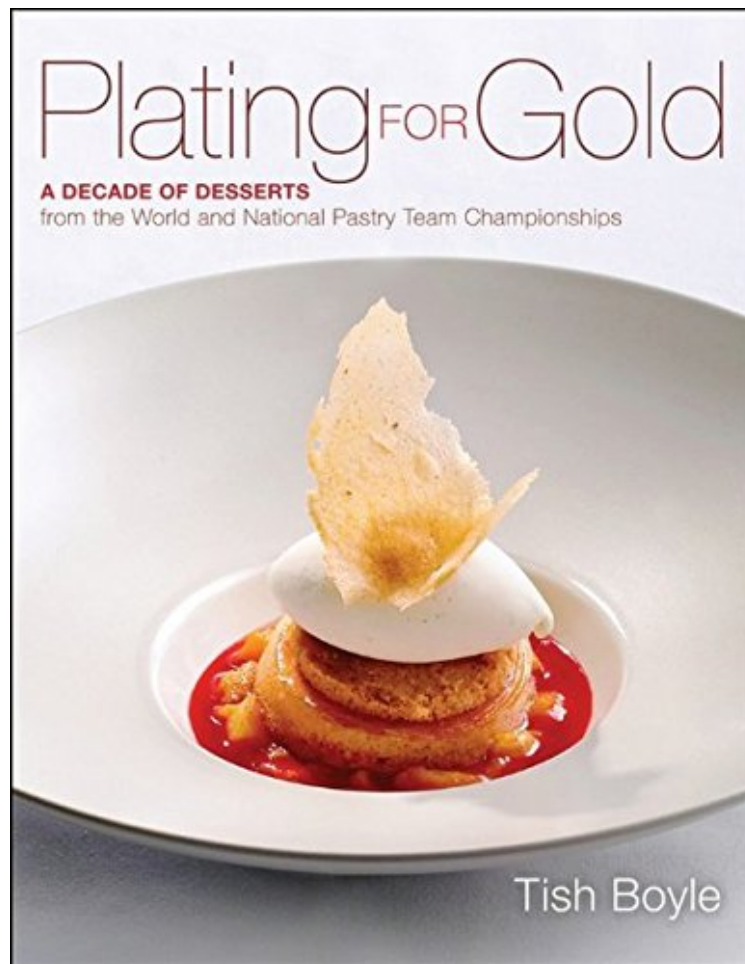


(Mobile pdf) Plating for Gold: A Decade of Dessert Recipes from the World and National Pastry Team Championships

Plating for Gold: A Decade of Dessert Recipes from the World and National Pastry Team Championships

Tish Boyle

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Tish Boyle : Plating for Gold: A Decade of Dessert Recipes from the World and National Pastry Team Championships before purchasing it in order to gauge whether or not it would be worth my time, and all praised Plating for Gold: A Decade of Dessert Recipes from the World and National Pastry Team Championships:

2 of 2 people found the following review helpful. the presentations in this book are pretty dated. imagine early food network sugar competitions By Brandon the presentations in this book are pretty dated. imagine early food network sugar competitions. entertaining and interesting, though not really contemporary. that being said there are a ton of base recipes that provide really great foundations for desserts. 1 of 1 people found the following review helpful. ... dish with

many techniques and recipes by some very good chefs. Visually the book is appeal but I ...By Slofoodgroup LLCVery in depth book that covers the construction of a dish with many techniques and recipes by some very good chefs. Visually the book is appeal but I would say this book is for advanced chefs or pastry professional. This book is definitely one of my personal favorite pastry or plating inspiration books.5 of 5 people found the following review helpful. great plated dessert bookBy chefbrady12THis is a great book, nothing in there is not to complicated to do, no crazy ingredients or techniques. Just the regular equipment, silicone pans, ice cream machine. Great detail on every dessert, plating illustrations, lots of pictures, great desserts in here. 30 bucks well spent, I have taken a couple of things out of here for my dessert menu as we speak

Learn to create plated desserts like a master, with recipes from the World and National Pastry Team Championships Considered the Olympics of the pastry arts, the World and National Pastry Championships were founded by Michael Schneider in 1999. Since then, it has grown into the United States' most prestigious and popular pastry competition, aired annually on TLC. Now, in *Plating for Gold*, pastry chef Tish Boyle presents the most spectacular dessert recipes from the first decade of the competition and shows how you can recreate the same award-winning desserts in your own kitchen. *Plating for Gold* includes 50 recipes for absolutely spectacular desserts created by expert pastry chefs like Ewald Notter, Jacquy Pfeiffer, and Sebastien Cannone, all presented in easy-to-follow, step-by-step instructions. You'll find whimsical and delicious one-of-a-kind recipes like Strawberry Soup, Vanilla Panna Cotta Napoleon, and Almond Tartlet; Hot Chocolate Souffleacute;, Ginger Mousse, and Tropical Parfait; and Yin-Yang Flourless Chocolate Cake, as well as insight and advice from top pastry chefs on perfect plating. Includes advice on essential equipment, stocking your pastry kitchen, and perfect flavor pairings to help you create your own original recipes Features enticing full-color photographs of finished desserts, as well as hand-drawn sketches to illustrate plating techniques and provide endless inspiration Offers a behind-the-scenes look at the world of pastry competition, with candid photos and insider advice from some of today's best pastry chefs Whether you aspire to compete with the best at the Pastry Team Championships or simply want to impress guests at your next big dinner party, *Plating for Gold* is the gold standard in dessert cookbooks.

.com Recipe Excerpts from *Plating for Gold* by Tish Boyle Chocolate-Pear Mousse and Crepe Souffle with Passion Fruit Sauce(Click for recipe)