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Nick Malgieri

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Nick Malgieri : Nick Malgieri's Perfect Pastry before purchasing it in order to gauge whether or not it would be worth my time, and all praised Nick Malgieri's Perfect Pastry:

37 of 38 people found the following review helpful. I use this book frequently! By David Wihowski When I get ready to bake something, I generally consult this book first. It is organized well and provides all the basic techniques (as well as some advanced ones), that I need for probably 75 percent of the baking projects I do. Even if I don't use Nick's recipes I use the techniques that are in the book. The techniques are explained well, with good pictures to support the text (or vice versa). I also can make my own creations built on the building blocks in this book. I even take the ideas, recipes, or flavor combinations from other sources and modify them so they use Nick's techniques or proportions or components. 98 percent of everything I've tried from this book has worked and tasted good (usually very good or excellent). This is a cookbook classic. 1 of 1 people found the following review helpful. Malgieri's basic pastry course By Karen Jescavage-Bernard Very good but his later book, "Baked!" is much better. If it's a choice between the 2, buy the latter. I'm a huge Malgieri fan - He takes nothing for granted and explains every step. I can think of many instances where I've been doing something wrong for years, since other cookbook writers assume readers already know very basic small but critical steps (Not to mention I'm not smart enough to spot the errors myself). I should also add that this book is definitely NOT for someone looking for "fast and easy", or even shortcuts. Or for someone imagining that pastry is easy. If you're impatient, not willing or able to put in the time to study, practice, experiment with expensive ingredients, redo failed experiments, repeat successes until to get it right every time, and accept the

learning curve that a professional course demands - this book is not for you. His subsequent book - "Baked" - has been simplified - somewhat - and has encouraging photos to aspire to. Personally, I thought a better title would have been "Nick Malgieri's Complete Basic Pastry Course": The book was outstanding, but will not guide you to pastry perfection. No surprise - It takes professional years to get there...0 of 0 people found the following review helpful. I'd like to see more photographs in every volume of baking ...By ekornerI had this book until it was taken 3 years ago. Nick Malgieri has done so well with his desserts and can describe the procedures of all the recipes just as well. He was known for his work at the French Culinary Institute, now he offering his magic at the International Culinary Center in Manhattan, New York..The pastry on the front was one of our finals in school. It requires a special pastry bag tip (which isn't always available in confection supply stores). I am a "picture" kind-of-gal. I'd like to see more photographs in every volume of baking and cooking (to really know what it is supposed to look like). Now, that said, the author tells the reader what equipment is needed, the time the procedures take, and how to store food correctly. I recommend this book to any serious Culinarian and Baker, as well as the other books that this chef has generously offered to baking and pastry world.

Successful pastries combine textures and tastes. Here the author teaches the how and why of every basic technique in pastry-making. 150 photos.

From Library JournalMalgieri is not only a talented pastry chef but also a born teacher: he has put together a pastry handbook that cooks will come to rely on, with its painstaking attention to detail, intelligent discussions of ingredients and techniques, and clearly written instructions. His array of desserts ranges from simple to elaborate and includes both the repertoire of French classics and brand-new creations. More comprehensive than Jean-Yves Duperret's *La Nouvelle Patisserie* (LJ 11/15/88) and less intimidating than professional pastry handbooks, this is highly recommended. Copyright 1989 Reed Business Information, Inc.