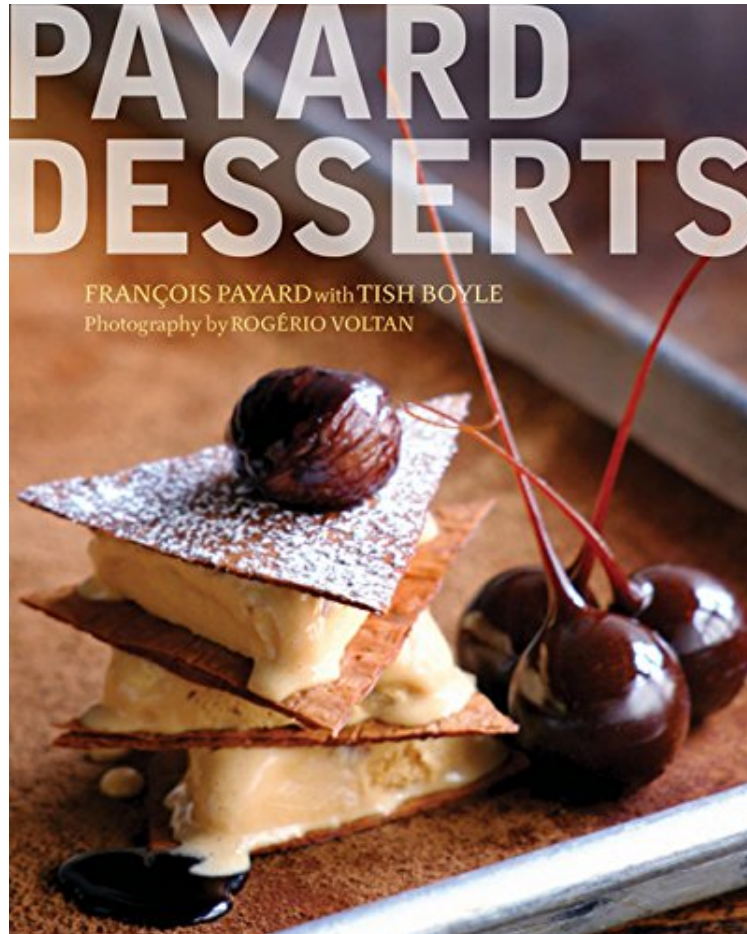


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## Payard Desserts

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**Francois Payard : Payard Desserts** before purchasing it in order to gage whether or not it would be worth my time, and all praised Payard Desserts:

9 of 9 people found the following review helpful. France comes to Texas and Brings Hospitality of Genius FlavorBy Mona HairI can't tout a long line of fancy words or a description of an elaborate past as a pastry chef. I can't claim a great knowledge of the history of this chef or even of French pastries. What I can share with you is that I have a mind numbing longing for a delicious and complex pairing of flavors in a dessert and don't even know why. Here in Texas where I live, I've been unable to satisfy that craving. Trying desserts from every conceivable place the desserts available to me have been lacking in art on the palette. I chose this book because it had a great picture. I cherish this book because reading it from cover to cover I have found a huge body of work in flavor pairings and recipes that inspire me and satisfy me. Since acquiring this cook book/instructional I have purchased a chocolate gun for spraying chocolate and that has given me an enormous amount of artful pleasure. I have this book in the Kindle Version and the hard copy because I want it near me always. I read this book while my car is being washed, while I am on break at

work, when I am in line at the bank drive through, before I go to sleep at night. From cover to cover it is packed with genius and I have fallen in love with Entremet. Thank you Francois for saving this Texas lady from a life of dull and ordinary desserts and bringing a garden of French flavors to my humble kitchen. While most recipes require several components, you can do prep work in advance of some components so that it isn't necessary to do everything in one day. For example you can mold your chocolate shells in advance and hold them in the refrigerator for a couple of days. You can make your dacquoise in advance, cut it, layer it with pieces of parchment stacked into a small plastic tub with an airtight seal and hold those in the freezer for a couple of days. Same thing with a gelee'. Once your more durable components are prepared and conserved in a waiting pattern, you can get on with your mousse ect....and then build your desserts. On the surface it might appear daunting...but truly is not. Broken down into stages...these desserts are achievable by anyone really. If you can't find something for a recipe just Google it or do an search for it. I haven't had a problem locating anything I have need thus far! The only thing holding you back from creating one of these recipes is an absence of sufficient longing for something truly and extraordinarily delicious!0 of 0 people found the following review helpful. Good eatsBy N. BruceI love making and of course eating fancy little desserts. This book is full of them.1 of 1 people found the following review helpful. Fantastic.By Emaly danielsI am in love with this book. The recipes and flavors have all blown me away and I intend to use a few of the ideas at work. I recommend this to anyone looking for new fresh ideas for plated desserts.

In this visually stunning new book from legendary pastry chef Franccedil;ois Payard, professional pastry chefs and serious home bakers will learn how to prepare pastry and other plated desserts that rival the best in the world. These recipes have been developed and perfected by Payard over twenty years, from his early days as a pastry chef in France to his current position as an American culinary icon. Each recipe is a singular work of art, combining thrilling and often surprising flavors with innovative, modern techniques to create unforgettable masterpieces like Blueberry Pavlova with Warm Blueberry Coulis, Olive Oil Macaron with Olive Oil Sorbet, Dark Chocolate Souffleacute; with Pistachio Ice Cream, and Caramelized Pineapple-Pecan Tart with Brown Butter Ice Cream. Throughout the book, Payard includes priceless advice on choosing ingredients and equipment and composing perfectly plated desserts, as well as personal anecdotes from his long career working in many of the worldrsquo;s finest pastry kitchens. Combining Payardrsquo;s baking and pastry techniques with the engaging, straightforward writing style of Tish Boyle, this book is a must-have for professional bakers yet accessible enough for serious home baking enthusiasts.

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