticky buns, but Pastry Love is her most personal and comprehensive book yet. It includes 125 dessert recipes for many things she could never serve in the setting of a bakery—for example, items that are best served warm or with whipped cream on top. Nothing makes Chang happier than baking and sharing treats with others, and that passion comes through in every recipe, such as Strawberry Slab Pie, Mocha Chip Cookies, and Malted Chocolate Cake. The recipes start off easy such as Lemon Sugar Cookies and build up to showstoppers like Passion Fruit Crepe Cake. The book also includes master lessons and essential techniques for making pastry cream, lemon curd, puff pastry, and more, all of which make this book a must-have for beginners and expert home bakers alike. \*One of Food & Wine's Essential New Cookbooks for Fall\* \*One of Food52's Best Cookbooks of Fall 2019\* \*One of Bon Appétit's Fall Books We've Been Waiting All Summer For\* Winner, IACP Cookbook Award for Food Photography & Styling (2013) #1 New York Times Bestseller Baked goods that are marvels of ingenuity and simplicity from the famed Bouchon Bakery The in and tastes of childhood have always been a touchstone for Thomas Keller, and in this dazzling amalgam of American and French baked goods, you'll find recipes for the beloved TKOs and Oh Ohs (Keller's takes on Oreos and Hostess's Ho Hos) and all the French classics he fell in love with as a young chef apprenticing in Paris: the baguettes, the macarons, the mille-feuilles, the tartes aux fruits. Co-author Sebastian Rouxel, executive pastry chef for the Thomas Keller Restaurant Group, has spent years refining techniques through trial and error, and every page offers a new lesson: a trick that assures uniformity, a subtlety that makes for a professional finish, a flash of brilliance that heightens flavor and enhances texture. The deft twists, perfectly written recipes, and dazzling photographs make perfection inevitable.

Clean Cakes is the ultimate cookbook for anyone who enjoys baking as well as experimenting with new and alternative ingredients. It provides a wealth of ideas for cooking everything from spectacular cakes, energy-boosting muffins and wholesome loaves to stunning raw desserts and scrumptious tarts and pies, with distinctive flavour combinations and original twists on established classics. It will prove invaluable for anyone who for health or lifestyle reasons wants to eliminate gluten, dairy or refined sugar from their diet but who still wants to satisfy their sweet tooth and create their own nutritious guilt-free masterpieces. Henrietta lman embraces nutritious whole food ingredients that are unprocessed, unrefined, natural, seasonal and local wherever possible. The first section shows how to stock your Clean Cakes larder, as well as including foundation recipes such as cashew cream, nut butters and homemade jams. Next come over 75 beautifully photographed recipes, from rich chocolate brownies, a show-stopping courgette, basil, lime and pistachio layer cake and raw desserts to five grain omega mix granola bars, spectacular fruit pies and enticing savoury tarts. These recipes are for everyone and show that cooking healthily doesn't have to mean compromising on flavour.

Pastry Love

Modern Art Desserts

A Baker's Journal of Favorite Recipes

Classic Recipes

French Pastry Made Simple

French Pastry 101

*Explains French techniques for making doughs, batters, fillings, and toppings, providing hundreds of recipes for combining these ingredients to create brioches, croissants, cakes, pies, meringues, and puff pastries*

*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.*

*This "sophisticated collection of 100 cookie recipes" from the legendary pastry chef will take you "well beyond the basic chocolate chip cookie" (Publishers Weekly). For three generations, François Payard's family has been pleasing palates with mouth-watering pastries and confectionaries. Now, the renowned chef shares his favorite recipes for one of the most beloved desserts in the world: cookies. Filled with family recipes, elegant showstoppers, and French classics, this comprehensive tome presents a wealth of sweet delights guaranteed to enhance any celebration or occasion. From the simplest butter cookies to cake-like financiers, delicate tuiles, jammy linzer tortes, and picture-perfect macarons, these recipes are flawless enough for any classically trained chef and easy enough for any home cook. Whether you're looking to make a one-of-a-kind homemade gift or whipping up a treat to enjoy on the spot with coffee or tea, Payard Cookies will turn your kitchen into a delectable French patisserie.*

*"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."*

*Simple Techniques for Sophisticated Desserts*

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

*Dessert FourPlay*

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

*Le Cordon Bleu Patisserie and Baking Foundations*

*The Secrets of Baking*

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

The learn-to-bake master class in a book. The craft of baking is based on good technique. Learn the fundamentals well, and you can bake perfect cakes, cookies, tarts, breads, and pastries each and every time. That's the premise of Baking, revered cooking teacher James Peterson's master course in baking fundamentals. In more than 350 recipes and auxiliary techniques—most accompanied by illuminating step-by-step photographs—Peterson lays the foundation for lifelong baking success. This book teaches you how to build finished baked goods from their essential components, providing both maximum guidance for less experienced bakers and great creative freedom for more confident bakers. The Cakes chapter, for example, presents basic cake recipes (Moist Sponge Cake, Devil's Food Cake) followed by frostings, fillings, and glazes (Professional-Style Buttercream, White Chocolate Ganache), allowing you to mix and match endlessly. Or, if you're looking for knockout assembled cakes, go to the end of the chapter and discover complete illustrated instructions for, say, a decadent Chocolate Hazelnut Cake with Chocolate Filling and Hazelnut Buttercream, or an elegant Raspberry Cake. Baking is packed with the basic, must-have recipes for every baker's repertoire (as well as more ambitious classics), such as Pound Cake • Crème Anglaise • Clifton Cake • Cheesecake • Classic Puff Pastry • Cherry Pie • Lemon Meringue Pie • Miniature Raw Fruit Tarts • Linzer Torte • Cream Puffs • Chocolate Croissants • Cheese Danish • Basic Butter Cookies • Lemon Bars • Biscotti • Challah • Rye Bread • Focaccia • Blueberry Muffins • Scones • Flourless Chocolate Cake • Cheese Soufflés • Miniature Cake Patis Fours • Apple Strudel • Napoleon • Rolled Fondant • Bûche de Noël • Éclairs • Mushroom Jalousie Cookies photographs inspire and help bakers visualize the crucial moments of hundreds of recipes and techniques, including: Troubleshooting Tarts and Pies • Baking "Blind" • Making Liquid Fondant • Coating a Cake with Hot Icing • Assembling a Layer Cake without Using a Cake Stand • Decorating a Cake with a Caramel Cape • Coloring Marzipan • Making a Rolled Cake • Decorating Cookies with Colored Sugar • Filling and Using a Pastry Bag • Kneading Wet Dough in a Food Processor • Scoring Dough • Shaping a Fondant • Repairing Chocolate Mixtures that Have Seized • Cooping Sugar Syrup to the Soft Ball Stage Thorough, approachable, and authoritative, Baking shows why James Peterson is a trusted source for home cooks of every level. Work your way through this book, and you will gain the skills you'll need for impressive results every time.

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

Describes the process of creating sophisticated and delicate desserts, presenting a series of recipes for chocolate sauce, lemon curd, and pound cake, along with tips on transforming these basics into delectable treats.

Advanced Patisserie and Baking Foundations

Foolproof Recipes for Éclairs, Tarts, Macarons and More

Fundamentals of Baking and Pastry

The Pie and Pastry Bible

Sweet Quartets from a Four-Star Pastry Chef: A Baking Book  
French Patisserie

This book is designed and written to help ambitious home cooks take the next steps in cake making. At its simplest patisserie is about building blocks. Building blocks of texture, flavour, and decoration. The components are often easily created, but when assembled into a finished cake they give the illusion of overall complexity. With an understanding of the key techniques behind each component, delicious and elegant delights are achievable at home. This book provides you with those tried and tested component recipes and examples of cakes that highlight them. Common patisserie problems and how to avoid them are also covered. Further detail on key kitchen equipment and organization will help cooks approach patisserie with a firm foundation for baking sensational treats. Patisserie requires additional skills beyond those necessary for usual home baking. A trusted recipe is the essential starting point, but beyond that planning, kitchen organization, and meticulous technique are vital. This book demonstrates many of these techniques and approaches. However, the joy and challenge of good patisserie is the development of your intuitive cookery skills. Tiny decisions about textures, temperatures, tastes, and appearance are the indefinable differences between good and exceptional cakes. As much as the recipes and guidance in this book are here to guide they should be used as a launch pad for your own journey. The ingredients you use, equipment, kitchen temperature, and humidity will vary and necessitate minor changes to the recipes and methods. Keep notes and trust your instincts.

Build Your Baking Confidence with Baker Bettie "I wish I had this book when I started baking! It's not only a collection of amazing recipes, but it answers the 'why' to your baking questions." —Gemma Stafford, chef, author, and host of Bigger Bolder Baking #1 Bestseller in Professional Cooking, Pastry Baking, Cake Baking, Pies, Desserts, and Cookies Do you find baking difficult, or just not sure how it works? This cookbook is your new go-to baking book. Baking from scratch can be hard. The science of baking is a particular science that requires precise measurements and steps. With Kristin Hoffman, aka Baker Bettie, the science behind baking becomes second nature! Baker Bettie's Better Baking Book lays a foundation of basic baking skills and master recipes that are sure to boost your baking confidence. Learn top tips from a professional chef. Consider Baker Bettie's Better Baking Book your at-home culinary and baking school guide. This baking cookbook goes beyond the recipe by teaching the science behind baking. From measurements, techniques, step-by-step processes, to how to use base recipes to create endless baked goods that make you drool. This book ensures that you are able to tackle any baking recipe with confidence! In this baking book, learn more about: • The science of baking • Foundational baking techniques and mixing methods • How master formulas are used to bake a ton of delicious and easy recipes! If you enjoyed books like The Baking Bible; Bake From Scratch; or Bigger, Bolder Baking, you'll love Baker Bettie's Better Baking Book!

A No-Fuss Guide to the Delicious Art of Patisserie 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 Croqueмбуoche 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.

Presents a collection of recipes for a variety of baked goods along with information on equipment, ingredients, and baking methods.

Classic Baking Techniques and Recipes for Building Baking Confidence

Patisserie

Professional Baking

On Baking (Update)

The Pastry's Chef's Little Black Book

Opera Patisserie

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

To build a good house, it must first have a solid foundation! The same principles apply when making laminated pastry products. My book The Art of Lamination is built on a solid knowledge of understanding the recipes, methods, processes and ingredients required to make the finest laminated viennoiserie possible. This book is the culmination of seven years of research, in particular, it was my chosen subject during my masters degree studies. As an international competitor, lecturer, businessman and international jury member, I have witnessed the work of exceptional craftsmen and carefully documented procedures and practices. In my business, I was able to try the latest cutting edge techniques and sell beautiful products to my customers. In my role as a lecturer at TU Dublin, I generated much new class content and took note of the most common problems encountered by students in pastry making and also the questions asked by my students. I identified and documented all the stages of production of laminated pastry and engaged in problem solving for students and bakers during my masterclasses in foreign countries. The result is a clearly explained road map, how to plan and execute perfect pastry. I explain some of the basic lamination systems used in industry with a modern twist, and take the reader through a step by step approach on how to become proficient at making laminated viennoiserie. In my capacity as a jury member at the world championships I have witnessed as close to perfection as is possible to make beautiful products. Many of the more advanced products in the book have been inspired directly by my observations over the past 25 years of competitive baking at the cutting edge of creativity. This book will serve as an essential guide for students, bakers, pastry chefs, home bakers and hobbyists. I include detailed process notes for both commercial bakers using mechanical sheeters and home bakers and students, who want to make laminated pastry at home. I have stripped down the procedures of laminated pastry production to the very basics, building on that knowledge and adding more advanced levels throughout the book. I hope my book will both educate and inspire you, the readers now, and in your future baking.

The Secrets of the World-Famous Bread Bakery

The secret to successful baking every time

Baking and Pastry

The Professional Pastry Chef

Patisserie & Baking Foundations

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