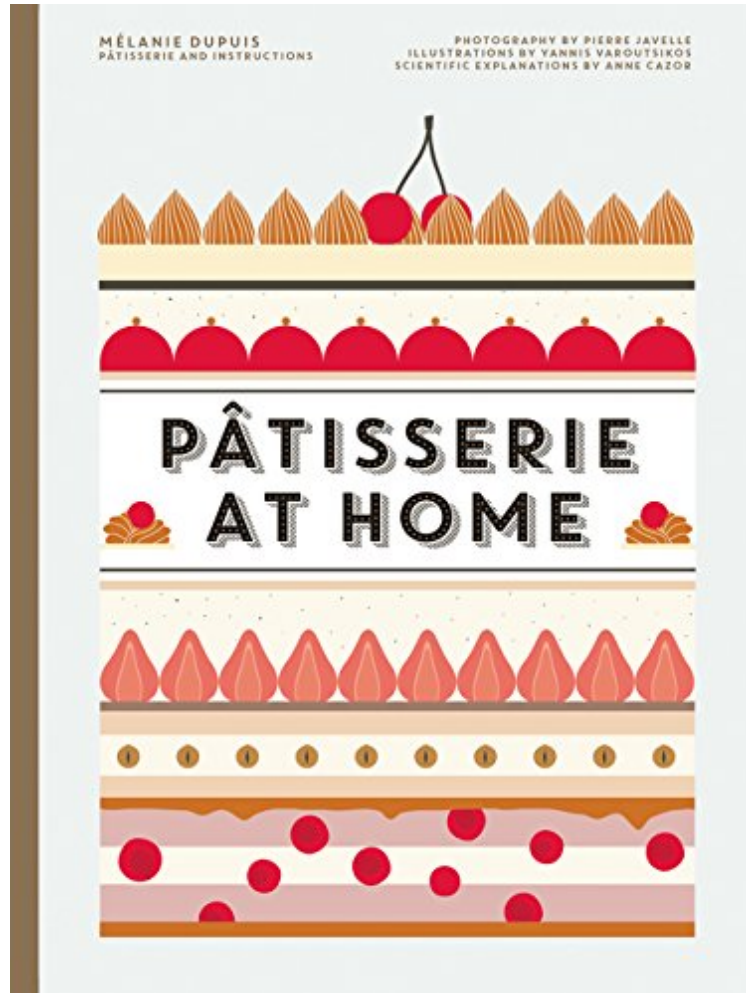


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## Patisserie at Home

Melanie Dupuis, Anne Cazor

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#152843 in Books Dupuis Melanie 2016-11-08 2016-11-08 Original language: English PDF # 1 13.00 x 1.20 x 9.80l, .0 #File Name: 0062445316288 pages Patisserie at Home | File size: 77.Mb

**Melanie Dupuis, Anne Cazor : Patisserie at Home** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Patisserie at Home:

3 of 3 people found the following review helpful. this cook book is BEAUTIFUL! The pictures are full page and colorful By Galafreyan this cook book is BEAUTIFUL! The pictures are full page and colorful, diagrams are well illustrated and labelled. My only issue with it is that you need to have at least a basic understanding of baking to work with this book, otherwise you might get lost and end up with something that looks completely different than the pictures. It wasn't a big issue for me because I bake a lot, but this is definitely not beginner friendly. 0 of 0 people found the following review helpful. For Baking Classic Pastries, or Just for Appreciating Them By Rebecca Haden This is a beautiful book containing classic pastries like Paris-Brest, Napoleons, and macarons. The architectural drawings of the pastries help you understand how they're put together, and the recipes are extremely clear and well written. Will

you make pastries with an average of six layers of things that must be combined, cooked, and constructed? Maybe not. Nonetheless, you'll enjoy this coffee table book on pastries and appreciate the classic patisserie much more when you eat it. 2 of 2 people found the following review helpful. ... I have to say this is one of the best pastry books ever written. By element I am a professional pastry chef and I have to say this is one of the best pastry books ever written. Just beautiful.

The ultimate French pastry and dessert cookbook, featuring 100 sumptuous, easy-to-master recipes, stunning full-color illustrations, and a breathtaking design that helps home cooks create the perfect dessert. In this essential baking bible, patissiere Melanie Dupuis and molecular gastronomist Anne Cazor demystify the art of French baking for home cooks, giving them the tools, instructions, and recipes to create the most delicious and elaborate desserts. *Patisserie at Home* begins with the fundamental base recipes for pastry dough (broken, puff, brioche, and more) and fillings (creams, custards, ganache, butters, mousses), techniques for mastering chocolate, and the art of transforming sugar. Then come the recipes—dozens of the most famous French pastries and desserts, from meringues to Madeleines, croissants to Chantilly cream, brioche to biscuits, as well as cakes, cookies, creams, and tarts. The authors provide a technical breakdown and unique graphic for each recipe, explaining the science of the composition and the technique, along with step-by-step photos and a large full-page image of the final dish. Indulge your sweet tooth, impress guests, and wow your family—with *Patisserie at Home*, anyone can enjoy an irresistible taste of France!

“*Patisserie at Home* by Melanie Dupuis is mercifully free of chat: It’s pure technique for classic desserts with clear instructions.” (Wall Street Journal) From the Back Cover *PÂTISSERIE at home* understand, learn master one hundred pure pâtisserie recipes forty basic recipes to assemble into gâteaux, desserts, pastries, and more. pastry cream — chiboust cream — diplomat cream — puff pastry — almond sponge — genoese sponge — nougatine — opera cakes — black forest cake — paris-brest — lemon meringue pie — rum baba — mille-feuilles — mocha cake — fraiser cake — vanilla tart — St Honoré cake . . . for everyone who dreams of becoming a pastry chef. About the Author Mélanie Dupuis is an instructor at the Atelier Des Sens cooking school, working alongside Jean-Baptiste Thiveaud, where every day she meets amateurs wishing to be initiated into the art of pâtisserie. She draws on a solid background as a pastry chef, having started in Paris’s Grand Hôtel, then moving to the restaurant of Hélène darroze, where she worked alongside benoit castel. She has also worked at the Costes Groupe, as well as on menus for other great caterers such as Nomad, Lubré traiteur, and hédiard. she now devotes herself to teaching her technical and culinary knowledge.