

The Art Of French Baking

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.

An introduction to the pleasures of French artisanal breads. It collects together bread recipes from some of the most esteemed bakers in France, along with vignettes of French culture, history, bread-making lore and black-and-white photographs. Updated with a brand-new selection of desserts and treats, the fully illustrated *Sally's Baking Addiction* cookbook offers more than 80 scrumptious recipes for indulging your sweet tooth—featuring a chapter of healthier dessert options, including some vegan and gluten-free recipes. It's no secret that Sally McKenney loves to bake. Her popular blog, *Sally's Baking Addiction*, has become a trusted source for fellow dessert lovers who are also eager to bake from scratch. Sally's famous recipes include award-winning Salted Caramel Dark Chocolate Cookies, No-Bake Peanut Butter Banana Pie, delectable Dark Chocolate Butterscotch Cupcakes, and yummy Marshmallow Swirl S'mores Fudge. Find tried-and-true sweet recipes for all kinds of delicious: Breads & Muffins Breakfasts Brownies & Bars Cakes, Pies & Crisps Candy & Sweet Snacks Cookies Cupcakes Healthier Choices With tons of simple, easy-to-follow recipes, you get all of the sweet with none of the fuss! Hungry for more? Learn to create even more irresistible sweets with *Sally's Candy Addiction* and *Sally's Cookie Addiction*.

NATIONAL BESTSELLER • Julia's story of her transformative years in France in her own words is "captivating ... her marvelously

distinctive voice is present on every page.” (San Francisco Chronicle). Although she would later singlehandedly create a new approach to American cuisine with her cookbook *Mastering the Art of French Cooking* and her television show *The French Chef*, Julia Child was not always a master chef. Indeed, when she first arrived in France in 1948 with her husband, Paul, who was to work for the USIS, she spoke no French and knew nothing about the country itself. But as she dove into French culture, buying food at local markets and taking classes at the Cordon Bleu, her life changed forever with her newfound passion for cooking and teaching. Julia’s unforgettable story—struggles with the head of the Cordon Bleu, rejections from publishers to whom she sent her now-famous cookbook, a wonderful, nearly fifty-year long marriage that took the Childs across the globe—unfolds with the spirit so key to Julia’s success as a chef and a writer, brilliantly capturing one of America’s most endearing personalities.

Modern French Pastry

French Pastry Made Simple

My Life in France

Mastering the Art of French Cooking, Volume 2

The Art of French Pastry: Cookies, Tarts, Cakes, and Puff Pastries

Modern Art Desserts

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. The acclaimed chef featured in the Emmy-Award winning US PBS series *The Mind of a Chef* and the Netflix docuseries *Chef’s Table* explores the rich baking tradition of the Nordic region, with 450 tempting recipes for home bakers. Nordic culture is renowned for its love of baking and baked goods: hot coffee is paired with cinnamon buns spiced with cardamom, and cold winter nights are made cozier with the warmth of the oven. No one is better equipped to explore this subject than acclaimed chef Magnus Nilsson. In *The Nordic Baking Book*, Nilsson delves into all aspects of Nordic home baking - modern and traditional, sweet and savory - with recipes for everything from breads and pastries to cakes, cookies, and holiday treats. No other book on Nordic baking is as comprehensive and informative. Nilsson travelled extensively

throughout the Nordic region - Denmark, the Faroe Islands, Finland, Greenland, Iceland, Norway, and Sweden - collecting recipes and documenting the landscape. The 100 photographs in the book have been shot by Nilsson - now an established photographer, following his successful exhibitions in the US. From the publisher of Nilsson's influential and internationally bestselling *Fäviken* and *The Nordic Cookbook*.

The beloved sequel to the bestselling classic, *Mastering the Art of French Cooking, Volume II* presents more fantastic step-by-step French recipes for home cooks. Working from the principle that "mastering any art is a continuing process," Julia Child and Simone Beck gathered together a brilliant selection of new dishes to bring you to a yet higher level of culinary mastery. They have searched out more of the classic dishes and regional specialties of France, and adapted them so that Americans, working with American ingredients, in American kitchens, can achieve the incomparable flavors and aromas that bring up a rush of memories—of lunch at a country inn in Provence, of an evening at a great Paris restaurant, of the essential cooking of France. From French bread to salted goose, from peasant ragoûts to royal Napoleons, recipes are written with the same detail, exactness, and clarity that are the soul of *Mastering the Art of French Cooking*.

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

Innovative Techniques, Tools and Design

The Art of the Cake

Bake Like a French Pastry Chef

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

The Violet Bakery Cookbook

Patisserie at Home

Offers a delightful collection of excellent gluten-free recipes Contains many recipes for gluten free puff pastry A classic gluten free baking cookbook Have you longed for foods from a French pâtisserie but couldn't find anything gluten-free? Have you looked for French pastry cookbooks and are unsatisfied with the gluten-free selections? If so, this is the book for you! Pâtisserie Gluten Free has instructions on the art of French pastry so you can have your own pâtisserie at home. This cookbook makes French

gluten-free delightful pastries possible. The beautiful photographs help bakers as they work through the recipes. Pâtisserie Gluten Free presents some of the most difficult treats to make without gluten: classic French pastries. This makes it unique. Written with careful detail and a warm and welcoming manner, this book includes a wide range of recipes, including delicious and buttery French cookies to elaborate and flaky puff pastries. Patricia Austin shares her wisdom on French baking in this wonderful cookbook that will pleasantly surprise the fiercest gluten-free skeptics.

What if your hobby turned into attending pastry school in Paris—and a surprising career change? For Susan Holding, that's exactly what happened. Susan was a nurse turned road warrior teaching medical professionals to use computer software. But on the weekends, her hobby was baking—usually while dreaming about mastering French pastry. While searching for a New England baking course, she mistakenly received information about Le Cordon Bleu's pastry program in Paris. After careful consideration of the program and completing the application process, she was accepted, and off to Paris she went. 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 takes us through Susan's stories of success and mishap during her days at pastry school in France. These charming stories are interwoven between one hundred recipes that she has mastered since her days at school. Readers will find recipes both savory and sweet, with delicious flavors that will take them on their own trip to the City of Light. Enjoy such recipes as: • Kitchen sink cookies • Tarte aux Pommes • Onion soup • Boeuf Bourguignon • Oven roasted brussels sprouts and cauliflower While French cuisine can seem intimidating, Susan provides equipment lists, and her own hints and tips to aid readers in becoming the master of their kitchen. Find step-by-step photos to create seemingly difficult pastries at home. Whether new to baking or comfortable in the kitchen, everyone will find something new in The Little French Bakery Cookbook. Embark on your own culinary adventure and taste the delights of Paris! Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including

books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

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

I Know How to Cook is the first English translation of France's ultimate cookery bible, *Je sais cuisiner* by Ginette Mathiot. First published in 1932, it is to France what the *Silver Spoon* and *1080 Recipes* are to Italy and Spain: the indispensable cookbook for every household. With more than 1,200 recipes, Mathiot guides the reader through all the classics of French cuisine, both simple and elaborate, with a clear and authoritative voice. For the first time this classic work has been fully updated to suit modern kitchens, and the book offers up all the secrets of fabulous French home cooking, which have been known to domestic cooks in France for over 70 years.

And How to Bake Them in Your Own Kitchen

The Art of French Pastry

The Art of French Baking

Delectable Cakes, Perfect Tarts, Flaky Croissants, and More Irresistible Cookies, Cupcakes, and Desserts for Your Sweet-Tooth Fix

What You Really Need to Know to Make Great Bread

French cakes are among the most luscious and spectacular in the pantheon of cake baking. In *The Art of the Cake*, authors Healy and Bugat simplify the art form and bring together more than 100 classic cakes, from the Marquis (kirsch-soaked chocolate genoise cake rounds stuffed with ripe peaches and whipped cream) to the Moka, made from vanilla genoise brushed with espresso, filled with coffee buttercream, and topped with chopped roasted almonds. There are recipes for poundcake-, spongecake-, and meringue-based gâteaux, in addition to bavarians, charlottes, mousse cakes, and loaf and log cakes (like the classic Chocolate Yule Log). There are also over 40 recipes for frostings, glazes, sauces, and fillings. In addition, there are detailed ingredient and equipment sections, and comprehensive instructions on general baking techniques--everything from separating and whipping eggs to working with a pastry tube to the correct

way to temper chocolate. The more than 400 step-by-step illustrations (penned by Paul Bugat) that accompany the recipes and the 32 pages of color photographs of these magnificent cakes will be enough to tempt any baker, amateur or pro, into the kitchen.

More than 200 recipes from Gaston Lenôte's classic cookbook, fully updated for the modern chef along with spectacular new photography. Gaston Lenôte, the legendary master French pâtissier, was revered for having made desserts lighter and more delicious; his techniques 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 Lenôte's Desserts and Pastries—has been updated in collaboration with the chefs at Lenôte 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 Lenôte 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 Lenôte's French pâtisserie.

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

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.

From Paris Bistros to Farmhouse Kitchens, Lessons in Food and Love
Patisserie

Sally's Baking Addiction

The Simple Art of Perfect Baking

180 Easy Recipes for Elegant French Treats

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 in its 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.

Originally published in France, Maison Kayser's French Pastry Workshop provides step-by-step instruction for making dozens of classic desserts. From festive creations to simple but sophisticated fare, Kayser provides clearly written recipes and his expert insight so you can replicate his delectable creations. More than 70 recipes include his bakery bestsellers, such as raspberry macarons, lemon meringue tartlets, Epiphany cake, Yule logs, financiers, chocolate hazelnut tarts, among others. Hundreds of full-color photos show the beautiful pastries, as well as provide visual instructions for anything tricky.

A design-forward cookbook for sweet and savory baked goods from London's popular Violet Bakery that focuses on quality ingredients, seasonality, and taste (as opposed to science) as the keys to creating satisfying, delightful homemade pastries, tarts, sweets, and more. Violet is a jewel box of a cake shop and café in Hackney, east London. The baking is done with simple ingredients including whole grain flours, less refined sugars, and the natural sweetness and nuanced hues of seasonal fruits. Everything is made in an open kitchen for people to see. Famed for its exquisite baked goods, Violet has become a destination. Owner Claire Ptak uses her Californian sensibility to create recipes that are both nourishing and indulgent. With a careful eye to taste and using the purest ingredients, she has created the most flavorful iterations of classic cakes, as well as new treats for modern palates. Over 100 recipes include nourishing breakfasts, midday snacks, desserts to share, fruit preserves, and stylish celebration cakes. This book is about making baking worth it: simple to cook and satisfying to eat.

An introduction to the French art of baking bread—including ingredient selection, levain cultivation, and bread-making techniques—with more than one hundred illustrated recipes. The humble baguette is the quintessential staple of French cuisine, but the country has a vast and diverse bread-baking tradition. With an introduction to the history of French bread, guidelines to help the home baker select the right ingredients — grain and flour varieties, water, salt, and levain—this book details the step-by-step techniques and fundamentals of bread making : from feeding the levain,

kneading and preparing the dough, and baking, to more than 100 recipes. Eighteen expert bakers and pastry chefs share the sweet and savory recipes that have forged the French bakery's enviable reputation—from rounds of rustic pain de campagne or loaves of olive and oregano bread to regional favorites like fougasse or the Basque taloas tortillas. A new generation of bakers has expanded the classic French repertoire to include original creations—such as charcoal-sesame baguettes; matcha swirl bread ; buckwheat and seaweed rolls; and fig, hazelnut, and honey rye bread. In their French style, they also reinterpret heritage breads from across the world—including pita, focaccia, bagels, cheesy Georgian khachapuri, Swedish crispbread, and Indian chapati. Additional bread-based recipes include “surprise bread” finger sandwiches, croque monsieur, onion soup with cheese croutons, and desserts such as French toast and kouign-amann. For each recipe, pictograms indicate the level of difficulty, time and material required, and whether a recipe is gluten-free. This is the ultimate reference book for baking homemade bread the French way.

***Mastering the Fundamentals of French Pastry - Updated Edition
Recipes for Cakes, Cookies, Confections, and Frozen Treats Based on
Iconic Works of Art [A Baking Book]***

French Patisserie

The Remarkable Life of Julia Child

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

Master Recipes and Techniques from the Ferrandi School of Culinary Arts

Sidestep years of unrewarding trial and error and learn to bake like a master with one comprehensive book. With over 230 color photographs, more than 150 detailed step-by-step instructions covering basic to advanced techniques, over 200 tips and sidebars filled with invaluable information and troubleshooting advice, plus clear explanations of ingredients, equipment, and the entire bread-baking process, *The Art of Baking Bread: What You Really Need to Know to Make Great Bread* will teach you to work, move, think, anticipate, smell, feel, and, ultimately, taste like an artisan baker. *The Art of Baking Bread* accomplishes what no other book has—it teaches the secrets of professional bakers in language anyone can understand. Matt Pellegrini offers home cooks confidence in the kitchen and precise, easy-to-follow blueprints for creating baguettes, ciabatta, focaccia, brioche, challah, sourdough, and dozens of other delicious rolls and loaves that will make you the envy of your fellow bakers—professional or otherwise.

From éclairs to soufflés and macaroons to madeleines, when it comes to desserts, no one does it better than the French. Beautiful, elegant and delicious, French desserts are easy to create at home as only a few basic recipes are needed to make some of the world's most

renowned cakes and tarts. The Art of French Baking is the definitive collection of authentic French pastry and dessert recipes. From Tarte Tatin and Hazelnut Petit Fours to Cherry Tartlets and Choux Buns, it contains more than 350 simple recipes that anyone can follow at home. The book also includes details of basic equipment and techniques and information on how to troubleshoot common baking problems. Along with beautiful photographs and illustrations throughout, The Art of French Baking is an inspiring collection to celebrate the sweet tastes of France. The book was translated and edited by Parisian home cook, Clotilde Dusoulier, of the famed food blog chocolateandzucchini.com.

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.

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.

Occupational Outlook Handbook

200 Classic Recipes Revised and Updated

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

The Art of Baking Bread

Mastering the Art of French Pastry

I Know how to Cook

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

The memoir of a young diplomat's wife who must reinvent her dream of living in Paris—one dish at a time When journalist Ann Mah's diplomat husband is given a three-year assignment in Paris, Ann is overjoyed. A lifelong foodie and Francophile, she immediately begins plotting gastronomic adventures à deux. Then her husband is called away to Iraq on a year-long post—alone. Suddenly, Ann's vision of a romantic sojourn in the City of Light is turned upside down. So, not unlike another diplomatic wife, Julia Child, Ann must find a life for herself in a new city. Journeying through Paris and the surrounding regions of France, Ann combats her loneliness by seeking out the perfect pain au chocolat and learning the way the andouillette sausage is really made. She explores the history and taste of everything from boeuf Bourguignon to soupe au pistou to the crispiest of buckwheat crepes. And somewhere between Paris and the south of France, she uncovers a few of life's truths. Like Sarah Turnbull's *Almost French* and Julie Powell's *New York Times* bestseller *Julie and Julia*, *Mastering the Art of French Eating* is interwoven with the lively characters Ann meets and the traditional recipes she samples. Both funny and intelligent, this is a story about love—of food, family, and France.

From classic fruit tarts and delicious éclairs to airy soufflés to elaborate gâteaux, French pastries are unlike anything else in the world. Following the success of the French culinary bible *I Know How to Cook* by Ginette Mathiot, *The Art of French Baking* features more than 350 classic recipes for making authentic French pastries and desserts. *Pâtisserie* gives readers all the technical know-how required to become an expert in the art of French pâtisserie 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. *Pâtisserie* includes the basic building-block recipes needed to understand the fundamentals of French pâtisserie, 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, *Pâtisserie* covers all of the French delicacies you could ever dream of.

French Pastry 101

The Little French Bakery Cookbook

An Illustrated Course

Pâtisserie Gluten Free

French Pastries and Desserts by Lenôtre

Maison Kayser's French Pastry Workshop

Master the art of French baking with 70 accessible step-by-step recipes

Presents a collection of vegetarian recipes inspired by French cooking, using basic, readily available ingredients and including several options that are dairy- and gluten-free.

Explains the techniques of making an assortment of French cookies and offers recipes complemented by pastry lore

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.

Petite Patisserie

The French Cookie Book

Upper Crust : Homemade Bread the French Way

Vegetarian Recipes from My Parisian Kitchen

Modern French Baking and Decorating

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

The award-winning author of *Sweet Miniatures* offers an organized, methodical approach to baking that features some two hundred tested dessert recipes--for cakes, tortes, tarts, pies, pastries, and more, along with step-by-step instructions for a variety of useful cutting and decorating techniques. 12,500 first printing.

The Art of French Baking Phaidon Press

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 Madeleine*, *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, 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.

The French Culinary Institute's international bread-baking course, created in 1997, is taught by some of today's greatest artisanal bread bakers and regarded as one of the best programs in the world. The *Fundamental Techniques of Classic Bread Baking* follows the outline of the FCI's complete 12-week bread-making course. Serving not only as a

reference in the classroom, but also as a guide for professionals, amateur chefs, and home cooks who desire total immersion in the art of bread baking, this book instructs readers on French, Italian, German, Middle European, and gluten-free breads. Encyclopedic in scope and format, it is sure to become an essential item in every home cook's library. Praise for *Fundamental Techniques of Classic Bread Baking*: "The only bread-baking book you'll ever knead."—Justin Chapple, *Food & Wine* "The supremely technical bread book of the year is *The Fundamental Techniques of Classic Bread Baking* by Judith Choate and the breadologists at the French Culinary Institute. . . . No doubt one could learn much about the art of dough from cooking their way through it. But also, holy bread porn!"

—Eater.com "There are other bread books, some very good ones. But *The French Culinary Institute's The Fundamental Techniques of Classic Bread Baking* is in a class of its own. The instructions are clear, the photography is wonderful, and recipes for virtually every classic bread are included. The book's greatest virtue is its sensible organization, which makes it perfect for the self-teacher." —Mark H. Furstenberg, Owner of Bread Furst "To make a perfect loaf of bread, the baker needs just five essential ingredients: flour, water, salt, yeast—and this indispensable book!" —Iacopo Falai, Owner of Falai, Caffè Falai, and Falai Panetteria "The *Fundamental Techniques of Classic Bread Baking* is an essential reference book for every bread baker, from novice to seasoned professional. The rich array of information shared by the French Culinary Institute is based on knowledge that is deeply rooted in experience and tradition. The beautiful photos of well-made bread, with dark crusts and irregular holes, will raise the standards of 'good bread' for bakers everywhere." —Amy Scherber, Owner of Amy's Bread

Foolproof Recipes for Éclairs, Tarts, Macarons and More

The Nordic Baking Book

The Fundamental Techniques of Classic Bread Baking

Mastering the Art of French Eating

Dearie

A Cookbook

Draws on the iconic culinary figure's personal diaries and letters to present a one-hundredth birthday commemoration that offers insight into her role in shaping women's views and influencing American approaches to cooking. 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.

The Breads of France

Baking and Pastry

Mastering the Art of French Cooking

The French Market Cookbook

Mastering the Art and Craft, Second Edition IM