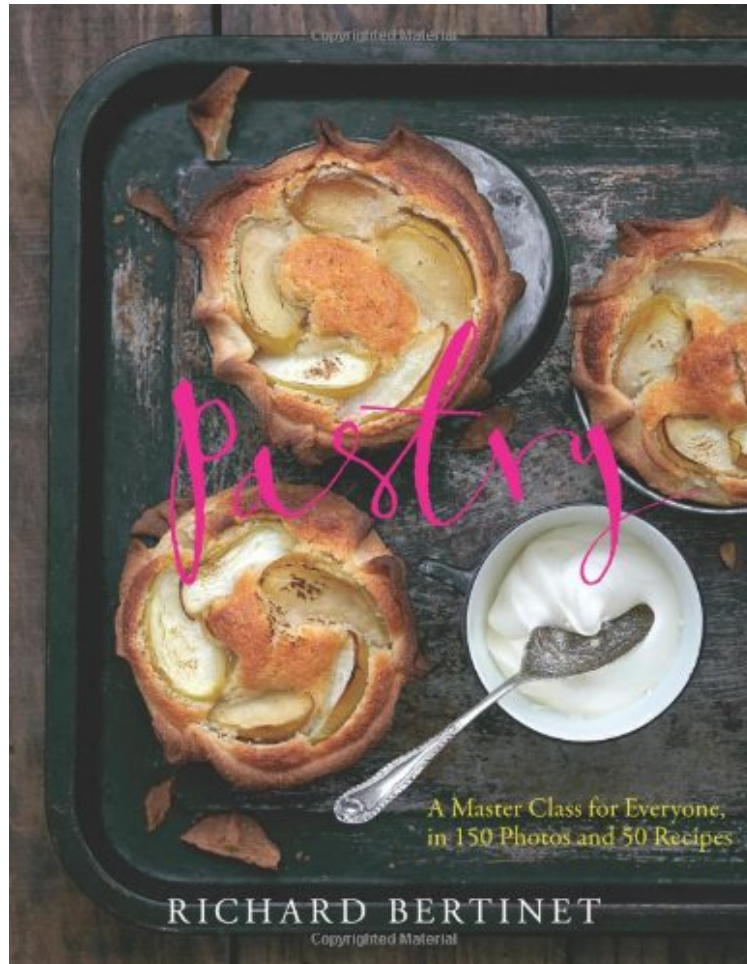


(Free) Pastry: A Master Class for Everyone, in 150 Photos and 50 Recipes

Pastry: A Master Class for Everyone, in 150 Photos and 50 Recipes

Richard Bertinet

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Richard Bertinet : Pastry: A Master Class for Everyone, in 150 Photos and 50 Recipes before purchasing it in order to gauge whether or not it would be worth my time, and all praised Pastry: A Master Class for Everyone, in 150 Photos and 50 Recipes:

0 of 0 people found the following review helpful. Great easy to follow instructions and wonderful pictures By J. C. I first discovered Richard Bertinet on YouTube and decided I had to have his book!! Great easy to follow instructions and wonderful pictures. A "must have" for any level baker. 0 of 0 people found the following review helpful. Very useful! By Allan Mahnke For those who want to broaden from breads this is a great introduction to the techniques we all need to know. 2 of 3 people found the following review helpful. Pastry but no croissants or Danishes By no cheese Danish here As a fairly experienced home cook I was happy to learn a few things here I had never tried when making pies and tarts. However, if you want to make your own cheese Danish, this is not the book. It seems that these are sold as "pastries" everyday but are not. Apparently pudding and fruit filled tarts and cream puffs are pastries. Cronies,

donuts and Danishes are not. I assume they are bread. Now my search continues.

Whether attempting the elusive perfect tart crust or the ever-vexing handmade puff pastry, making from-scratch pastry is the baker's pinnacle of achievement—and arguably the most challenging of all skills. In *Pastry*, renowned British baker Richard Bertinet demystifies the art of handmade pastry for aspiring bakers of all abilities. Using crystal-clear instructions, step-by-step photography, and fail-proof weight measurements for ingredients, Bertinet teaches readers how to make the four different types of pastry—savory, sweet, puff, and choux—and shares 50 rustic, mouthwatering recipes.

"It's the kind of introduction to pastry that I wish someone had given me long ago, so I might have avoided all the tart-and-pie-crust disasters that have plagued my kitchen over the years. . . . The recipes, ranging from savorys like chicken and tarragon tarts and pork pies to beautiful fruit tarts of peaches poached in rosemary syrup with almond cream and fresh apricots atop puff pastry—were well worth the effort, and left me daydreaming about which pastry I'll conquer next." -Karen Shimizu, *Saveur*

"The gorgeous photography alone makes *Pastry* worth a look, the perfectly browned and sugar-dusted miniature mince pies spilling forth from a parchment-lined gift box and peaks of blowtorch-kissed meringue on lemon tartlets begging the reader to fire up the oven and dig out the piping bags. Since the text runs the gamut from simple how-tos to complex recipes, novice bakers and veterans who know the way around a tart pan will both find a treasure trove of flaky, scrumptious possibilities from a master chef and wise teacher." - Shelf Awareness for Readers

About the Author Richard Bertinet is a James Beard Award-winning author and the owner of the Bertinet Kitchen cookery school in Bath, England, which draws attendees from all over the world. He lives in England.