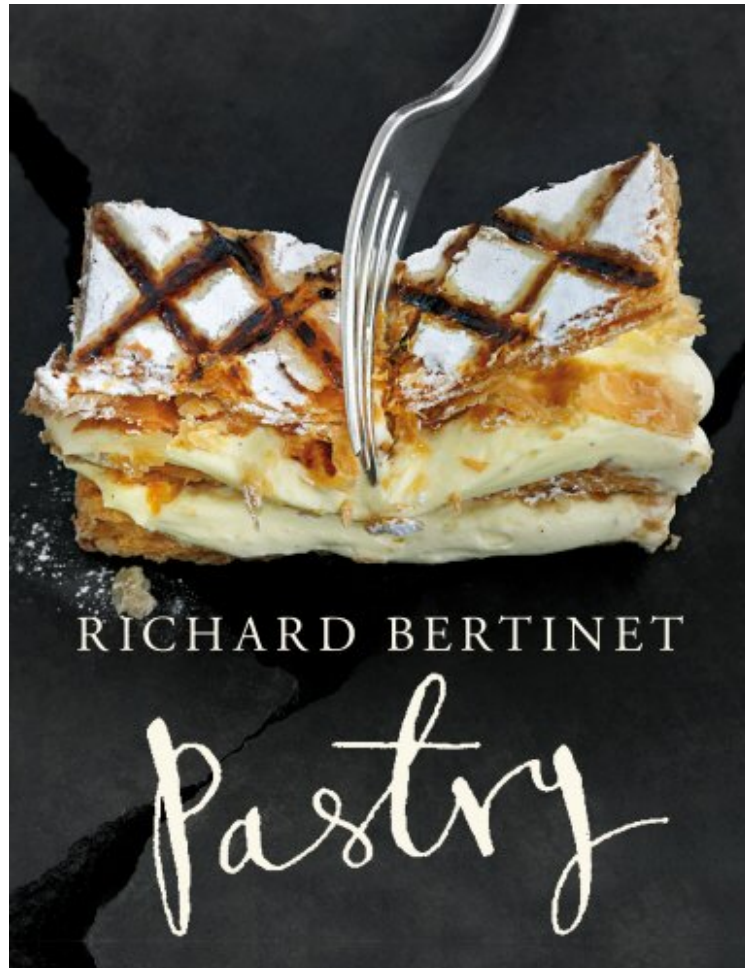


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Pastry

Richard Bertinet

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Richard Bertinet : Pastry before purchasing it in order to gage whether or not it would be worth my time, and all praised Pastry:

0 of 0 people found the following review helpful. mmmm pieBy CustomerMade some Puff Pastry pies, chicken leek and sundried tomato, brisket pies, and Apple Pie they were ****ing delicious. Everyone loved them. Excellent easy to read recipes and techniques. Could do with some techniques on presentation. Was pretty close to the tarts and pies I found at some good patisseries in Paris. Thanks Richard :) 0 of 1 people found the following review helpful. Five StarsBy David M. Great book from an amazing craftsman! 1 of 13 people found the following review helpful. PASTRYBy BERYL LOVELAND Not quite what I expected. It says "Pastry" which to me means desserts etc. (being a pastry chef myself) and I was somewhat disappointed with the "savoury" recipes included. I would not have purchased the book if I had known this.

Bestselling author Richard Bertinet uses simple techniques and step-by-step photography to teach you how to make four different types of pastry before you put your skills to the test with a mouthwatering collection of over 50 recipes. He also dismisses the myths of making pastry and gives you his top tips on how to avoid mistakes or how to put them right if you do slip up. With recipes ranging from savouries, such as Duck Pie, Pumpkin and Ricotta Tarts and Sausage Rolls, to all the sweet treats you can imagine, such as delectable Prune and Rum Tarts, Passion Fruit Cheesecakes and a sumptuous Tarte Tatin, this is every cook's pastry bible. Beautifully illustrated with line drawings and colour photography by the award-winning photographer Jean Cazals, this is an essential cookbook for every budding baker.

"Richard's cookery school in Bath is one of the places to learn baking, but if you can't get there, this book is the next best thing to sharpen up your pastry skills." * BBC Good Food * "Delicious... Proving that everyone can cook pastry." * Homes Gardens * "A no-nonsense collection of pastry recipes from a career baker, enhanced by terrific step-by-step photography. Bertinet has an amazing ability to get complex ideas across, clearly and simply." -- Tim Hayward * Financial Times * "beautifully illustrated and deliberately user-friendly Pastry guide cookbook makes baking easy." * Metro * "Let Richard Bertinet guide you to Pastry heaven with his lovely new cookbook Pastry." * Independent *About the AuthorOriginally trained as a baker in Brittany, Richard has over 20 years experience in the kitchen, baking, consulting and teaching. In 2005 he set up The Bertinet Kitchen cookery school in Bath, which now attracts people from all over the world to participate in his classes. His first book, Dough, was awarded The Guild of Food Writers Award for Best First Book, the Julia Child Award for the Best First Book and the James Beard Award for Best Book Baking and Desserts. Crust was given a World Gourmand Award for the Best British Book on Baking. Richard has appeared on Saturday Kitchen, Market Kitchen and often on features for local television. His most recent appearance was with Rachel Allen on her Bake! series.