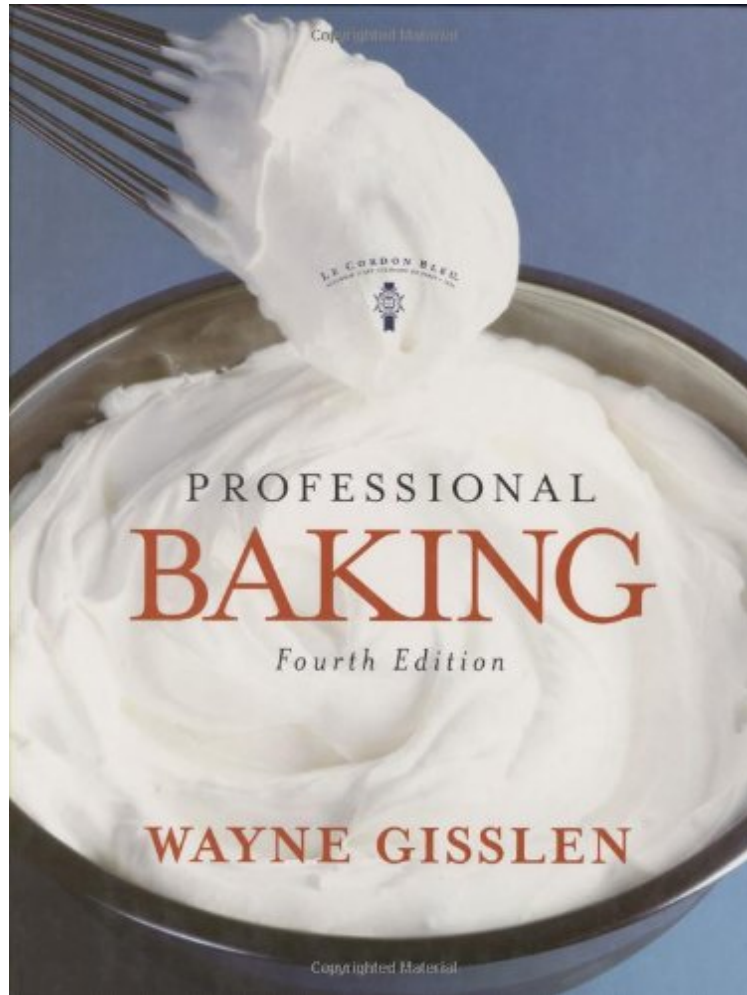


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Professional Baking, College Version with CD-Rom, 4th Edition

Wayne Gisslen

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Wayne Gisslen : Professional Baking, College Version with CD-Rom, 4th Edition before purchasing it in order to gage whether or not it would be worth my time, and all praised Professional Baking, College Version with CD-Rom, 4th Edition:

3 of 3 people found the following review helpful. loved and used text book from culinary schoolBy ToddThis review is written by the person I purchased the book for:This text/formula source book for bakery and bakers is a replacement for my original, well abused, loved and used text book from culinary school. I preferred to purchase the original edition so that I did not have to re formulate all the high altitude adjustments I have made with the formulas. I admit that theory and aspects of baking evolve and change over time, with introduction of new gadgets and modified ingredients, as the following editions of this book attest to. But for me, this text and its theoretical aspects, and unique layout for the baking formulas, remain true and applicable today. This is not your day to day home bakers book. This

is full scale, bakery use formulas.0 of 0 people found the following review helpful. A must have for any bakerBy Jon L.I use this book on a regular basis. It has taught me a lot and helped me improve my baking. One thing I have noticed, however, is that the ratios aren't always correct. There is also discrepancy between the U.S. measurements and the metric measurements.4 of 4 people found the following review helpful. This is THE book for professional bakers!By Andy Anderson aka Travis C.No professional bakery should be without this comprehensive text. Especially valuable for small retail bakeries.Few small bakeries will be using more than half of the 700 recipes in this book, but I doubt there are many successful bakers who can continue if they don't at least consult this book when developing new products for their customers.Wayne Gisslen is one of those few experts than can explain his or her specialty in public and in print.Whether you want to find good commercial recipes or merely want to understand the fundamentals of good baking, you will find the text to make you a better baker. Home bakers be forewarned, though, scaling of recipes requires care and experimentation before one merely uses simply conversions as the taste changes dramatically when different quantities are used.Home bakers can benefit from this book, but only if they use wisdom in scaling down.

Professional Baking contains even more expertise and formulas for the aspiring professional in this updated new Fourth Edition. Offering complete, step-by-step instruction on making the full range of baked goods from cakes, pies, and pastries to artisan breads and more, this must-have resource shares the information and techniques necessary to create high-quality dishes with the artistry of a true professional.

From the Inside FlapLooking to raise your baking to the next level? Start with the book the professionals use; Wayne Gisslen's Professional Baking. Named the IACP Cookbook Award Winner for Best Technical/Reference in 2002, Professional Baking is considered the cornerstone of a baker or pastry chef's education. Now updated in a new Fourth Edition, this complete baker's companion will provide everything you need to know to master the craft and art of making breads, pastries, cakes, pies, mousses, and more, and help you learn and practice sugar work and cake decorating skills. The book gives clear, detailed information on selecting the proper ingredients, mixing and baking techniques, makeup and assembly, presentation, and more. Reflecting current trends in the field, this edition includes new chapters on artisan bread baking equipment as well as new material on plating techniques for restaurant-style desserts. More than 500 color photographs, including 175 new to this edition, illustrate ingredients and step-by-step techniques as well as dozens of finished dishes. Inside you'll find an encyclopedia array of 750 classic and creative recipes to explore, including 150 from the prestigious Le Cordon Bleu cooking school, that range from basic recipes and puff pastry to intriguing variations on the familiar, such as Sachertorte and Peach Napoleon. Throughout, the fresh, easy-to-use format makes it easy to find key information at a glance. You'll also learn not only what techniques work, but also why they work—and how to get the best results every time. For anyone interested in creating consistently high-quality products with the artistry of a true professional, Wayne Gisslen's Professional Baking is the place to begin.

From the Back CoverOne of the most respected cookbooks in the industry—the 2002 IACP Cookbook Award Winner for Best Technical/Reference—Professional Baking brings aspiring pastry chefs and serious home bakers the combined talent of Wayne Gisslen and the prizewinning Le Cordon Bleu in one volume. The revised Fourth Edition offers complete instruction in every facet of the baker's craft, offering more than 750 recipes—including 150 from Le Cordon Bleu—for everything from cakes, pies, pastries, and cookies to artisan breads. Page after page of clear instruction, the hallmark of all Gisslen culinary books, will help you master the basics—such as pâte brisée and puff pastry—and confidently hone techniques for making spectacular desserts using spun sugar and other decorative work. More than 500 color photographs illustrate ingredients and procedures as well as dozens of stunning breads and finished desserts.

About the AuthorWAYNE GISSLEN is the author of the best-selling series of culinary books that includes Professional Cooking, Advanced Professional Cooking, and The Chef's Art: Secrets of Four-Star Cooking at Home, all published by Wiley. A graduate of the Culinary Institute of America, he has written and worked extensively in the field of culinary arts, with experience as a restaurant chef, test kitchen supervisor, and food and beverage consultant. J. GERARD SMITH is a freelance photographer and photo illustrator who has collaborated with Wayne Gisslen since 1980. Educated at Pratt Institute, he specializes in food, travel, and commercial photography. His work has appeared in the Time, Newsweek, The New York Times Sunday Magazine, and more than 100 books.