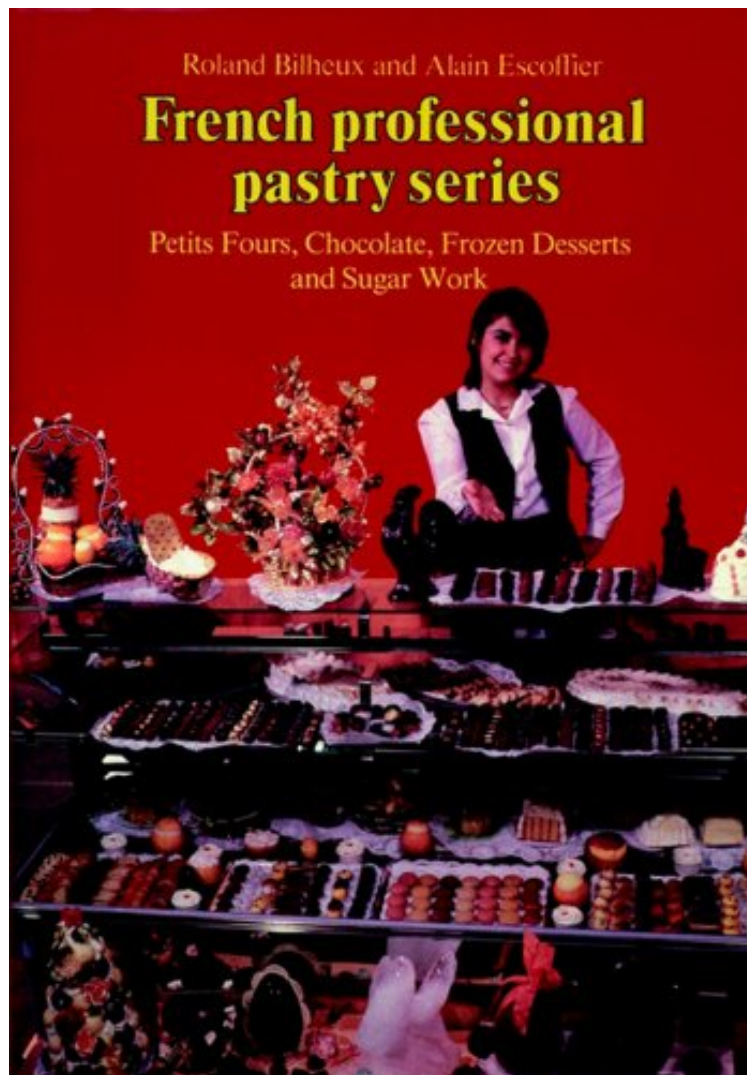


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Petits Fours, Chocolate, Frozen Desserts, Sugar Work, Volume 3 (French Professional Pastry Series)

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From the Publisher
This book provides a complete overview of basic techniques and applications for making petits fours, chocolate, an assortment of frozen desserts, and a thorough description of sugar work.
About the Author
No Bio
Roland Bilheux is the author of *Petits Fours*, *Chocolate*, *Frozen Desserts*, and *Sugar Work*.