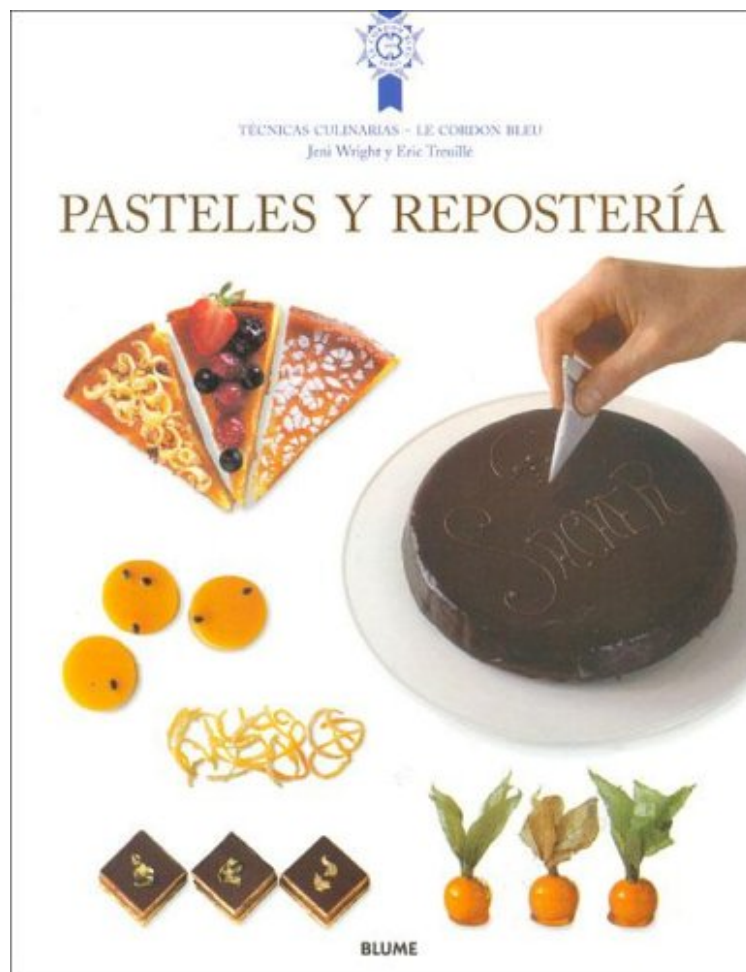


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## Pasteles y reposteria: Tecnicas y recetas de la escuela de cocina mas famosa del mundo (Le Cordon Bleu tecnicas culinarias series)

*Eric Treuille, Jeni Wright*  
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**Eric Treuille, Jeni Wright : Pasteles y reposteria: Tecnicas y recetas de la escuela de cocina mas famosa del mundo (Le Cordon Bleu tecnicas culinarias series)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Pasteles y reposteria: Tecnicas y recetas de la escuela de cocina mas famosa del mundo (Le Cordon Bleu tecnicas culinarias series):

0 of 0 people found the following review helpful. Great book, un gran libroBy Ramon David MoralesGreat recepies3 of 4 people found the following review helpful. Disappointing.....But w/some unique infoBy Melissa J. MedranoThe book is ultra thin and has very little recipes. Los metodos de cocina son faciles de seguir but it's not worth the money. Better info given in regular cooking books.

Containing step-by-step illustrations, recipes from professional chefs, expert advice, trade tips, and illustrated ingredient guides, this series is categorized by food group. The seven titles provide winning combinations of beautifully presented dishes and techniques for basic food preparation for each specific category. Each title in the series can stand alone or they can be used as a set for a complete resource reference. Con ilustraciones paso a paso, descubriraacute; recetas de los cocineros maacute;s prestigiosos, sus sugerencias, consejos, y sus trucos asiacute; coacute;mo una extensa guiaacute;a ilustrada de ingredientes. Esta serie se divide por los grupos de alimentos. Los siete tiacute;tulos ofrecen una combinacioacute;n exitosa de platos hermosamente decorados y sus teacute;cnicas para preparaciones culinarias, desde las maacute;s baacute;sicas hasta las recetas maacute;s complicadas. Cada tiacute;tulo sirve individualmente o toda la coleccioacute;n resulta una inestimable obra de referencia.

About the AuthorJeni Wright is a food writer. Eric Treuille is a chef. Le Cordon Bleu, founded in Paris in 1895, is the world's most famous culinary academy for professionals and amateur enthusiasts.