

# Patisserie of Vienna

*Josephine Bacon*

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**Josephine Bacon : Patisserie of Vienna** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Patisserie of Vienna:

0 of 0 people found the following review helpful. better than stated By D. Ury this book has an excellent presentation and, while I have not tasted all the recipes, the ones I did seemed good. 8 of 8 people found the following review helpful. This cookbook just looks pretty. By A Customer This seems to be one of those cookbooks that just looks pretty but no one bothered to test the recipes. Don't attempt anything in this book without allowing for plenty of time to perfect the recipes. Unless you're a cordon bleu-trained pastry chef the directions are way too vague. Proportions are off for various components as well as with individual ingredients. If you like pretty pictures of food this is the book for you. If you want usable recipes for great desserts you'll be very very disappointed...and feel the need to write a review. I have to wonder if the author has ever been in a kitchen

Recipes range from quick and easy unbaked confections to elaborate classics. A general introduction describes the patisserie of Vienna, with detailed notes on special equipment and ingredients. 36 pages of color photos.

From Library Journal These first titles in a new series are attractive introductions to the pastries and baked goods of two favorite cuisines. The Viennese recipes, typically very rich, with lots of butter, chocolate, and cream, range from classic Linzertorte to strudels of all types to Napoleons. Almonds, fruits, ricotta cheese, and wine are the standard

ingredients of the Italian creations: Panettone, Cassata Siciliana, Amaretti, and, of course, cannoli. The recipes are clear and well written, and good color photographs are scattered throughout each book. Both are recommended.  
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