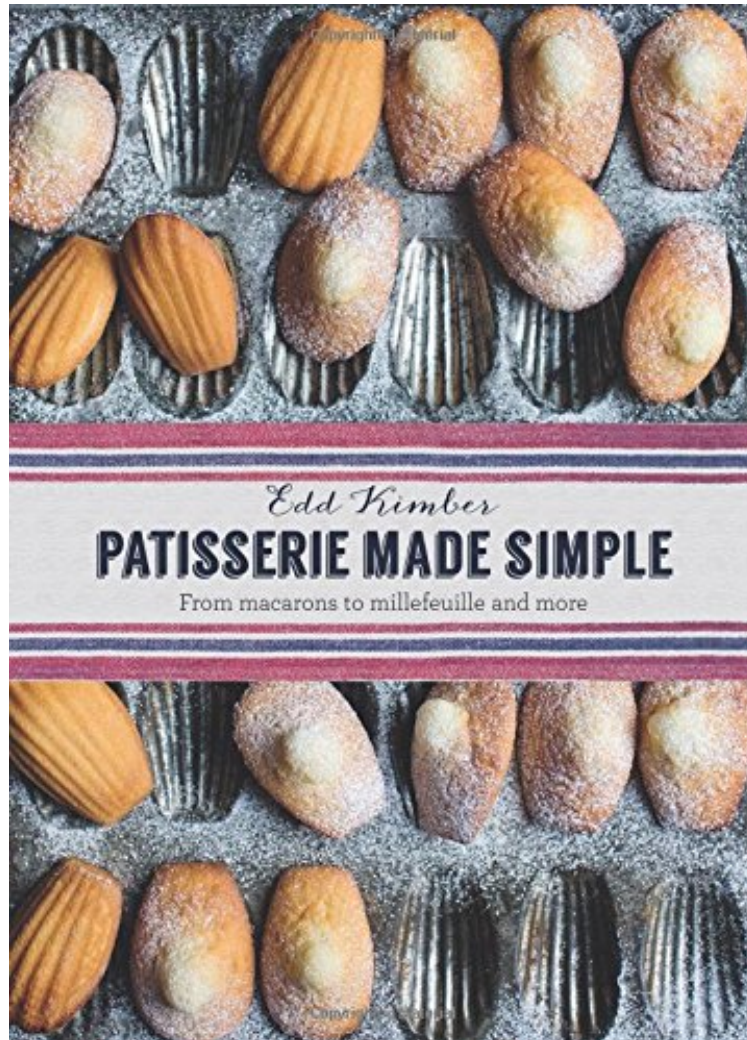


Patisserie Made Simple: From Macarons to Millefeuille and more

Edd Kimber

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Edd Kimber : Patisserie Made Simple: From Macarons to Millefeuille and more before purchasing it in order to gage whether or not it would be worth my time, and all praised Patisserie Made Simple: From Macarons to Millefeuille and more:

24 of 26 people found the following review helpful. Needs an Editor! Temp wrong on first recipe tried!By K.K.So... the cover is beautiful, the photographs are gorgeous, but the FIRST recipe I decided to make was so wrong. Turn to page 82 and you'll see that the Creme Brucirc;leacute;e recipe is not only spelled incorrectly (a pet peeve) the temperature is blatantly wrong. I should have listened to my inner voice that said this seemed 'off' but I followed the recipe. Two hours later the creme brucirc;leacute;e was done. The temperature is 100 degrees off. No one cooks a creme brucirc;leacute;e at 275 degrees for 30-40 minutes. It should be 375 degrees. For such a common and simple

recipe I'd have expected more. More from the writer and more from the editor. Now every recipe I try out of this cookbook will have to be double-checked online to see if it's reasonable. 2 of 2 people found the following review helpful. Too many errors. By Vauban17 Sadly, despite beautiful pictures and a nice variety of recipes, it seems most recipes have errors in them. I just wasted a batch of chocolate layer cake, where I could clearly see the amount printed wasn't what was needed for 3 layers. They also forgot to mention adding water to make the caramels. I just don't see the use of a cookbook filled with recipes I can't count on! Too bad. 2 of 2 people found the following review helpful. Finally!!!! A puff pastry recipe ... By Caryl Knapp Finally!!!! A puff pastry recipe that makes sense !! Well written instructions and easy-to-understand photography. A "keeper" in any home chef's library.

Over the years, master baker Edd Kimber has visited France at least once a year, eating his way around the country: salted caramels in Brittany, kougelhopf in Alsace and tarte Tropezienne in Saint-Tropez. In this exquisite book, he takes you on a tour of France, passing on his love for the country and its delicious recipes. Some of the recipes are classic and traditional, some are his interpretation of an idea, and some are inspired by the modern influence that can be seen on the counters of patisseries around France. Above all, they are all achievable in the home kitchen. This is not meant to be a professional patisserie book that will sit on your shelf; Edd wants you in the kitchen, making beautiful desserts and sharing them with your friends and family. With step-by-step photographs for basic pastry and icings, Edd guides you through the techniques, taking the fear out of a genoise sponge and simplifying a croissant dough. Chapters include: Pastry, featuring basic recipes for pate sablee and pate sucee and recipes for delicious tarts to use them in; Cakes Desserts, such as Cherry Clafoutis and Buche de Noel; Sweet Treats, including Classic Financiers, Caneles and Eclairs; Masterclass; aspirational recipes for those more adventurous, like a Matcha, Black Sesame and White Chocolate Cake; and Basics; the essential icings and creams, such as Mousseline and Creme Chantilly. Edd's mouthwatering recipes use bakeware found in home kitchens (no need for expensive equipment) and easily available ingredients so you too can create perfect patisserie at home.

There have been countless tomes on the art of French patisserie by sources more classically trained than Mr. Kimber. But his distance from the canon may be an asset here. Instead of toeing the line on technique, he respectfully streamlines recipes, simplifying in the name of ease while preserving the essence of any dessert. Although Mr. Kimber's pastries are the kinds of classics you'd see in patisseries all over France (think lemon tarts, eclairs, almond croissants), the book manages to present them in ways that breathe new life into the old standbys. (Melissa Clark The New York Times) Edd Kimber has made everyone's favorite French desserts and pastries accessible and easy-to-make. From buttery sable cookies to crusty caneles and flaky croissants, anyone can bake and enjoy the best French pastries, right in their own kitchen! (David Leibowitz) The book really reads like a primer in French pastries; if you've ever wondered about making something you ate in France at home, the recipe is most likely in this book. All the classics you would expect are included in the first few chapters: Lemon Tart, Paris Brest, Choux Buns, Eclairs, Millefeuille, Croissants, Pain aux Raisins, Tarte Tatin (a banana version!), Souffle, Fondants, Crepe, Brulee, Chocolate Mousse, Mont Blanc, Ile Flottante, Madeleines, Canele, Brioche, Sable, Chouquette; the list goes on. You're all set to get baking some of your French favorites at home as Edd's straightforward, clearly written recipes will hold your hand virtually through the process. (Mardi Michel Eat. Live. Travel. Write.) Patisserie Made Simple offers a focus on French desserts and pastries that are surprisingly easy for beginners to make, and covers a range of cookies, pastries, breads and more. Most French pastry cookbooks are far too complicated for novices, and most assume a good degree of prior pastry-making knowledge, so it's delightful to find a simpler step-by-step guide made for newcomers that pairs easy instructions with coverage of basic techniques. (Diane Donovan, Senior er Midwest Book , March 2016) Most of us have been wowed looking through the windows of a patisserie and sampling the delights therein. Now you can make French delicacies at home with Edd Kimber's Patisserie Made Simple. The recipes are, indeed, made simple for the home cook with only bakeware necessary. Ranging from Tarts and Eclairs to Buche De Noel, Souffles and Chocolate Mousse to Madeleines and Financiers to basics like Meringue and Pate a Choux, this exquisite book will channel your inner Parisian taste. About the Author Edd Kimber is a baker, food writer and TV personality. He won the first series of "The Great British Bake Off" in 2010. He is the author of two cookbooks: The Boy Who Bakes and Say It With Cake. Edd runs macaron classes in London and has appeared on the BBC Good Food Show along with other food programs. Edd also blogs to an avid audience at theboywhobakes.co.uk