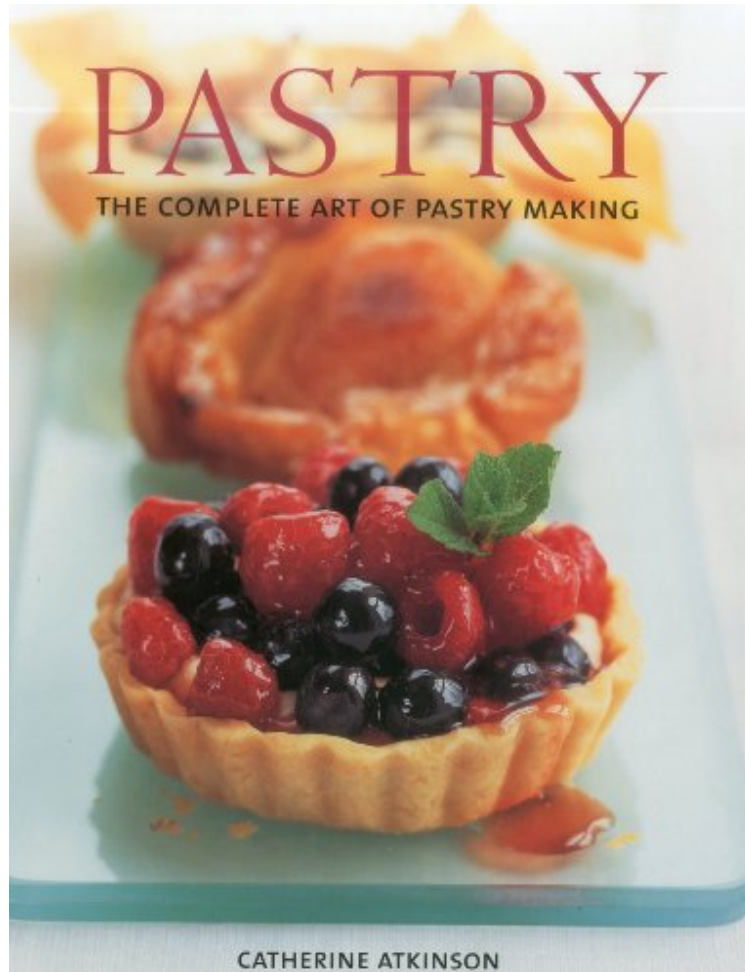


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## Pastry: The complete art of pastry making

*Catherine Atkinson*

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**Catherine Atkinson : Pastry: The complete art of pastry making** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Pastry: The complete art of pastry making:

2 of 2 people found the following review helpful. Get it! By John Wonderful wonderful book!! There are soooo many different recipes in here with pictures and step by step instructions! My fiancée (who enjoys baking) will love it! Much bigger than I was expecting and an incredible deal!! The price on the back is \$18.99 but I only paid 5.13; what a steal! If you like pastries (not just desserts but actual meat and potatoes main course meals) then you will love this! 0 of 0 people found the following review helpful. Perfect Pastries By Michael Worth Actually checked this book out from the library and decided that it was so good that I had to buy it. Great recipes, beautiful pictures and for my cooking level was very easy to understand and follow the instructions. If you want to dabble in pastry cooking, I would say that this is a must have book. 0 of 0 people found the following review helpful. filled doughs) both sweet and savory By R. Guillory Large book with exquisite pictures and detailed instructions. It is strictly pastry recipes (tarts, pies, filled

doughs) both sweet and savory.....no cakes or yeast breads. It has both European and U.S. measurements. Everything I 've tried came out really good!

This is the complete guide to successful pastry making, with 135 delicious recipes and all the essential information you need to make perfect pastry every time. It includes recipes for all the types of pastry, from shortcrust and choux to puff, strudel, hot-water crust and filo. It offers practical advice on preparing a range of tasty fillings, and recipes for great pie glazes and sauces.

About the AuthorCatherine Atkinson has worked in various hotels and restaurants, including the Roux Brothers' famous patisseries. She became Deputy Cooking Editor on Woman's Weekly and later Me magazine. Catherine currently works as a full-time writer and food consultant, contributing to various food and lifestyle magazines, and producing many outstanding cookbooks. Her other published works include The World Encyclopedia of Coffee and Preserves.