

Patisserie Mastering The Fundamentals Of French Pastry

Learn to make delightful and delicious macarons from the master baker whose gourmet confections “rival those in Paris” (Zagat). Cuter than a cupcake and more delicious, the adorable macaron is très en vogue. Cecile Cannone has mastered the art at her lauded MacarOn Café, where these beautiful, bite-sized treats are “feather-light, at once crunchy and chewy, and distinguished by rich buttercream filling” (New York Times). Now Cannone teaches her techniques in this comprehensive cookbook full of classic and creative recipes. With helpful and inspiring color photos, this book offers everything you need to bake stunning macarons, including: Step-by-step instructions for baking perfect shells Simple tricks for making smooth, melt-in-your-mouth fillings Decorating tips for dazzling, artistic cookies Delectable flavors from chocolate and espresso to lemon and pistachio A comprehensive treatise on the subject of sweet leavened doughs fermented with natural leaven

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

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.

Recipes and Techniques from the Ferrandi School of Culinary Arts

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

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

Bake Off: Crème de la Crème

Patisserie at Home

Eclairs

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

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.

"A comprehensive and beautiful reference focusing on French baking, written by award-winning Pastry Chef Philippe Urraca. Contains step-by-step accessible instructions for the creation of these wonderful pastries. wonderful pastries. wonderful pastries. wonderful pastries. Book for amateur and professional bakers alike."--Amazon.com

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 Croquembouche 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.

Simple Pastries and Desserts to Make at Home

French Patisserie

The Fundamental Techniques of Classic Pastry Arts

Opera Patisserie

Fruits & Nuts

Innovative Techniques, Tools and Design

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

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

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

From éclairs to soufflés and macarons to madeleines, when it comes to desserts, no one does it better than the French. Beautiful, elegant and delicious, French desserts are easy to create at home as only a few basic recipes are needed to make some of the world's most renowned cakes and tarts. The Art of French Baking is the definitive collection of authentic French pastry and dessert recipes. From Tarte Tatin and Hazelnut Petit Fours to Cherry Tartlets and Choux Buns, it contains more than 350 simple recipes that anyone can follow at home. The book also includes details of basic equipment and techniques and information on how to troubleshoot common baking problems. Along with beautiful photographs and illustrations throughout, The Art of French Baking is an inspiring collection to celebrate the sweet tastes of France. The book was translated and edited by Parisian home cook, Clotilde Dusoulier, of the famed food blog chocolateandzucchini.com.

Le Cordon Bleu Pastry School

Tartine

Manners

Mastering the Art and Craft, Second Edition IM

French Pastry Made Simple

From the author of the award-winning cookbooks "Crust "and "Dough" comes a definitive, accessible guide to make patisserie at home Patisserie, the art of the maltre pAtissier, is style of baking in the world and requires the highest level of skill. In this new book master baker and bestselling author Richard Bertinet makes patisserie accessible to home baker effortlessly guides you through challenging techniques with step-by-step photography and more than 50 easy-to-follow recipes for the most revered and celebrated biscuits, sponge eclairs, and other classic desserts. With Richard's expert help, you will soon be creating authentic sweet tarts, bavarois, galettes, macarons, and mousses. With creations including Orange Eclairs, Gateau Saint Honore, Tarte Tropizienne, Paris Brest, and Cassis Kir Royal Mousse, " Patisserie Maison" opens up the world of divine sweet creations to novices as well as experienced cooks. Includes metric measures.

'A profoundly pleasurable book which offers that rare combination of daring, accomplished technique illuminated with extraordinary simplicity and clarity. His latest must-have book 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. 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 pastries. 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 custards, pastry and syrups – provide a solid foundation in patisserie techniques as well as inspiration for aspiring creative pastry chefs. Packed full of mouthwatering delicious 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!

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 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. Recipes 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 you succeed 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.

'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.' 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 Host 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 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 to 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 understand 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 overcome 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 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 advice you need to make it all seem easy.

Robicelli's: A Love Story, with Cupcakes

Good and Cheap

Easy, Elegant and Modern Recipes

Patisserie

The Art of French Baking

Macarons

"Aiki makes manners accessible to children through colorful cartoon-style illustrations designed to teach some of the basics....Her lively primer sparkles with examples....There's plenty to learn, plenty to look at, and plenty to share in a cleverbook that demonstrates the importance of manners while it makes learning them fun."--Booklist.

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

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

creams and sorbets to chocolates. Ferrandi, an internationally renowned professional culinary school, offers an intensive course in the art of French pastry making. Written by the school's experienced teaching team of master pâtissiers and adapted for the home chef, this fully illustrated cookbook provides all of the fundamental techniques and recipes that form the building blocks of the illustrious French dessert tradition, explained step by step in text and images. Practical information is presented in tables, diagrams, and sidebars for handy reference. Easy-to-follow recipes are graded for level of difficulty, allowing readers to develop their skills over time. Whether you are an amateur home chef or an experienced pâtissier, this patisserie bible provides everything you need to master French pastry making.

"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."

An Illustrated Cookbook of Sweet & Savory Pastry Ideas!

The Pastry Chef's Guide

Modern French Pastry

Sourdough Panettone and Viennoiserie

Larousse Patisserie and Baking

Professional Patisserie

Every once in a while, a cookbook comes along that instantly says "classic." This is one of them. Acclaimed pastry chef Elisabeth 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 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 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 Brioche Bread Pudding; luscious Banana Cream Pie; the sweet-tart perfection of Apple Crisp. And the cakes! Billowing chiffon cakes. Creamy Bavarians bursting with 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 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 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 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 you have an utterly fresh, inspiring, and invaluable cookbook.

The newest darling in the world of baking -- the classic French pastry has been embraced by a whole new generation of bakers. Making this classic at home is much easier than you think. And it's made easy by the fact that it's written by one of Europe's top pastry chefs, Christophe Adam. With its straightforward approach, full color pages and hundreds of step-by-step photos, it's as though Christophe were by your side giving you a lesson in your home kitchen. Over the last dozen years, Christophe has perfected the éclair and has turned it into a gourmet delight which marries unconventional and imaginative fruits, flavors, colors and textures, resulting in luxe éclairs that will have you reaching for seconds and thirds. Christophe has created 25 innovative recipes (both introductory and advanced) that will be perfect for everything from casual gatherings with family and friends, to formal celebrations. With these easy-to-follow instructions and some practice with the basic techniques you'll soon be mastering these recipes as well as inventing new ones of your own. Some of Christophe's creations include Chocolate Popping Sugar Eclairs, Hazelnut Praline, Caramel-Peanut, Lemon, Cherry-Raspberry Sugared Almond Eclairs, Fig Eclairs, Pistachio-Orange Eclairs, Vanilla Eclairs, Raspberry-Passion Fruit Eclairs and Hazelnut Mix Eclairs. A complete list of utensils, a few simple rules and invaluable tips and techniques are sprinkled throughout and will be hugely appealing to novice and experienced bakers.

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.

Make your cooking the crème de la crème - learn the tips and tricks of Britain's greatest pastry chefs with the book of the spectacular BBC series, from the team behind Great British Bake Off. With patisserie skills broken down to their simplest elements, you will soon be familiar with the ingredients, equipment and chemistry behind the showstopping creations you see on-screen and in the best restaurants, and be inspired to make your own irresistibly

indulgent treats. From croissants to intricately layered slices and eye-catching petit gateaux, each mouth-watering recipe is illustrated with stunning photographs and accompanied by expert advice on equipment and how to achieve a truly professional finish. The recipes covered include: Baking and Viennoiserie Layered slices Patisserie Petit gateaux Tarts Classic puddings and desserts Petit Fours and biscuits The perfect book for Great British Bake Off fans wanting to take their bakes to the next level, or anyone inspired by the BBC series to find out more about the secrets of great patisserie.

Mastering the Fundamentals of French Pastry - Updated Edition

The Professional Pastry Chef

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

Petite Patisserie

180 Easy Recipes for Elegant French Treats

Master Recipes and Techniques from the Ferrandi School of Culinary Arts

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

The ultimate French pastry and dessert cookbook, featuring 100 sumptuous, easy-to-master recipes, stunning full-color illustrations, and a breathtaking design that helps home cooks create a beautiful dessert. In this essential baking bible, patissiere Melanie Dupuis and molecular gastronomist Anne Cazor demystify the art of French baking for home cooks, giving them the tools and techniques to create the most delicious and elaborate desserts. Patisserie at Home begins with the fundamental base recipes for pastry dough (broken, puff, brioche, and more) and filling (fruit, cream, butters, mousses), techniques for mastering chocolate, and the art of transforming sugar. Then come the recipes—dozens of the most famous French pastries and desserts, from croissants to Chantilly cream, brioche to biscuits, as well as cakes, cookies, creams, and tarts. The authors provide a technical breakdown and unique graphic for each recipe, including the composition and the technique, along with step-by-step photos and a large full-page image of the final dish. Indulge your sweet tooth, impress guests, and wow your family—you can enjoy an irresistible taste of France!

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 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 for the elite, 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 breads, 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 in 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. An indispensable book for every pastry lover!

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

Patisserie Maison

Advanced Bread and Pastry

On Baking (Update)

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

Japanese Patisserie

Pierre Hermé Pastries (Revised Edition)

The ultimate guide to gourmet cupcakes, featuring grown-up flavors (figs! whiskey! fried chicken!) and the delicious story of a family saved by a love of sweets No food coloring. No fondant. No red velvet. Upscale bakery Robicelli's has become a buzzed-about, in-demand purveyor of decidedly adult cupcakes. Nixing cutesy, pastel-colored dollops of fluff for real ingredients and rich French buttercreams, the husband and wife team have reinvented the cupcake craze for a more sophisticated palate, making each a small piece of the greatest cake ever made. Now their

extraordinary recipes are available to the home cook. Now their extraordinary recipes are available to the home cook, including: The Laurenzano (fresh fig cake topped with goat cheese buttercream, fig balsamic gastrique, and crisp prosciutto flakes) The Brooklyn Blackout Cake (chocolate cake with chocolate custard buttercream, dipped in homemade fudge and rolled in chocolate cake crumbs) This book captures not only the Robicelli's unique take on baking but also their edgy, unapologetically hilarious take on life, including how they survived severe economic setbacks to launch the country's hottest cupcake brand—a venture begun with thirty dollars in borrowed quarters. Offering both cupcake recipes and a recipe for life that calls for a stash of “emergency cake,” Robicelli's: A Love Story, with Cupcakes is a baking book like you've never seen before.

This mouthwatering book presents 38 of the finest pastry chefs working worldwide today, together with samples of their glorious, highly sophisticated confections. Some of the chefs are up-and-coming, others are well established; all are innovative pioneers in a uniquely appealing creative field. Profiles of each pâtissier include a biography giving a sense of their individual style. Also included are scores of recipes for world-class cakes, tarts, biscuits, petits fours, plated desserts, pastries, confectionery, chocolate, ice creams and sorbets, with a final chapter focusing on the lavish sugar-paste world of celebratory cakes. Offering a wealth of inspiring and delicious material, this book is a must for professional pastry chefs, keen amateurs and anyone interested in the gourmet lifestyle.

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. Invest in the future with this resource which covers all the knowledge needed to master the specific skills required to excel at Levels 2 and 3 and beyond into a career as a pastry chef. Professional Patisserie, written by leading chef lecturers who have been pastry chefs at the Ritz and Claridge's, includes everything needed to help develop industry-standard skills and knowledge, whether you are starting at Level 2, working towards Level 3, or looking to advance existing skills further. - Master essential skills with step-by-step photo sequences and 400 colour photographs that illustrate hundreds of different skills, products and processes, from petit fours to chocolate and decorative pieces - Navigate your way through each chapter easily with helpful grids identifying the recipes suitable for Level 2, Level 3 or the more advanced practitioner - Learn from past mistakes with 'What went wrong?' sections that give clear analysis supported by photographs

The New Pâtissiers

Exploring the beautiful and delicious fusion of East meets West

The secret to successful baking every time

A Textbook of Baking and Pastry Fundamentals

French Pastry Master Class

Patisserie of Dreams

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.

Patisserie Mastering the Fundamentals of French Pastry – Updated Edition Rizzoli Publications

Patisserie gives readers all the technical know-how required to become an expert in the art of French patisserie and invent their own masterpieces. Each of the 100 recipes features a full-colour cross-section illustration, step-by-step photography and a beautiful hero image in order to both inspire the reader and demystify some of France's most iconic desserts. Patisserie includes the basic building-block recipes needed to understand the fundamentals of French patisserie, from the pastry itself (shortcrust pastry, sweet pastry, puff pastry, choux

pastry and more) to fillings (custards, creams, butters, mousses, ganaches and pastes) and embellishments (meringue, chocolate, sauces and sugar art). From simple treats like madeleines, financiers and cookies to more complex creations, like black forest cake, éclairs, croissants, macarons, lemon meringue pie, l'opera, mocha, croquembouche, charlotte, rum baba and more, Patisserie covers all of the French delicacies you could ever dream of.

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.

French Pastry 101

Eat Well on \$4/Day

Perfectly Pleasing Pastry Recipes

With 50 Decidedly Grown-Up Recipes

A Masterclass in Classic and Contemporary Patisserie

Foolproof Recipes for Éclairs, Tarts, Macarons and More

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

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

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.

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

Baking and Pastry

The Art of French Pastry

For Levels 2, 3 and Professional Chefs

Authentic French Cookie Recipes from the Macaron Cafe