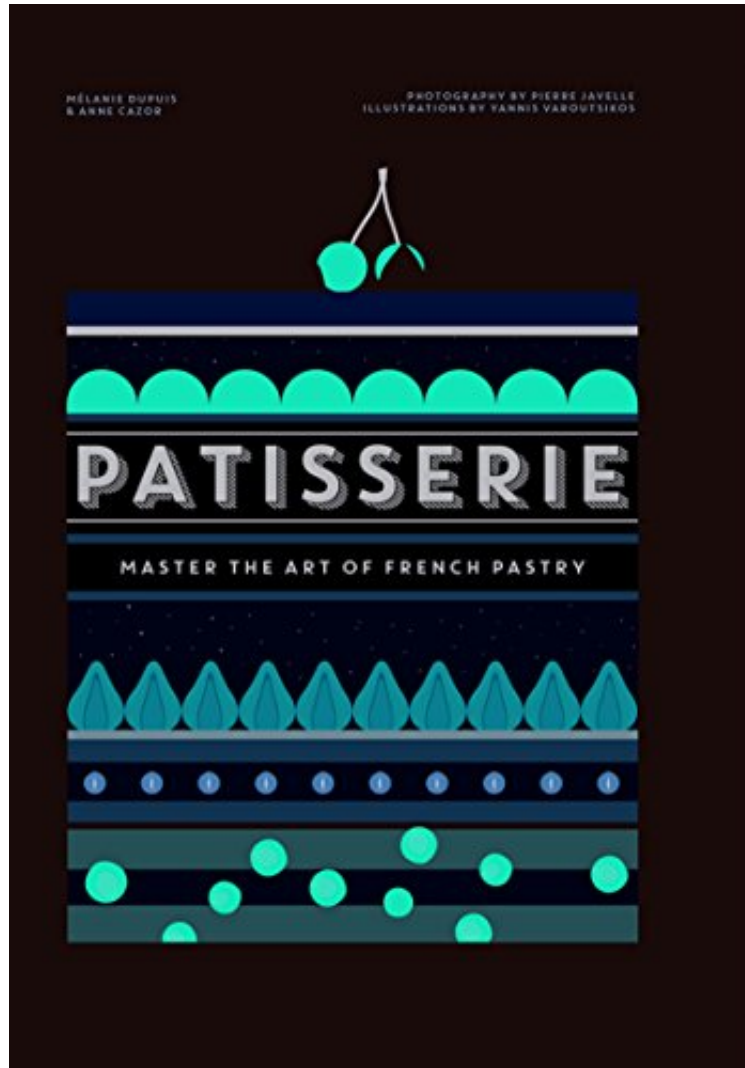


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Patisserie

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Meacute;lanie Dupuis : Patisserie before purchasing it in order to gage whether or not it would be worth my time, and all praised Patisserie:

3 of 3 people found the following review helpful. this cook book is BEAUTIFUL! The pictures are full page and colorfulBy Galafreyanthis 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 ThemBy Rebecca HadenThis 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.

Join expert pastry chef Meacute;lanie Dupuis and molecular gastronomist Anne Cazor in this landmark volume on the techniques and traditions of France's grand patisseries, with sumptuous step by step recipes designed to make even the most elaborate of French desserts achievable for the home baker. From madeleines, eacute;clairs and croissants to tarte au citron, black forest cake and croquembouche, Patisserie has a creation for every sweet tooth, whether it's a simple cake or a show-stopping work of art.

"This is the book to open when you want perfection when you have a little time on your hands to wow friends." SBS Food "Full-colour cross-section illustrations and the beautiful hero images will inspire readers and demystify some of France's best-known desserts." The Weekly , Eastern From the Back Cover Patisserie at home understand, learn master one hundred pure patisserie recipes forty basic recipes to assemble into gateaux, desserts, pastries, and more. pastry cream mdash; chiboust cream mdash; diplomat cream mdash; puff pastry mdash; almond sponge mdash; genoise spongenbsp; mdash; nougatine mdash; opera cakes mdash; black forest cake mdash; paris-brest mdash; lemon meringue pie mdash; rum baba mdash; mille-feuilles mdash; mocha cake mdash; fraisier cake mdash; vanilla tart mdash; St Honoreacute; cake . . . for everyone who dreams of becoming a pastry chef. About the Author Melanie Dupuis is a French pastry chef who has worked in the country's best hotels and restaurants. Today she teaches the art of French patisserie at Paris's L'Atelier des Sens. Anne Cazor has a PhD in molecular cuisine, and has dedicated her life to understanding how and why recipes work (or don't). She also teaches at L'Atelier des Sens.