

Pâtisserie

Pâtisserie

Newly updated and expanded with 3,500 step-by-step photographs, all the classics of French pâtisserie 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 pâtisserie. The important base components—such as crème pâtisserie, 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, Pâtisserie dispels the mystery around classic French pastries, so that everyone can make them at home.

Japanese Pâtisserie

Stunning recipes for pâtisserie, 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.

French Pâtisserie

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 pâtisserie bible provides everything you need to master French pastry making.

Opera Pâtisserie

The latest French pâtisserie cookbook from award-winning French pastry chef Cédric Grolet Opéra Pâtisserie marks the entrance of the most talented pastry chef of his 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 Opera Pâtisserie, Grolet returns to the essentials with a collection of hearty and accessible recipes. Follow your senses through the pages to

discover the very best French recipes for 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!

French Bakes Made Simple

'Baking requires skill and perfection, and Edd's got it.' Mary Berry 'Edd Kimber has made everyone's favourite French desserts and pastries accessible and easy to make. From buttery sable cookies to crusty canelés and flaky croissants, anyone can bake and enjoy the best French pastries, right in their own kitchen!' David Lebovitz 'Edd's desserts taste as good as they look - these delicious recipes inspire the baker in all of us.' Philippe Conticini This is a new edition of Edd Kimber's ultimate baking cookbook that will help you recreate all the wonderful treats you'd find in a traditional French patisserie. With easy-to-follow step-by-step guides, Edd takes you through the techniques you'll need to make your own classic French bakes, from a moist and tasty genoise sponge to that quintessential icon of French pastry: the flaky, buttery croissant. Chapters include: - Sweet Treats: Classic Financiers, Canelés and Eclairs - Desserts & cakes: Cherry Clafoutis and Buche de Noel - Pastry: Easy guides to making Pâte Sablée and Pâte Sucrée, and recipes for delicious tarts to use them in - Basics: Essential icings and creams, such as Mousseline and Crème Chantilly Edd's mouthwatering recipes use bakeware found in most household kitchens, removing the need for expensive or complex equipment and allowing you to create the perfect patisserie in your own home.

Baking and Pastry

First published in 2004, Baking and Pastry has quickly become an essential resource for anyone who wants to create professional-caliber baked goods and desserts. Offering detailed, accessible instructions on basic techniques along with 625 standout recipes, the book covers everything from yeast breads, pastry doughs, quick breads, cookies, custards, soufflés, icings, and glazes to frozen desserts, pies, cakes, breakfast pastries, savory items, and chocolates and confections. Featuring 461 color photographs and illustrations--more than 60 percent of which are all-new--this revised edition offers new step-by-step methods for core baking techniques that make it even more useful as a basic reference, along with expanded coverage of vegan and kosher baking, petit fours and other mini desserts, plated desserts, decorating principles and techniques, and wedding cakes. Founded in 1946, The Culinary Institute of America is an independent, not-for-profit college offering bachelor's and associate degrees, as well as certificate programs, in culinary arts and baking and pastry arts. A network of more than 37,000 alumni in foodservice and hospitality has helped the CIA earn its reputation as the world's premier culinary college. Visit the CIA online at www.ciachef.edu.

Jane's Patisserie

From #1 Sunday Times bestselling author and food blogger, Jane Dunn, Jane's Patisserie is your go-to dessert recipe cookbook, with 100 delicious bakes, cakes, and sweet treats, loved for being easy, customizable, and packed with everyone's favorite flavors. Discover how to make life sweet with 100 delicious bakes, cakes, cookies, rolls, and treats from baking blogger, Jane Dunn. Jane's recipes are loved for being easy, customizable, and packed with your favorite flavors. Covering everything from gooey cookies and celebration cakes with a dreamy drip finish, to fluffy cupcakes and creamy no-bake cheesecakes, Jane's Patisserie is easy baking for everyone. Yummy recipes include: NYC Chocolate Chip Cookies No-Bake Biscoff Cheesecake Salted Caramel Dip Cookies & Cream Drip Cake Cinnamon Rolls Triple Chocolate Brownies Whether you're looking for a salted caramel fix or a spicy biscoff bake, this book has everything you need to create iconic bakes and become a star baker.

The Elements of Dessert

In *The Elements of Dessert*, renowned pastry chef Francisco Migoya, professor at The Culinary Institute of America, takes you on a guided tour through the innovative flavors, ingredients, and techniques in the thrilling world of desserts. He begins with the fundamental elements—such as mousses, doughs, and ganaches-- revealing in each recipe how to incorporate these building blocks into inventive, unforgettable delicacies. Chef Migoya then explores basic pastry methods and dessert and menu composition principles in 200 recipes and variations in the essential groups of pre-desserts, plated desserts, dessert buffets, passed-around desserts, and cakes and petits fours. Inspirational and instructive photographs display steps, techniques, and finished desserts.

Paris Patisseries

An exquisitely photographed introduction to the great French tradition of baking—from the simple croissant to the light and flaky millefeuilles, drawn from the best pastry chefs in Paris. Temptations abound for the sweet tooth in Paris, from the hottest culinary trends to time-honored classics. Pâtisserie is an integral part of the city's culinary tradition and the source of countless delectable creations that combine fruit, cream fillings, icings, frostings, mousses, and pastry. Readers will yield to sweet temptation as they discover the best pastries and cakes the city has to offer, including macarons, éclairs, baba au rum, tarts, mont blanc, polonaises, and oriental cakes. Twenty pastry chefs show off their artful creations and share their signature recipes, which are described in the context of their historical tradition, composition, and gastronomic properties. The evolution of the pastry art is also explained, focusing in particular on the new generation of Parisian pâtisseries and chocolatiers, buzzing with the creativity and ingenuity that are redefining their craft. The book includes an address book of the best pâtisseries and tea rooms in Paris along with twenty recipes from the city's most respected pastry chefs.

Patisserie

'A profoundly pleasurable book which offers that rare combination of daring, accomplished technique illuminated with extraordinary simplicity and clarity. His latest must-have book will inspire and delight.' Michel and Alain Roux *Patisserie* reflects award-winning chocolatier, William Curley's passion for taking classic recipes and modernizing them with his own innovations. Creating top-quality patisserie is often seen as something only a trained professional can do, however with patisserie equipment now easily accessible to all, it's easy to start making perfect patisserie at home. *Patisserie* processes are broken down into a step-by-step guide complete with expert knowledge to produce flawless creations every time, and a series of basic recipes – covering sponges, creams and custards, pastry and syrups – provide a solid foundation in patisserie techniques as well as inspiration for aspiring creative pastry chefs. 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!

Patisserie

Impress your friends with your skills at baking traditional French pastries using this beautifully illustrated and simplified step-by-step guide.

Larousse Patisserie and Baking

Larousse *Patisserie and Baking* is the complete guide from the authoritative French cookery brand Larousse. It covers all aspects of baking - from simple everyday cakes and desserts to special occasion show-stoppers. There are more than 200 recipes included, with everything from a quick-mix yoghurt cake to salted caramel tarts and a spectacular mixed berry millefeuille. Special features on baking for children, lighter recipes and quick bakes, among many others, provide a wealth of ideas. More than 30 extremely detailed step-by-step technique sections ensure your bakes are perfect every time. The book also includes workshops on perfecting different types of pastry, handling chocolate, cooking jam and much more, demonstrated in clear, expert

photography. This is everything you need to know about pastry, patisserie and baking from the cookery experts Larousse.

Modern French Pastry

Hone Your Skills with Instruction from a Master of Pâtisserie The perfect pâte à choux, tart dough or meringue is combined with a unique modern twist that make these desserts unlike anything you've ever seen before. Cheryl Wakerhauser, award-winning chef and owner of Pix Pâtisserie, is known for crafting bold flavors and textures into stunning cakes, tarts, coupes, entremets and petits fours. Now, with Cheryl's professional guidance, you can finally nail the challenging techniques that are the foundations of beautiful French pastry. Every dessert is broken down into easy-to-follow sub-recipes that can be done in advance for convenience, and even interchanged with other recipes to create your own signature dessert. Whether you're making The Oregon Get Down—sweet tart dough, caramelized pears, hazelnut cream and rosemary ganache—or Miniature Bourbon Éclairs with bourbon pastry cream and cherry jam, each impressive creation will taste just as good as it looks.

Patisserie at Home

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!

Pâtisserie Gluten Free

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. The Table of Contents includes: PREFACE: A Baker's Craft INTRODUCTION: French Pastries Made Gluten-Free Chapter One: Ingredients, Equipment, Sources Chapter Two: French Pastry Basic Recipes Chapter Three: Cookies Chapter Four: Tarts Chapter Five: Cakes Chapter Six: Meringues Chapter Seven: Cream Puff Pastries Chapter Eight: Brioche Chapter Nine: Flaky Pastries Written with careful detail and a warm and welcoming manner, Patricia Austin shares her wisdom on French baking in this wonderful cookbook that will pleasantly surprise the fiercest gluten-free skeptics.

Patisserie

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.

Patisserie

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.

Patisserie

For professional patissiers and NVQ students on catering courses. Now updated in paperback, this revised edition of the classic text is now even more affordable, practical and enjoyable. Complete with the seventy-three original, beautiful colour photographs, each showing clearly how the finished product should be presented with a wide range of diagrams to demonstrate the more complex processes. New material includes new dishes and more information on fruits, and on using eggs in patisserie.

The Pastry Chef Handbook

From culinary instructors Pierre-Paul Zeiherand Jean-Michel Truchelut, all the information, guidance, and recipes you need to become a pastry professional—in a single book! Comprehensive in its content and practical in its approach, The Pastry Chef Handbook addresses all the steps necessary for this demanding and fascinating profession. In addition to the examples illustrated by step-by-step visuals and essential cultural elements, the book covers nutrition, hygiene, service, and presentation. Beginner pastry chefs will be able to learn the basic rules and 100 preparation techniques—from making custard in a bain-marie to icing. There are also 100 detailed classical recipes ranging from Saint-Honoré to opera cakes. And with the QR codes integrated throughout the book, readers will be able to consult professional videos to perfect their know-how on the companion BPI Campus site. Recipes include: Almond-flavored savoy sponge Coffee éclairs “Paris-Brest” hazelnut praline cake Millefeuilles Crème brûlée Chocolate soufflé

The Sweet Melissa Baking Book

Everyone has a favorite sweet treat. Whether it's a delicious brownie or the perfect mouthwatering chocolate chip cookie, simple, homespun treats are some of our most beloved. Melissa Murphy has a love of desserts that started when she was born on Thanksgiving Day—her mother refused to go to the hospital until the two pies she'd baked had been served. Now, Melissa brings that passion to the loyal devotees of her popular, award-winning Sweet Melissa Pâtisserie shops. What makes Melissa's desserts and pastries special is that they are treats we all know and love with a fresh spin that make them more delicious than ever before. In The Sweet Melissa Baking Book, Melissa shares her simple, tried-and-true techniques and her French-influenced, American-style baking approach. There are desserts for everyday, such as Double Dark Chocolate Cherry Cookies, and for more special occasions. Warm and spirited, The Sweet Melissa Baking Book also contains charming anecdotes from Melissa's life of baking. With more than one hundred recipes, the simple treats in this book will make each day and every special occasion sweeter.

Theory of Patisserie

This book is Nabin's 6th publication. In 2007, his 1st book came in the local market "Food & Beverage Service" that was a training manual for Food & Beverage students who wanted to pursue their career in Nepal & abroad. In 2008, he published his 2nd book "Food Production-Theory & Recipes" which was a complete theory of commercial cookery and about 300 national and international recipes. In 2008, his 3rd book "The Essence of Hotel Management – Grade 12" was published that was focused on the higher secondary students. In 2009, his 4th book "The Essence of Hotel Management – Grade 11" was published that was again focused on higher secondary students. He had also worked on a project "Kitchen Hygiene in Star Hotels in Nepal". In 2019, his 5th book "The Essence of Bakery & Pastry-Patisserie" was published in USA that included essential theoretical and recipes that are very helpful for patisserie students and also the pastry chefs and bakers as a reference book. This book is divided into 2 sections: Theory and Recipes. Theory section of this book explains about the essential equipment, tools, food commodities, baking and its purposes, variety of pastes, batters, doughs, creams and its products and many more. Beside the theory portion, this book is packaged with various recipes that include cookies, muffins, cupcakes, pies, tarts, cakes/squares, glazes, sweet sauces, cream based products, dietary recipes, plated desserts, buffet desserts, warm and cold desserts and many more. Each recipe in this book is produced and tested individually by an author. This book is well garnished with essential recipe's images when necessary. This book is published with an intention to support incapable and disability children who are living under poverty. The royalty (100% from author's portion) from selling this book will be donated towards the health and support for those children around the world. Your support by buying this book will greatly help to those children through out the world.

Patisserie

This classic book, widely known and used by patissiers is a professional text on the art of patisserie. In the twenty years that Patisserie has been published there have been great changes in almost every aspect of this art, and the author has thoroughly updated this new edition to take account of these. Updated in paperback format the revised edition of this classic text is now even more affordable, practical and enjoyable. Complete with the original, beautiful seventy-three colour photographs, each shows clearly how the finished product should be presented, and a wide range of diagrams demonstrate the more complex processes. New dishes have been added, for example, pavlova, sticky toffee pudding, blinis, pasta dough, frangipan apple, cheesecake, and sugar balls, while some of the existing ones have been amended or replaced. Additional information on fruits, and on using eggs or egg substitutes in patisserie have been included. Of special interest are the chapters on equipment, commodities, and hygiene, which include the provisions of the Food Hygiene (Amended) Regulations 1990, as far as they affect the patisserie section of the catering industry.

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

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

Paris Boulangerie-Patisserie

The compelling aroma of fresh, buttery croissants, the delicacy of Savarin au Chantilly, the bliss of the chocolate-mousse Le Pleyel, these are just a few of the specialties that make Parisian boulangeries and pâtisseries the best in the world. Now, in the sequel to her acclaimed Paris Bistro Cooking, Linda Dannenberg presents the gourmet breads and pastries from thirteen of Paris's unsurpassed bakeries and pastry shops. PARIS BOULANGERIE-PÂTISSERIE offers more than 70 tempting recipes, including Bombes Amandés (Lemon-Almond Cakes) and Mousse au Caramel et aux Poires (Caramel-Pear Mousse Cake) from Paris's oldest pâtisserie, Stohrer; the signature Délice cake (Chocolate-Cream-and-Chocolate-Macaroon Cake) and lace Florentins from the world-renowned chocolatier Maison du Chocolat; and Pain de Campagne

(Hearty Country Loaf) and the classic Gougères (Giant Gruyère Cheese Puffs) from the archetypal neighborhood bakery Haupois. Linda Dannenberg gathered these one-of-a-kind recipes from the great bakers themselves, and presents them in clear, easy-to-understand recipes specially designed for the American home kitchen. More than 150 spectacular photographs and evocative descriptions of the bakeries and the people behind them bring the essence of Paris to your kitchen. PARIS BOULANGERIE-PÂTISSERIE is rounded out with a comprehensive guide to authentic French utensils (although most recipes can be prepared using equipment found in ordinary kitchens), and a directory that includes sources for everything from crystallized violets to baking stones. PARIS BOULANGERIE-PÂTISSERIE is the quintessential cookbook featuring the peerless baked goods from the most romantic city in the world.

Miette

A cookery from the renowned Parisian bakery and confectionery, known internationally for excellence in traditional French pastries and desserts. 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 Teyssier, who wanted to open a patisserie that would recreate the excitement children feel about fresh cakes. Their recipe book of the same name published in French in 2012, and is now available in English. The book contains over seventy recipes for their signature pastries, including recipes for the traditional Saint Honoré (choux pastry, cream and caramel topping) and Paris-Brest (choux pastry with praline cream and praline sauce), as well as many more French classics and modern twists. “La Pâtisserie des Rêves is one of the most beautiful cookbooks you will ever encounter . . . exceptional.” —Cooking By the Book

La Pâtisserie des Rêves

This classic book, widely known and used by patissiers is a professional text on the art of patisserie. In the twenty years that Patisserie has been published there have been great changes in almost every aspect of this art, and the author has thoroughly updated this new edition to take account of these. Updated in paperback format the revised edition of this classic text is now even more affordable, practical and enjoyable. Complete with the original, beautiful seventy-three colour photographs, each shows clearly how the finished product should be presented, and a wide range of diagrams demonstrate the more complex processes. New dishes have been added, for example, pavlova, sticky toffee pudding, blinis, pasta dough, frangipan apple, cheesecake, and sugar balls, while some of the existing ones have been amended or replaced. Additional information on fruits, and on using eggs or egg substitutes in patisserie have been included. Of special interest are the chapters on equipment, commodities, and hygiene, which include the provisions of the Food Hygiene (Amended) Regulations 1990, as far as they affect the patisserie section of the catering industry.

Jim's Patisserie Essentials II: Cheesecake Cream Cake

Learn How to Make Extraordinary French Desserts from a Master of Pâtisserie Cheryl Wakerhauser—owner of the award-winning Pix Pâtisserie—introduces you to an exciting array of flavors, shapes, textures and colors by focusing on petits fours, bon bons, macarons and more. With step-by-step instructions and tips and tricks to demystify the art of French desserts, making pâtisserie is more approachable than ever. French pâtisserie is a study in components, and Cheryl breaks down each recipe, providing information on classic techniques while imbuing each recipe with a new twist. Her petits fours combine flavors like peppermint chocolate cream and gingerbread cake, or tarragon meringue and mini lemon cream puffs, to create the perfect harmony of taste and texture. In addition to petits fours, she also shares a sweet and savory menu for high tea, bon bons that go above and beyond the classic truffle and her own take on macarons, miniaturized to be the size of pop-in-your-mouth candies. Cheryl's ingenuity, incredible flavors and knowledge of techniques are what make this a must-have resource for both aspiring pastry chefs and home bakers.

Jim's Patisserie Essentials I: Chocolate

Most of us have been wowed by the delights of French patisserie. Now Edd Kimber shows you how to recreate these recipes at home! With step-by-step photographs for basic pastry and icings, Edd guides you through the techniques, taking the fear out of a Genoise sponge and simplifying a croissant dough. Chapters include: - Sweet Treats featuring Classic Financiers - Canneles and Eclairs - Desserts & Cakes such as Cherry Clafoutis and Buche de Noel - Pastry including basic recipes for pate sablee and pate sucee as well as recipes to use them in - Basics: the essential icings and creams, such as Mousseline and Creme Chantilly Edd's mouth-watering recipes use bakeware found in home kitchens (no need for expensive or complex equipment) so you too can create perfect patisserie!

Jim's Patisserie Essentials IV: Bread

JAMES BEARD AWARD WINNER • Experience the magic of French baking and elevate your pastry skills to new heights with this invaluable guide from the award-winning pastry chef and co-founder of the renowned French Pastry School. What does it take to perfect a flawless éclair? A delicate yet buttery croissant? To pipe dozens of macarons? The answer is: an intimate knowledge of the fundamentals of pastry. By teaching you how to make everything from pâte à choux to pastry cream, award-winning pastry chef Jacquy Pfeiffer builds on the basics, explaining the science behind the ingredients, how they interact with one another, and what your hands have to do to transform them into pastry. Indulge in exquisite sweet recipes as well as traditional Alsatian savory treats, including, such as: • Brioche • Napoléons / Mille-Feuilles • Cream Puffs • Elephant ears / Palmiers • Beignets • Pretzels • Kougelhof • Tarte Flambée • Warm Alsatian Meat Pie Full of gorgeous photography and Pfeiffer's accompanying illustrations, The Art of French Pastry is a master class in pastry from a master teacher.

Jim's Patisserie Essentials VI: Cake Decorating

This is an inspirational guide to baking from the winner of 'The Great British Bake Off 2010'. From the traditional to new twists on old favourites there are recipes to suit all abilities. The book covers cakes, cookies, pastry, desserts, and even ice-creams.

Jim's Patisserie Essentials V: Cakes and Cookies

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