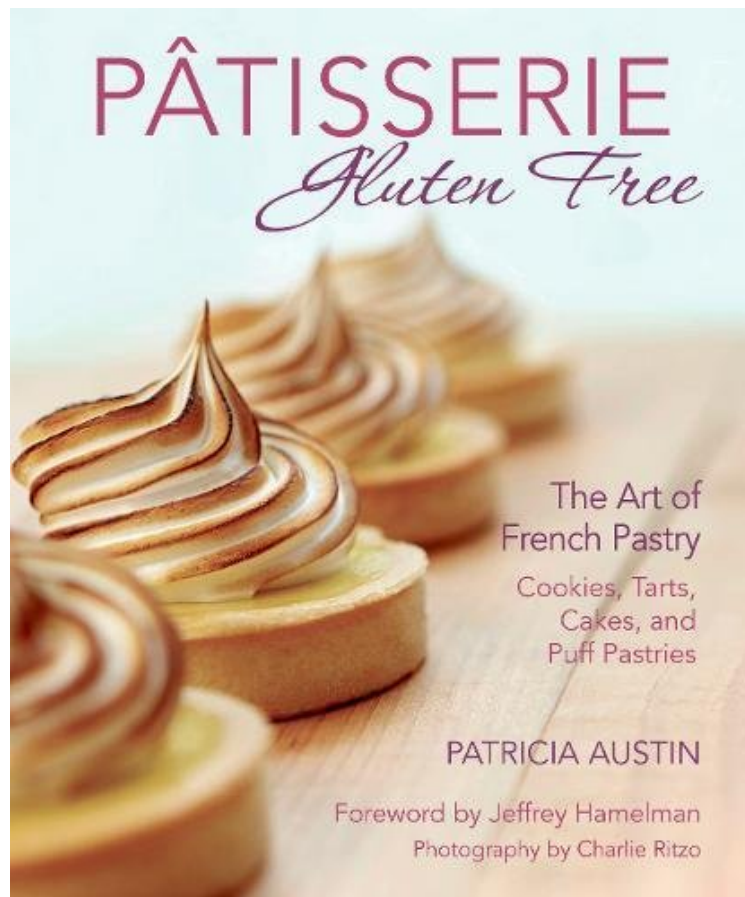


(Free) Pâtisserie Gluten Free: The Art of French Pastry: Cookies, Tarts, Cakes, and Puff Pastries

Pâtisserie Gluten Free: The Art of French Pastry: Cookies, Tarts, Cakes, and Puff Pastries

Patricia Austin

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tisserie Gluten Free offers a tantalizing collection of gluten-free recipes. This beautifully photographed cookbook is

unique in presenting some of the most challenging treats to make without gluten: classic French pastries. Written with meticulous detail and a warm and inviting style, *30 Tisserie Gluten Free* includes a wide array of recipes, ranging from delightful buttery French cookies to the ooh là là of elaborate flaky puff pastries. The recipes skip the commonly used gluten-free binders—xanthan gum and guar gum—that are known to be of digestive sensitivity for many individuals. The takeaway is an elevated experience in gluten-free baking; from chocolate sea salt sablés to almond croissants, the results surprise and bring a smile to the staunchest of gluten-free skeptics.

About the Author Patricia Austin became a croissant maker at age seventeen, and later worked as pastry chef assistant to Jeffrey Hamelman (award-winning master baker and now director of the King Arthur Bakery). In 2005 Patricia founded her cottage industry Wild Flour Vermont Bakery, which incorporates her lifestyle of living close to the land. She also works as a baking consultant and recipe developer/tester. Her most recent projects include recipe testing for world renowned pastry chef Pierre Herme's newly released book, *Pierre Herme Macarons*, as well as dessert testing for the *MasterChef* series. She lives in Brattleboro, Vermont."