

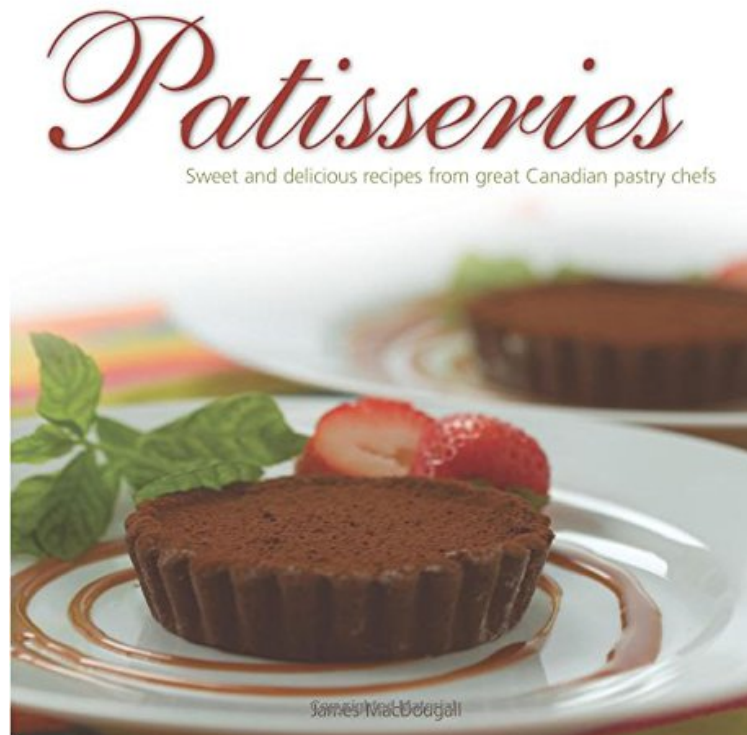
[Read download] Patisseries: Sweet and delicious recipes from great Canadian pastry chefs (Flavours Cookbook)

Patisseries: Sweet and delicious recipes from great Canadian pastry chefs (Flavours Cookbook)

James MacDougall

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James MacDougall : Patisseries: Sweet and delicious recipes from great Canadian pastry chefs (Flavours Cookbook) before purchasing it in order to gage whether or not it would be worth my time, and all praised Patisseries: Sweet and delicious recipes from great Canadian pastry chefs (Flavours Cookbook):

To-die-for recipes from the best bakeries, patisseries and chocolatiers in CanadaEveryone loves a sweet treat, either as dessert or as accompaniment to tea or coffee. All across Canada, in distinctive local patisseries, chocolatiers and cafés one can find unique pastries, cakes, tortes and tarts, usually the work of an accomplished pastry chef. This book brings together their artistry, presenting recipes for home cooks along with colour photographs of the desserts and the establishments. From Julien's Bakery in Halifax, there is a recipe for Tiramisu the chef at Kinki's (Ottawa) shares Ginger Lemon Tart. Chocolate lovers will fall for Chocolate Obsession with Raspberry Coulis from Sweet Obsessions in Vancouver and Chocolate Truffle Cake from Herald Street Café in Victoria. Cashew Tarts with White Chocolate

Truffle Cream from Dufflet Pastries (Toronto) are almost too good to be true. The selection includes a wide range of baked delights, including some homestyle basics, such as gingerbread and date squares, as well as some innovative, gourmet treats, all set out in easy-to-follow recipes.