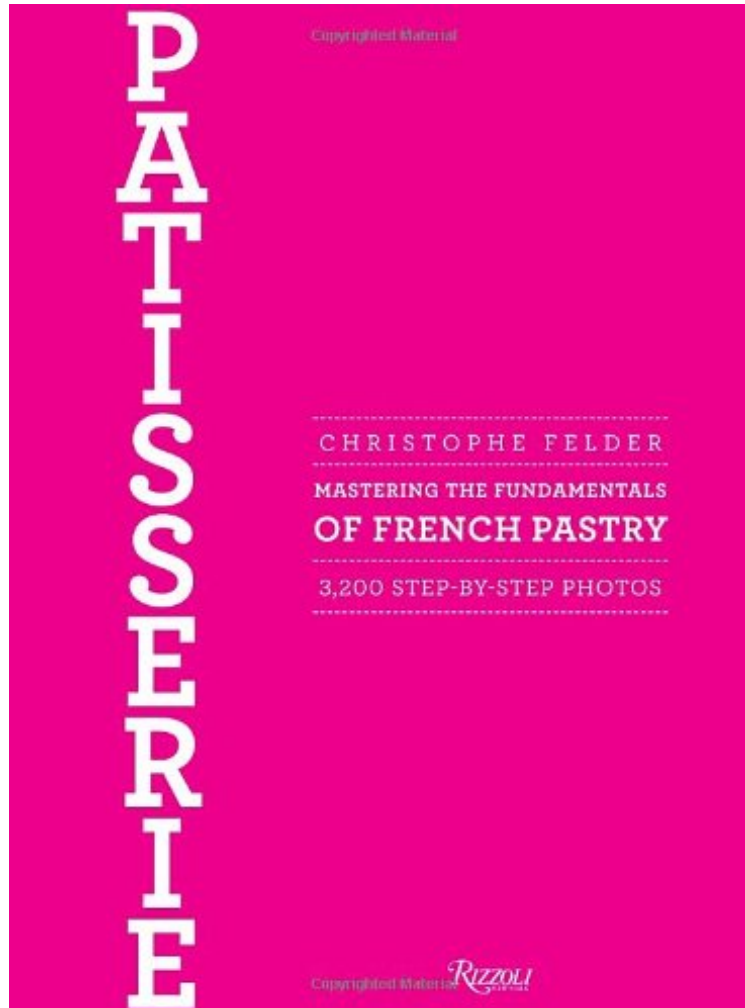


[Download pdf ebook] Patisserie: Mastering the Fundamentals of French Pastry

Patisserie: Mastering the Fundamentals of French Pastry

Christophe Felder

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Christophe Felder : Patisserie: Mastering the Fundamentals of French Pastry before purchasing it in order to gauge whether or not it would be worth my time, and all praised Patisserie: Mastering the Fundamentals of French Pastry:

0 of 0 people found the following review helpful. Pastry school in a book! By DreadPandaDC This is the second book of Christophe's that I own and he's already one of my favorite pastry authors. Comprehensive enough for more advanced bakers but accessible enough for those just starting out, each of his recipes includes multiple photographs guiding you through the steps. Recipes are broken out into components (ie dough, filling, frosting) so you can use just one if you want to venture out into making your own creations. A great survey of classical French pastry recipes and techniques. 1 of 1 people found the following review helpful. Fantastic. Thanks Chef! By 10003 Just made the stollen recipe. Cake-like texture - but too much dried fruit to dough ratio for my taste. Thanks Chef! Update: 2/27/2017

Chocolate Madeleines are to die for. But oven temperature is too high. Should be 400F, not 425F. Adjust baking time according to size of madeleine mold. 3 of 3 people found the following review helpful. Love the classic French recipes and especially the all important ...By Gitana Beriau Clear, concise, and well presented. Photographs are appropriate without being overwhelming. Love the classic French recipes and especially the all important basic skills. Having each recipe given in both standard (American) and metric measurement makes it a truly global reference.

All the classic French pastries made accessible for the home cook, with 3,200 photographs. For every serious home baker, French pastry represents the ultimate achievement. But to master the techniques, a written recipe can take you only so far—what is equally important is to see a professional in action, to learn the nuances of rolling out dough for croissants or caramelizing apples for a tarte tatin. For each of the 210 recipes here, there are photographs that lead the reader through every step of the instructions. There has never been such a comprehensive primer on patisserie. The important base components—such as crème patisserie, pâte à choux, and chocolate ganache—are presented as stand-alone recipes. Once comfortable with these, the home baker can go on to tackle the famous and more complex creations—such as Éclairs, Saint-Honoré, Opéra—as well as feel empowered to explore new and original combinations. An entire chapter is devoted to decoration as well as sauces, syrups, and fillings. Whether used to develop skills or to refine techniques, to gain or simply broaden a repertoire, Patisserie dispels the mystery around classic French pastries, so that everyone can make them at home.