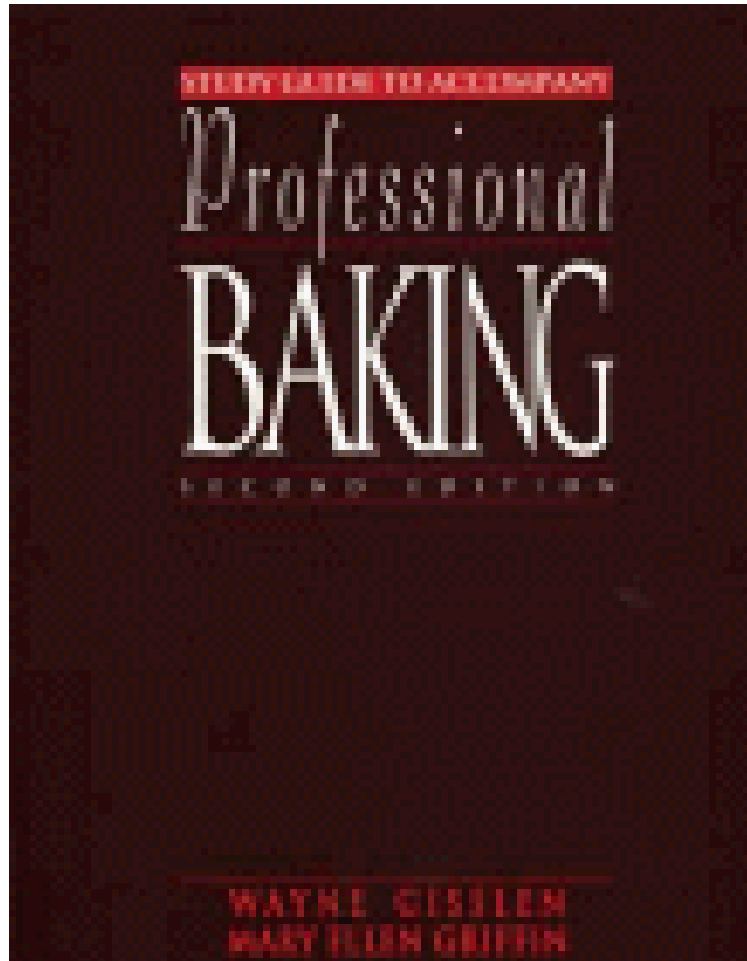


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Professional Baking - Study Guide (2nd Edition)

Wayne Gisslen

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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 that 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 simple 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.

Updated and revised to improve its accuracy and clarity, this richly illustrated book covers the theory and practice of all aspects of professional baking. Includes a new chapter on fancy restaurant style desserts, a more extensive section on frozen desserts, novel cakes and tarts to expand students' repertory of contemporary desserts beyond baked goods.

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