

[E-BOOK] Pierre Hermeacute;: Chocolate

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#719845 in Books Flammarion-Pere Castor 2016-11-22 2016-11-22Original language:EnglishPDF # 1 14.10 x 1.30 x 10.70l, 1.25 #File Name: 208020274X284 pagesFlammarion-Pere Castor | File size: 56.Mb

Pierre Hermeacute; : Pierre Hermeacute;: Chocolate before purchasing it in order to gage whether or not it would be worth my time, and all praised Pierre Hermeacute;: Chocolate:

15 of 17 people found the following review helpful. love them allBy C. HuynhI own seven Pierre Herme books, love them all, but this is the biggest disappointed pastry book that I ever brought, with lots of useless big print photo that make me think it is more like a Art book. More like a coffee book than cookbook. Please go to a book store and browse it before you make a purchase.12 of 15 people found the following review helpful. More art than recipesBy JDanielsI know I have been one of those people who have wished that a cook book had more pictures for a recipes, but this is the first book where I wished the opposite. Definitely more of a coffee table book, just guessing but I would say for every recipe there are 5-6 pages of pictures. These aren't the type that will help you to know what you are doing making the recipe, they are the artsy type, some even have quotes. If you like alot of brown photos, this book is for

you!1 of 1 people found the following review helpful. Five StarsBy Matt LaurelIncredibly decadent.

Renowned French pastry chef Pierre Hermeacute; displays his artistic mastery in this homage to chocolate through recipes that highlight the diversity of the world's favorite ingredient in all its forms. Nicknamed the "Picasso of Pastry" by Vogue magazine, master patirc;tissier Pierre Hermeacute; has revolutionized traditional pastry-making. Insatiably creative, in this new volume Hermeacute; returns to his first passionmdash;chocolate. Retracing his passionate love affair with the versatile cacao bean, this work reveals daring creations that display the celebrated pastry chefs's signature innovative style, which has transformed the realm of pacirc;tisserie. It includes thirty-five recipes, from original combinations such as chocolate, banana, and ginger cake or chocolate and lemon madeleines to rich, iconic desserts like his Infiniment Chocolat Baba Cake, Infiniment Chocolat Macaron, or yuzu-flavored Eacute;clair Azur. Following an intense, synergetic collaboration with photographer Sergio Coimbra, this unique book pays homage to the purity and simplicity of chocolate and its diverse forms and textures. Under Coimbra's lens, every facet of chocolate is captured in its essence, tempting the reader to enjoy the myriad delights that constitute Pierre Hermeacute;'s extraordinary chocolate repertoire.

About the AuthorPierre Hermeacute; has published numerous books on desserts and chocolate including Macarons and Chocolate Desserts by Pierre Hermeacute;. His empire of pastry boutiques spans the globe: France, United Kingdom, Japan, Hong Kong, South Korea, Qatar, the United Arab Emirates, China, Germany, Saudi Arabia, Thailand, and Azerbaijan. Sergio Coimbra studied photography in New York and Brazil before creating Studio SC in the heart of São Paulo; a unique studio dedicated to chefs, food experts, and food photography. He has published several books with renowned chefs including Alex Atala's award-winning D.O.M.: Rediscovering Brazilian Ingredients.