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Paris Pastry Club: A Collection of Cakes, Tarts, Pastries and Other Indulgent Recipes

Fanny Zanotti

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PARIS PASTRY CLUB

Served by *Fanny Zanotti*

150 g (5.3 oz) kneading
100 g (3.5 oz) piping
120 g (4.2 oz) whipping
100 g (3.5 oz) sifting
2 teaspoons talking
a bit pinch of laughter
a pinch of crushed delight

A COLLECTION OF CAKES, TARTS, PASTRIES
AND OTHER INDULGENT RECIPES



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Fanny Zanotti : Paris Pastry Club: A Collection of Cakes, Tarts, Pastries and Other Indulgent Recipes before purchasing it in order to gauge whether or not it would be worth my time, and all praised Paris Pastry Club: A Collection of Cakes, Tarts, Pastries and Other Indulgent Recipes:

11 of 11 people found the following review helpful. Informative, Refreshing, Fun...By Ted A Niceley Fanny Zanotti's great new book 'Paris Pastry Club' is the logical next step from her days as a blogger that just wouldn't stop baking! I think what cinched it for me from her early blogging days was the combo of her postings of a Matcha tea Whoopie Pie and her Adaptation of Pierre Hermes "Infinement Vanille" Baba au Rhum verrine. Now having worked not only with

Herme but as pastry chef at the London outpost of Heston Blumenthal's 'Dinner' and other prestigious gigs, Ms. Zanotti breaks it down with her faves while not dumbing anything down from her Chefs point of view. Ice Creams are made with Atomized Glucose and nonfat dry milk along with the more traditional ingredients (don't let that scare you, they turn out better that way) , and even though measurements are available in cups and tablespoons,etc.in the book alongside the metric ones, there's never been a better reason to search out a scale here while you're ordering Fanny's book so you can weigh out your ingredients in grams for the best results you can get. So many great recipes. The madeleines are great as are the waffles. Fun stuff .I like the one bowl Tiramisu as well as the Babas Au Gin Tonic!! Plus as an added pleasure, the recipes often kick off with an amusing or thoughtful anecdote about childhood (or older) days in France, (she now lives and works in London) or a rainy afternoon..A great book to cook with or just sit and enjoy the pic and prose, Fanny writes and put a smile on your face!!!0 of 0 people found the following review helpful. Five StarsBy Pen NameExcellent0 of 0 people found the following review helpful. ??By SJSI found this book to be super inspiring and the recipes very creative. I've loved everything I've made from it.

In Paris Pastry Club Fanny Zanotti recalls her food memories and favourite recipes of France through all the flavours of her childhood. Taste her mama's Orange and Yoghurt Cake that was inhaled on Sundays, try her grandma's rich Nougat, and master a fail-safe recipe for Crepes that Fanny perfected at her papa's creperie. As well as old favourites, Fanny shares her own recipes from her years as a successful pastry chef. Her delicious recipes are sure to delight - make a Lemon Weekend Loaf for lazy Saturdays, comforting, chocolate-packed Break-up Cake and mouth-watering Better-Than-Brownies Cookies. Let Fanny hold your hand as she gives step-by-step instructions on how to make all persuasions of pastry. Steal her clever advice on how to save time by making ahead, freezing, and even using the microwave without losing the magic. Illustrated throughout with Fanny's delightful line drawings, Paris Pastry Club will give you the confidence to release your inner pastry chef and is a must-have for anyone who loves to bake.

About the AuthorFanny Zanotti, originally from France, is a well-qualified pastry chef with excellent credentials. She has worked with the likes of Pierre Herme and Heston Blumenthal and in some of the best restaurants in France and London. She is also a successful food blogger at likeastrawberrymilk.com. She now lives in London.