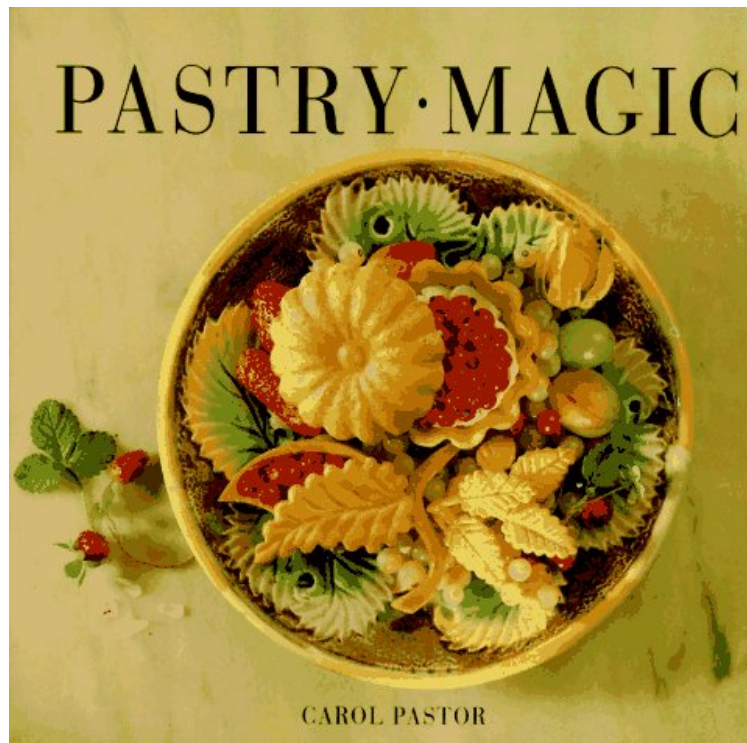


[Free] Pastry Magic

Pastry Magic

Carol Pastor

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Carol Pastor : Pastry Magic before purchasing it in order to gauge whether or not it would be worth my time, and all praised Pastry Magic:

3 of 3 people found the following review helpful. great bookBy Alek0Good recipes, and wonderful ideas how to make pies visually attractive. Contains shortcrust pastry, puff pastry, pate sucree, pate brisee, choux pastry, chocolate pastry and orange and cardamom pastry. The number of recipes is not large, but they all seem interesting, and the book contains straightforward discussions of different types of pastry. The decorating ideas are straightforward, simple but very effective.

The easy way to decorative pastry for all occasions mdash; with over 30 delicious recipes

From the PublisherPastry Magic is an imaginative and original guide to pastry dishes, each of which is guaranteed to be the center of attention on any table--on any occasion. Experienced cook and food stylist Carol Pastor explains the simple techniques that can transform party snacks, starters, main courses and desserts into visual and gastronomic delights. Beautifully illustrated in color throughout, this book is packed with ideas to delight every creative home cook. Includes more than 30 individual recipes and a special section on how to make 14 different types of pastry, from delicate filo to mouthwatering French-style pate sucree.From the Inside FlapPastry bull; Magic Pastry, in all its many forms and guises, can be highly decorative as well as delicious. Pastry Magic is an imaginative and original illustrated guide to pastry dishes, each of which is guaranteed to be the center of attention of any table on any occasion.

Experienced cook and food stylist Carol Pastor explains the simple techniques that can transform party snacks, starters, main courses and desserts into visual and gastronomic delights — from salmon en croûte to traditional stargazy pie, from a delicious pecan nut pie decorated with pastry leaves to prettily latticed fruit tarts. Together with the more than thirty individual recipes for the dishes themselves, there is a special section on how to make fourteen different types of pastry, from delicate filo to mouthwatering French-style pâte sucrée. And for that finishing touch the final section shows how you can garnish your table with painted and glazed salt dough decorations. Beautifully illustrated in color throughout, Pastry Magic is packed with ideas to delight every creative home cook. From the Back Cover The easy way to decorative pastry for all occasions — with over 30 delicious recipes