

The Art Of Making Great Pastries

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Baking and Pastry The Culinary Institute of America (CIA) 2009-05-04 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, souffl?s, 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.

The Art of the Dessert Ann Amernick 2007-04-16 Named one of the country's top ten pastry chefs by both Chocolatier and Pastry Art &

Design magazines and nominated five times for the James Beard Pastry Chef of the Year award, Ann Amernick is one of the nation's most accomplished dessert makers. Now, in this deliciously inspiring cookbook, she shares nearly 100 recipes for artfully distinctive desserts—the summation of her long and distinguished career as a baker. Amernick's creations often recall familiar foods and flavors—a cheese danish, for example, or a Reese's Peanut Butter Cup—but in her hands, the familiar becomes something truly extraordinary: Apricot and Custard Danish Sandwiches, or Peanut Butter Cream Truffles with Shortbread and Raspberry Gelée. Spanning the whole range of dessert possibilities—cakes and tortes, pies and tarts, cookies and candies, cold desserts, warm desserts, and dessert sandwiches—The Art of the Dessert is filled with recipes that are as innovative and sophisticated as they are homey and unfailingly

delicious. Chocolate Toffee Torte, Lemon Caramel Tartlets, Almond Lace Cookies, Amaretto Nougat Cups, Toasted Coconut Pecan Soufflé Tartlets, and Pumpkin Custard Napoleons are just a few of the dazzling creations you'll discover. For each recipe, Amernick offers detailed, step-by-step guidance on preparation, as well as sidebars that offer options for embellishing the desserts when serving. Sixteen striking full-color photographs accompany the recipes, along with Amernick's "Trucs of the Trade" and expert advice on pastry making, including basic and advanced techniques, information on equipment and ingredients, and helpful tips on creating all kinds of dessert components and garnishes, from tartlet shells to fruit leather. If you want to refine your baking skills and add some show-stopping new desserts to your repertoire, let this extraordinary cookbook by a master pastry chef be your guide.

Modern Art Desserts Caitlin

Freeman 2013-04-16 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

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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.

The Art of Baking Blind Sarah Vaughan 2015-05-05 Five amateur bakers compete in a baking competition, only to discover that the recipe for happiness may not be so easy to follow.

Fruit: The Art of Pastry

Cedric Ramadier 2019-03-19 Cedric Grolet is simply the most talented pastry chef of his generation--he was named World's Best Pastry Chef in 2018. Food & Wine called his work "the apotheosis of confectionary creation." He fashions trompe l'oeil pieces that appear to be the most perfect, sparkling fruit but are, once cut, revealed to be exquisite pastries with surprising fillings. They are absolutely unforgettable, both to look at and, of course, to eat. This lush cookbook presents

Grolet's fruit-based haute-couture pastries like works of art. The chef explains his techniques and his search for authentic tastes and offers a peek into his boundless imagination--he begins the creation of each dessert by drawing. With 130 recipes featuring 45 fruits--citrus, berries, wild and exotic fruits, and even nuts--every pastry lover will want Fruit, for inspiration and to admire the edible sculptures made by this award-winning star of French pastry making.

French Pastry 101 Betty Hung 2018-11-06 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.

The Art of French Pastry

Jacquy Pfeiffer 2013-12-03

Winner of the 2014 James Beard Award for Best Cookbook, Dessert & Baking

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. In *The Art of French Pastry* award-winning pastry chef Jacquy Pfeiffer, cofounder of the renowned French Pastry School in Chicago, gives you just that. By teaching you how to make everything from pâte à choux to pastry cream, Pfeiffer builds on the basics until you have an understanding of the science behind the ingredients used, how they interact with

one another, and what your hands have to do to transform them into pastry. This yields glorious results! Expect to master these techniques and then indulge in exquisite recipes, such as: · brioche · napoléons / Mille-Feuilles · cream puffs · Alsatian cinnamon rolls / chinois · lemon cream tart with meringue teardrops · elephant ears / palmiers · black forest cake · beignets as well as some traditional Alsatian savory treats, including: · Pretzels · Kougelhof · Tarte Flambée · Warm Alsatian Meat Pie Pastry is all about precision, so Pfeiffer presents us with an amazing wealth of information—lists of necessary equipment, charts on how ingredients react in different environments, and the precise weight of ingredients in grams, with a look at their equivalent in U.S. units—which will help you in all aspects of your cooking. But in order to properly enjoy your “just desserts,” so to speak; you will also learn where these delicacies originated. Jacquy

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Pfeiffer comes from a long line of pastry chefs and has been making these recipes since he was a child working in his father's bakery in Alsace. Sprinkled with funny, charming memories from a lifetime in pastry, this book will have you fully appreciating the hundreds of years of tradition that shaped these recipes into the classics that we know and love, and can now serve to our friends and families over and over again. The Art of French Pastry, full of gorgeous photography and Pfeiffer's accompanying illustrations, is a master class in pastry from a master teacher.

The King Arthur Baking Company's All-Purpose Baker's Companion (Revised and Updated) King Arthur Baking Company 2021-03-02 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.

Best-ever Pastry Cookbook

Catherine Atkinson 2008-02-01

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"The Best-Ever Pastry Cookbook is a comprehensive guide to the art of pastry making with all the essential information you need to make perfect pastry every time. Included are recipes for every type of pastry from shortcrust and choux to puff and strudel, plus practical advice on preparing savory and sweet fillings, and recipes for great glazed and sauces. You'll find illustrated step-by-step instructions for techniques such as kneading, shaping, and trimming."--Back cover.

Study Guide to accompany Baking and Pastry: Mastering the Art and Craft The Culinary Institute of America (CIA)
2015-04-13 This is the Student Study Guide to accompany Baking and Pastry: Mastering the Art and Craft, 3rd Edition. Praised by top pastry chefs and bakers as "an indispensable guide" and "the ultimate baking and pastry reference," the latest edition of Baking and Pastry from The Culinary Institute of America improves upon the last with more than 300 new recipes, photographs,

and illustrations, and completely revised and up-to-date information on creating spectacular breads and desserts. Covering the full range of the baking and pastry arts and widely used by professionals and readers who want to bake like professionals, this book offers detailed, accessible instructions on the techniques for everything from yeast breads, pastry doughs, quick breads, breakfast pastries, and savory items to cookies, pies, cakes, frozen desserts, custards, soufflés, and chocolates. In addition, this revised edition features new information on sustainability and seasonality along with new material on plated desserts, special-occasion cakes, wedding cakes, décor techniques, savory and breakfast pastries, and volume production, making it the most comprehensive baking and pastry manual on the market. Named "Best Book: Professional Kitchen" at the International Association of Culinary Professionals (IACP) Cookbook Awards Established

by its first two editions as a lifelong kitchen reference for professional pastry chefs. Includes more than 900 recipes and 645 color photographs and illustrations.

The Art and Soul of Baking

Cindy Mushet 2008-10-21 As the second title in Sur LaTable's namesake cookbook series, "The Art & Soul of Baking" focuses on the largest specialty demographic within the culinary market--baking.

The Professional Pastry Chef

Bo Friberg 1996-01-04 Long considered the pastry chef's bible, The Professional Pastry Chef has now been completely revised to meet the needs of today's pastry kitchen. Bo Friberg, a Certified Master Pastry Chef and Instructor at The Culinary Institute of America at Greystone, has written a book that continues his tradition of excellence and commitment to the industry. Chef Friberg shares his recipes for such delicious desserts as Apple Tart Parisienne, Wild Strawberries Romanoff in Caramel Boxes, and Mocha Meringues. Not only has he

devoted whole chapters to sugar work, decorations, sauces and fillings, but he has also included extensive information on mise en place and basic doughs. By simplifying the instructions for his complex recipes, he has made them easier than ever for the professional to execute.

Sweet Miniatures Flo Braker

2011-11-18 Add a special touch to any occasion with this award-winning collection of over 125 mini dessert recipes that are sure to wow any group. No one knows the art of making sweet miniatures better than acclaimed baking expert Flo Braker. And when it comes to charm and elegance, Sweet Miniatures has all the right ingredients for creating the perfect bite-sized morsel to suit any occasion. Welcome the coming of spring with a tempting bouquet of gorgeous Lemon Sunflowers, exquisite Chocolate Tulips, and a delicate sprig of White Blossom Circles. Chewy Panforte di Siena, crispy Florentine Squares, and tangy Shreveshire Tarts whisk family

and friends away on an exotic, mouthwatering journey. Jam-packed with more than 125 delicious treats and luscious full-color photos, this IACP Award-winning cookbook explains, step-by-step, the methods, tricks, and techniques for ensuring a perfect batch of little pastries, cookies, cakes, or candies every time. Plus, you'll find lots of great do-ahead, planning, and storage information that make miniature baking convenient all year round. From cheerful Chocolate Hedgehogs to a set of Midas Cups for adding that golden touch to a festive soiree, Sweet Miniatures has all the right ingredients for creating the perfect bite-size morsel to suit any occasion.

Professional Baking Wayne Gisslen 2001 "If you're serious about baking, you'll want to join the tens of thousands of bakers and pastry chefs who have used Wayne Gisslen's Professional Baking to learn the basics of their craft. With more information and more recipes than ever before, the

new edition of this outstanding book gives you a complete foundation in the art of making pastries, cakes, desserts, and artisan breads. You'll find detailed information on proper selection of ingredients, mixing and baking techniques, makeup and assembly, decoration and presentation, and more."-- Jacket flap.

Baking with Julia Julia Child 1996-11-04 Baking with Julia Nothing promises pleasure more readily than the words "freshly baked." And nothing says magnum opus as definitively as Baking with Julia, which offers the dedicated home cook, whether a novice or seasoned veteran, a unique distillation of the baker's art. Baking with Julia is not only a book full of glorious recipes but also one that continues Julia's teaching tradition. Here, basic techniques come alive and are made easily comprehensible in recipes that demonstrate the myriad ways of raising dough, glazing cakes, and decorating crusts. This is the resource you'll turn to again and again

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for all your baking needs. With Baking with Julia in your cookbook library, you can become a master baker. And there's no better time to be baking than now. Quality baking today is more varied, more exciting, and simply more authentic than ever before. Baking with Julia celebrates this tremendous range with enticing recipes that marry sophisticated European techniques to American tastes and ingredients. With creative flair, napoleons are layered with tropical fruits, pumpkin and cranberries are kneaded into bread doughs, and a tart is topped with sweet stewed onions. Along the way, step-by-step photographs demonstrate the basic building blocks of the pastry and bread baker's repertoire, and from this firm foundation fancy takes flight. Baking with Julia presents an extraordinary assemblage of talent, knowledge, and artistry from the new generation of bakers whose vision is so much a part of this book. The list of contributors reads like a Who's Who of today's master bakers,

including Flo Braker, Steve Sullivan, Marcel Desaulniers, Nick Malgieri, Alice Medrich, Nancy Silverton, Martha Stewart, and a host of bright new talents such as Jeffrey Alford and Naomi Duguid. With nearly two hundred recipes, and half as many pages of tantalizing full-color photographs, this incomparable kitchen companion goes far beyond what most cookbooks offer. More than fifty pages of illustrated reference sections define basic terms and techniques, and explain the hows and whys of batters and doughs to take you effortlessly through the essential techniques. If you've never made flaky pie crust, your first no-fail experience is at hand. If you've never baked bread, that most satisfying and sensual pleasure awaits the turn of a page. With recipes for breads, pastries, cookies, and cakes—from chocolate to cheesecake, from miniature gems to multi-tiered masterpieces—this cookbook is a total immersion experience in the wonder of home baking.

Baking and Pastry The Culinary Institute of America (CIA)
2015-02-25 The leading learning tool for all levels of baking and pastry ability, newly illustrated and updated Praised by top pastry chefs and bakers as "an indispensable guide" and "the ultimate baking and pastry reference," the latest edition of *Baking and Pastry* from The Culinary Institute of America improves upon the last with more than 300 new recipes, photographs, and illustrations, and completely revised and up-to-date information on creating spectacular breads and desserts. Covering the full range of the baking and pastry arts and widely used by professionals and readers who want to bake like professionals, this book offers detailed, accessible instructions on the techniques for everything from yeast breads, pastry doughs, quick breads, breakfast pastries, and savory items to cookies, pies, cakes, frozen desserts, custards, soufflés, and chocolates. In addition, this revised edition features

new information on sustainability and seasonality along with new material on plated desserts, special-occasion cakes, wedding cakes, décor techniques, savory and breakfast pastries, and volume production, making it the most comprehensive baking and pastry manual on the market. Named "Best Book: Professional Kitchen" at the International Association of Culinary Professionals (IACP) Cookbook Awards Established by its first two editions as a lifelong kitchen reference for professional pastry chefs Includes more than 900 recipes and 645 color photographs and illustrations

Plating for Gold Tish Boyle
2012-06-13 Learn to create plated desserts like a master, with recipes from the World and National Pastry Team Championships Considered the Olympics of the pastry arts, the World and National Pastry Championships were founded by Michael Schneider in 1999. Since then, it has grown into the United States' most prestigious and popular pastry

competition, aired annually on TLC. Now, in *Plating for Gold*, pastry chef Tish Boyle presents the most spectacular dessert recipes from the first decade of the competition and shows how you can recreate the same award-winning desserts in your own kitchen. *Plating for Gold* includes 50 recipes for absolutely spectacular desserts created by expert pastry chefs like Ewald Notter, Jacquy Pfeiffer, and Sebastien Cannone, all presented in easy-to-follow, step-by-step instructions. You'll find whimsical and delicious one-of-a-kind recipes like Strawberry Soup, Vanilla Panna Cotta Napoleon, and Almond Tartlet; Hot Chocolate Soufflé, Ginger Mousse, and Tropical Parfait; and Yin-Yang Flourless Chocolate Cake, as well as insight and advice from top pastry chefs on perfect plating. Includes advice on essential equipment, stocking your pastry kitchen, and perfect flavor pairings to help you create your own original recipes. Features enticing full-color photographs of finished

desserts, as well as hand-drawn sketches to illustrate plating techniques and provide endless inspiration. Offers a behind-the-scenes look at the world of pastry competition, with candid photos and insider advice from some of today's best pastry chefs. Whether you aspire to compete with the best at the Pastry Team Championships or simply want to impress guests at your next big dinner party, *Plating for Gold* is the gold standard in dessert cookbooks.

The Advanced Art of Baking and Pastry R. Andrew

Chlebana 2017-10-16 The main goal of *Advanced Baking and Pastry* is to present the right balance of topics and depth of coverage, encompassing items produced in the bakeshop, including breads, Viennoiserie, creams, pies, tarts, cakes, and decorative work in a professional manner that is easily approachable for the advanced baking and pastry student and professional. This is accomplished by providing theoretical information along with tested recipes and

detailed step-by-step procedures. This approach to learning builds the student's confidence and skills, as well as an increased understanding of the material. In addition, a supplemental recipe database will provide students with a foundation of recipes and techniques that they can then apply throughout their career. Professionals will also benefit from the wide variety of recipes and the techniques presented.

The Art of Pastry Making Emile Hérissé 1893

The Professional Pastry Chef
Bo Friberg 2002-03-05 The reference of choice for thousands of pastry chefs and home cooks A favorite of pastry lovers and serious chefs worldwide, *The Professional Pastry Chef* presents comprehensive coverage of basic baking and pastry techniques in a fresh and approachable way. Now skillfully revised and redesigned to meet the needs of today's pastry kitchen, this classic reference is better and easier to use than ever. The

new edition contains more than 650 recipes, which offer a new emphasis on American applications of European techniques with yields suitable for restaurant service or for entertaining at home. It shares encyclopedic guidance on everything from mise en place preparation and basic doughs to new chapters covering flatbreads, crackers, and homestyle desserts.

Throughout, award-winning Executive Pastry Chef Bo Friberg explains not only how to perform procedures, but also the principles behind them, helping readers to build a firm foundation based on understanding rather than memorizing formulas.

Illustrated step-by-step instructions demystify even the most complex techniques and presentations, while 100 vivid color photographs bring finished dishes to life with a sublime touch of visual inspiration. Whether used to develop skills or refine techniques, to gain or simply broaden a repertoire, *The Professional Pastry Chef* is

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filled with information and ideas for creating mouthwatering baked goods and tantalizing desserts-today and for years to come.

The Big Book of King Cake

Matt Haines 2021-12-14 "I once ate more than eighty king cakes in a single Carnival," author Matt Haines proudly remembers, demonstrating his dedication to this delicious Mardi Gras tradition. "So you can imagine how amazed I was to learn there has never been a coffee table book dedicated to king cakes!" The Big Book of King Cake changes that, telling the thousands-year-old story through lush photography of more than one hundred and fifty unique king cakes, as well as stories from the diverse and talented bakers who make them. While king cakes are typically only available during Carnival season, readers can enjoy this book year-round. From the traditional cakes generations of New Orleanians have loved, to the unconventional creations that break all the rules, this book is your guide to the Crescent

City's favorite baked good. The Big Book of King Cake is for anyone who loves food, history, sweets, culture, and of course, New Orleans.

The Art of French Baking

GINETTE MATHIOT 2011-11-05 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

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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.

Pastry Cook Catherine

Atkinson 2017-09-05 There are few people who can resist the smooth, crumbly texture of a rich fruit tart, or a warm snack encased in crisp, buttery pastry. This book contains over 135 recipes for quiches, tarts, double-crust pies, parcels and pastry cases. Choose from well-loved dishes, such as Quiche Lorraine, Rich Game Pie, and Scallops and Mushrooms in a Puff Pastry Case. Sweet pastry chapters include pies and tarts made from shortcrust, choux, puff and filo pastries, and rich desserts made with chocolate and nuts. There are recipes for Summer Berry Tart, Chocolate Eclairs and Bakewell Tart. Packed with fabulous ideas and helpful advice, this is an essential kitchen reference. Includes recipes for every type of pastry - from shortcrust and choux to puff and strudel. *

Classic pies and tarts for family and friends, such as Cheese and Spinach Flan, and Steak and Kidney Pie. * Stunning desserts that are perfect for entertaining, like Mississippi Mud Pie, Treacle Tart and Deep-Dish Apple Pie. * With practical advice on preparing different fillings, and recipes for great glazes and sauces. * Illustrated step-by-step instructions for techniques such as kneading, shaping and trimming, with 800 mouthwatering photographs in total.

Advanced Bread and Pastry

Michel Suas 2012-07-24

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. *How to Make Perfect Pastry* Catherine Atkinson 2012 CAKES, BAKING, ICING & SUGARCRAFT. The fine art of pastry-making is made easy with more than 75 tempting step-by-step recipes shown in over 400 stunning photographs. It shows you how to make every kind of pastry with foolproof techniques for shortcrust, rich shortcrust, pate sucee, suet, puff, choux, filo and hot water crust. It includes recipes for over 75 fabulous pastry dishes for every kind of occasion, from family suppers and light lunches to dinner parties and buffets. It presents step-by-step instructions combined with over 400 pictures demonstrate each stage of the process for success every time. It includes wonderful pastry appetizers and snacks, classic quiches and

tarts, double-crust pies and parcels, as well as sweet pies, tarts and tartlets, and rich pastry desserts. It also includes information on equipment, lining tins and pans, using a food processor, and creating pastry decorations.

The Fundamental Techniques of Classic Pastry Arts

French Culinary Institute 2021-06-22 "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.

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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."

The Art of Making Great Pastries 1997

A Good Bake Melissa Weller
2020-11-17 From the James Beard Award nominee, a comprehensive baking bible for the twenty-first century, with 120 scientifically grounded recipes for sweet and savory baked goods anyone can master. "A very good combination: Baking science all of us can understand and a splendid collection of recipes. . . . A baker's must!" —Dorie Greenspan, author of *Dorie's Cookies and Everyday* Dorie
Melissa Weller is the baking

superstar of our time. As the head baker at some of the best restaurants in the country, her takes on chocolate babka and sticky buns brought these classics back to life and kicked off a nationwide movement. In *A Good Bake*, Weller shares her meticulously honed, carefully detailed recipes for producing impossibly delicious--and impossibly beautiful--baked goods. A chemical engineer before she became a baker, Weller uses her scientific background to explain the whys and hows of baking, so home cooks can achieve perfect results every time. Here are recipes both sweet (Pumpkin Layer Cake with Salted Caramel Buttercream and Brown Sugar Frosting) and savory (Khachapuri with Cheese, Baked Egg, and Nigella Seeds); beloved classics (Croissants and Chocolate Babka) and new sure-to-be favorites (Milk Chocolate and Raspberry Blondies)--as well as Salted Caramel Sticky Buns, of course . . . all written and tested for even the most novice home

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baker to re-create. With gorgeous photographs by the award-winning Johnny Miller, and tutorials that demystify all of the stuff that sounds complicated, like working with yeast, sourdough starters, and laminating dough Weller's book is the one guide every home baker needs.

Baking and Pastry CIA

2009-01-20

Bien Cuit Zachary Golper 2015-11-17 Bien Cuit introduces a new but decidedly old-fashioned approach to bread baking to the cookbook shelf. In the ovens of his Brooklyn bakery, Chef Zachary Golper bakes loaves that have quickly won over New York's top restaurants and bread enthusiasts around the country. His secret: long, low-temperature fermentation, which allows the bread to develop deep, complex flavours and a thick, mahogany-coloured crust - what the French call bien cuit, or 'well baked'. Golper recreates classic breads for the home baker along with an assortment of innovative 'gastronomic

breads'.

Sweet Miniatures Flo Braker

1991 Includes recipes and techniques for making miniature cookies, pastries, and cakes, explanations of ingredients, and advice on serving, storing, and freezing
Perfect Pastry Catherine Atkinson 2011-04-16 Cook in style using this excellent guide to the art of pastry-making with over 70 fabulous contemporary and classic recipes from around the world.

Pastry Catherine Atkinson 2012 The complete guide to successful pastry making, with 135 delicious recipes and all the essential techniques you need for shortcrust, puff, choux, hot-water, strudel and filo, all shown in over 850 step-by-step photographs.

The Art of Lamination Jimmy Griffin 2020-08-20 To build a good house, it must first have a solid foundation! The same principles apply when making laminated pastry products. My book *The Art of Lamination* is built on a solid knowledge of understanding the recipes, methods, processes and

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ingredients required to make the finest laminated viennoiserie possible. This book is the culmination of seven years of research, in particular, it was my chosen subject during my masters degree studies. As an international competitor, lecturer, businessman and international jury member, I have witnessed the work of exceptional craftsmen and carefully documented procedures and practices. In my business, I was able to try the latest cutting edge techniques and sell beautiful products to my customers. In my role as a lecturer at TU Dublin, I generated much new class content and took note of the most common problems encountered by students in pastry making and also the questions asked by my students. I identified and documented all the stages of production of laminated pastry and engaged in problem solving for students and bakers during my masterclasses in foreign countries. The result is a clearly explained road map,

how to plan and execute perfect pastry. I explain some of the basic lamination systems used in industry with a modern twist, and take the reader through a step by step approach on how to become proficient at making laminated viennoiserie. In my capacity as a jury member at the world championships I have witnessed as close to perfection as is possible to make beautiful products. Many of the more advanced products in the book have been inspired directly by my observations over the past 25 years of competitive baking at the cutting edge of creativity. This book will serve as an essential guide for students, bakers, pastry chefs, home bakers and hobbyists. I include detailed process notes for both commercial bakers using mechanical sheeters and home bakers and students, who want to make laminated pastry at home. I have stripped down the procedures of laminated pastry production to the very basics, building on that knowledge and adding more advanced levels

throughout the book. I hope my book will both educate and inspire you, the readers now, and in your future baking.

Pastry-Making and Confectionery - Including the Art of Icing and Piping, also Cakes, Buns, Fancy Biscuits, Sweetmeats, etc. Charles Herman Senn 2018-03-15 This is a vintage cook book focusing on creating a plethora of impressive and delicious sweets and desserts, with supplementary sections on pastry making. From cakes and buns to fancy biscuits, Sweetmeats, and beyond, this profusely-illustrated collection of recipes will appeal to those looking to impress dinner guests or simply expand their confectionery repertoire. Perfect for inclusion in culinary collections. Charles Herman Senn (1862 - 1934) was a German writer of cookery books. He wrote profusely on the subject, producing cook books for all manner of people and situations, but was particularly well-known for his vegetarian and confectionery recipes. Other notable works

by this author include: "Breakfast and Supper Dishes" (1898), "A book of Salads: The Art of Salad Dressing" (1922), and "British Red Cross Society Cookery Manual" (1915).

Contents include: "Hot Sweets", "Cold Sweets", "Ices and How to Make Them", "Gateaux and Pastry", "Auxiliary Recipes", "Sweet Sauces, Hot and Cold", etc. The Vintage Cookery Books series hopes to bring old wisdom and classic techniques back to life, as we have so much to learn from 'the old ways' of cooking. Not only can these books provide a fascinating window into past societies, cultures and everyday life, but they also let us actively delve into our own history - with a taste of what, how and when, people ate, drank, and socialised.

French Pastry Made Simple
Molly Wilkinson 2021-06-22 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

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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.

The Art of Pastry Catherine Atkinson 2009

The Classic Art of Viennese Pastry Christine Berl 1997-09-22 Professional Cooking/Baking "This book is a resource and guide for all those who did not have the joy of learning the art of baking, side by side, from a mother or grandmother." Markus Farbinger The Culinary Institute of America From the Foreword

Mastering the Art of French Pastry Bruce Healy 1984

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

The Art of Pastry Catherine Atkinson 2009 This beautiful new book provides a complete guide to making delicious pastry, with plenty of tips and illustrated techniques, so that even novice pastry cooks will achieve excellent results.

Choose from sweet and savory recipes from around the world,

including all-time favorites such as Tarte Tatin, Steak and Kidney Pie with Mtard Gravy, Mini Mille-fueille and Boston Banoffee Pie. Every type of pastry is represented and each recipe has easy-to-follow instructions on how to make the pastry and filling or topping.

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