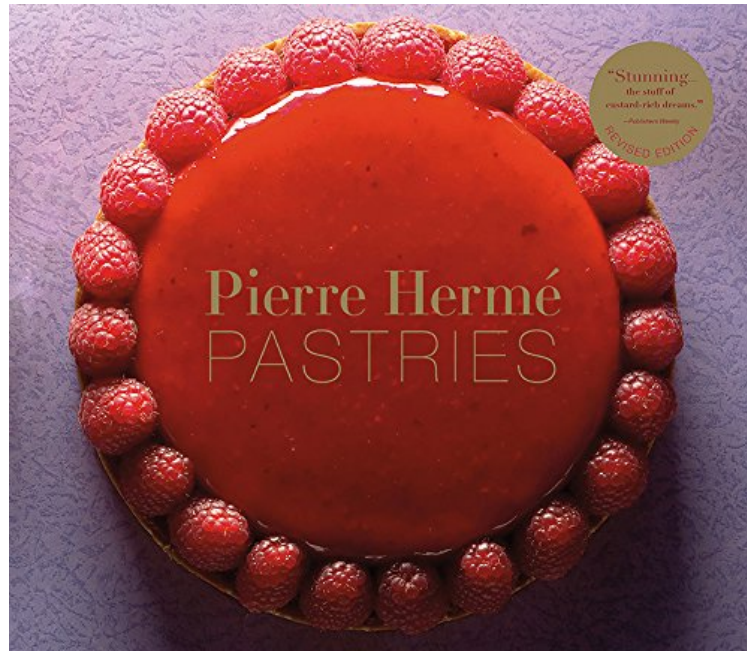


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Pierre Hermeacute; Pastries (Revised Edition)

Pierre Hermeacute;

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Pierre Hermeacute; : **Pierre Hermeacute; Pastries (Revised Edition)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Pierre Hermeacute; Pastries (Revised Edition):

0 of 0 people found the following review helpful. Beautiful photosBy J.C.I've looked through the book and it has wonderful photos. I haven't tried the recipes yet.I was hoping there would be his version of the Mont Blanc in the book, but sadly there wasn't.0 of 0 people found the following review helpful. Five StarsBy CustomerVery beautiful book, nice pictures0 of 0 people found the following review helpful. Four StarsBy K. HarrisGreat book for a very experienced baker...I unfortunately am not this.

After divulging the intriguing histories behind 50 iconic desserts, master pastry chef Pierre Hermeacute; shares his tried-and-tested recipes for the great classics of French pastry and other definitive desserts from around the world—and then he reveals how to reinvent them. Rose-scented almond paste and a compote of raspberries and lychees fill Hermeacute;'s croissants; his Saint Honoreacute; cake combines green tea, chestnuts, and passion fruit; and caramelized mango adorns his foie gras cregrave;me brucirc;leacute;e. The luscious photographs and 100 recipes featured in Pierre Hermeacute; Pastries flaunt Hermeacute;'s mastery of technique and the talent for combining textures and flavors that have earned him the reputation as one of the world's most skilled and inventive pastry chefs. Praise for Pierre Hermeacute; Pastries: "There are cookbooks, and there are coffee table books. Pierre Hermeacute; Pastries (Stewart, Tabori Chang; \$50) is more the latter than the former, though that shouldn't detract from its value to those who are captivated, maybe even obsessed, by beautiful desserts." —Washington Post "The photographs are stunning. The recipes are the stuff of custard-rich dreams." —Publishers Weekly "This is a cookbook that a passionate pastry lover will want, not only to replicate

Hermeacute;'s own recipes but to be inspired by, as well. And for anyone who loves a good story to go along with the food, you'll appreciate reading about the history behind each recipe." mdash;Epicurious.comldquo;Read it cover to cover, and you'll have a very good idea of how French pastry got to where it is today . . . Intense cookbook porn ahead: donrsquo;t say you weren't warned.rdqquo; mdash;Eater.com

About the AuthorPierre Hermeacute; is a master pastry chef with his own line of shops in Paris and Tokyo. He has published numerous books, including Desserts by Pierre Hermeacute; and Chocolate Desserts by Pierre Hermeacute;.