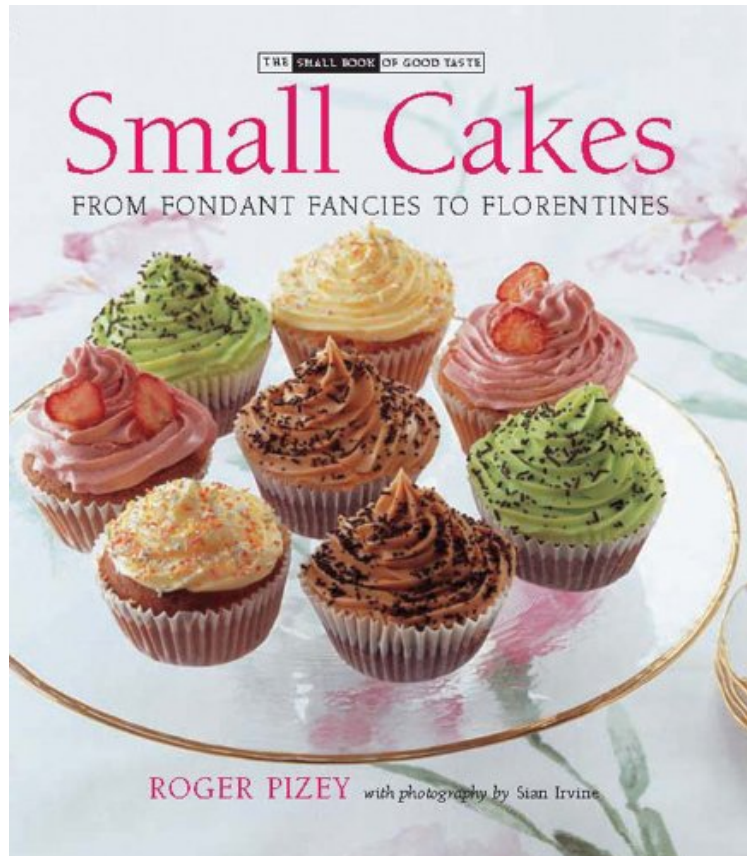


(Download ebook) Small Cakes: From Fondant Fancies to Florentines (Small Book of Good Taste)

Small Cakes: From Fondant Fancies to Florentines (Small Book of Good Taste)

Roger Pizey

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Roger Pizey : Small Cakes: From Fondant Fancies to Florentines (Small Book of Good Taste) before purchasing it in order to gage whether or not it would be worth my time, and all praised Small Cakes: From Fondant Fancies to Florentines (Small Book of Good Taste):

0 of 0 people found the following review helpful. YumBy AlexandriaMade a couple of these recipes and they came out great. Brought a batch of cupcakes into work and got rave reviews. Even someone who said she didn't really care for cupcakes liked these. They were flavorful without being overly sweet.0 of 0 people found the following review helpful. OK but minimalBy Doug SasseCute book but only for a few recipes! Not worth the full price. Some will love it if they get it as a gift or for a bargain book however.2 of 5 people found the following review helpful. Big DisappointmentBy Heidi BeaubriandI bought this used and it still wasnt worth the price. Most of the recipes are not "cakes". Dont waste your money.

From fondant fancies to Florentines, and chocolate cheesecake, battenburg and brownies to lemon drizzle and

blueberry muffins, the classic bakes in *Small Cakes* provide comfort moments during a busy day, make great accompaniments to afternoon tea, and are a perfect excuse for sharing precious time with friends. In the creative hands of leading pastry chef Roger Pizey, perfectly formed miniatures such as profiteroles, meringues, lime, lemon and pistachio slices and madeleines become delicate indulgences rather than guilty pleasures. Roger's approach to traditional baking is fun, inventive and, above all, delicious. So whether you are celebrating the birthday of a family member, preparing a cake for a specific event or want to create a variety of cakes for entertaining on the weekend, this book provides everything you need. Illustrated with beautiful, mouthwatering photographs and clear, accessible instructions, it is an indispensable source of inspiration for both seasoned hosts and sweet toothed amateurs alike. This book also describes the essential equipment for baking, including knives, muffin pans, whisks, and thermometers to give any budding pastry chef a head-start as they get their kitchen up to snuff with the professionals.

About the Author Roger Pizey is a professional baker and patissier with more than 20 years of experience. He was featured as a pastry expert on the television show *Hell's Kitchen*.