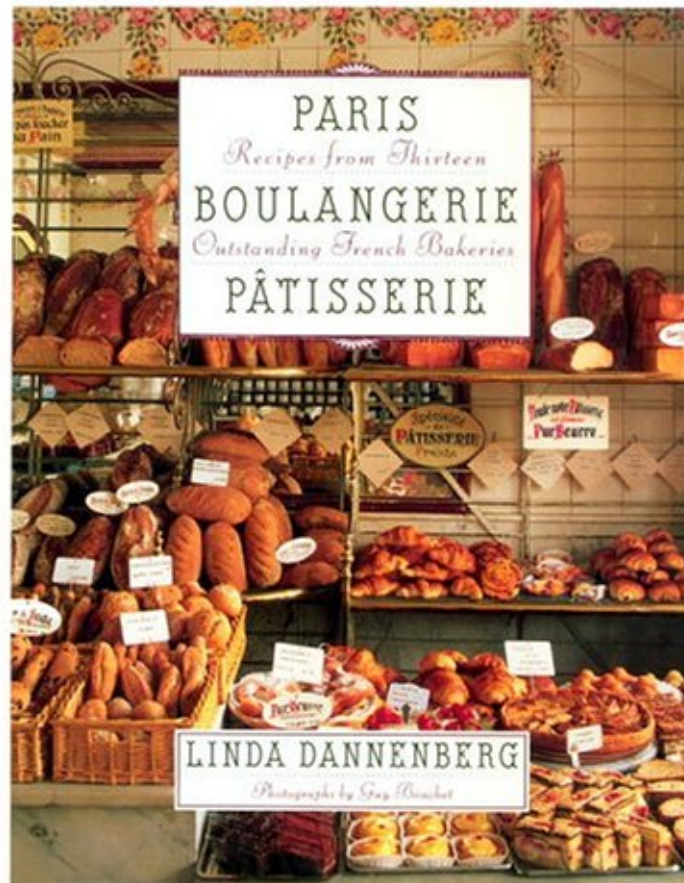


(Read ebook) Paris Boulangerie-Patisserie: Recipes from Thirteen Outstanding French Bakeries

Paris Boulangerie-Patisserie: Recipes from Thirteen Outstanding French Bakeries

Linda Dannenberg

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Linda Dannenberg : Paris Boulangerie-Patisserie: Recipes from Thirteen Outstanding French Bakeries before purchasing it in order to gage whether or not it would be worth my time, and all praised Paris Boulangerie-Patisserie: Recipes from Thirteen Outstanding French Bakeries:

5 of 5 people found the following review helpful. Charming BookBy A Customer Since my last trip to Paris, I've been desperately searching for a great book on french patisseries. I remember looking through the windows of Fauchons and wondering if I could create some of these beautiful and tasty confections at home. This book offers some of those guarded recipes and I'll definately try them. My greatest search has been for the mouthwatering french macarons in all the different flavors of raspberry, chocolate, coffee and a number of different ones that I had tried there. And also some of the unique and architecturally designed pastries that not only look good but tastes soooo delicious. We just

don't have those patisserie's here. The sad story is that I found only one recipe for macaroons and it was the plain almond ones, there were no recipes provided by the variety I saw in the book. This book offers plenty of pictures, but not the recipes for some of them. I was very disappointed. I was also hoping for more pictures and recipes of the desserts I saw at Fauchons. But all in all it's a nice book and it does have some good recipes. 2 of 2 people found the following review helpful. Great fun with my 2 year old! By Albert A. Simonson I've made a couple of the recipes with my 2 year old son. He loved squishing the dough for the brioche in his hands. Left the dough in the fridge an extra day and still came out excellent. Things don't have to be made exactly as per instructions to come out great. The madeleines were awesome. He had a lot of fun whisking the batter. A scrum-delicious book. 0 of 0 people found the following review helpful. Five Stars By Coretta Ondongo Very satisfied!!!

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 patisseries 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-PATISserie offers more than 70 tempting recipes, including Bombes Amande (Lemon-Almond Cakes) and Mousse au Caramel et aux Poires (Caramel-Pear Mousse Cake) from Paris's oldest patisserie, Stohrer; the signature Delice 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 Gougere (Giant Gruyere 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-PATISserie 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-PATISserie is the quintessential cookbook featuring the peerless baked goods from the most romantic city in the world.

Recipes from 13 outstanding French bakeries present excellent professional pastries and breads which are not to be easily found in competing French or bread cookbooks. This goes beyond mere recipe presentation, providing an overview of each establishment, its proprietor, and numerous color photos of winning desserts and dishes. Most require degrees of preparation ranging from involved to very involved; but the end result will please discriminating cooks who cook for pleasure. -- Midwest Book From the Inside Flap

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About the Author Linda Dannenberg has contributed articles on European traveling, dining, and decorating to Town Country, Victoria, Elle, and many other magazines. She is the author of Paris Bistro Cooking and is coauthor of Pierre Deux's French Country, Pierre Deux's Normandy, Pierre Deux's Brittany, and Pierre Deux's Paris Country. She lives in the New York area with her husband, Steve Sarle, and their son, Benjamin. Guy Bouchet is a leading photographer whose work also illustrates Paris Bistro Cooking, Pierre Deux's French Country, Pierre Deux's Normandy, Pierre Deux's Brittany, Pierre Deux's Paris Country, Italian Style, and Italian Country.