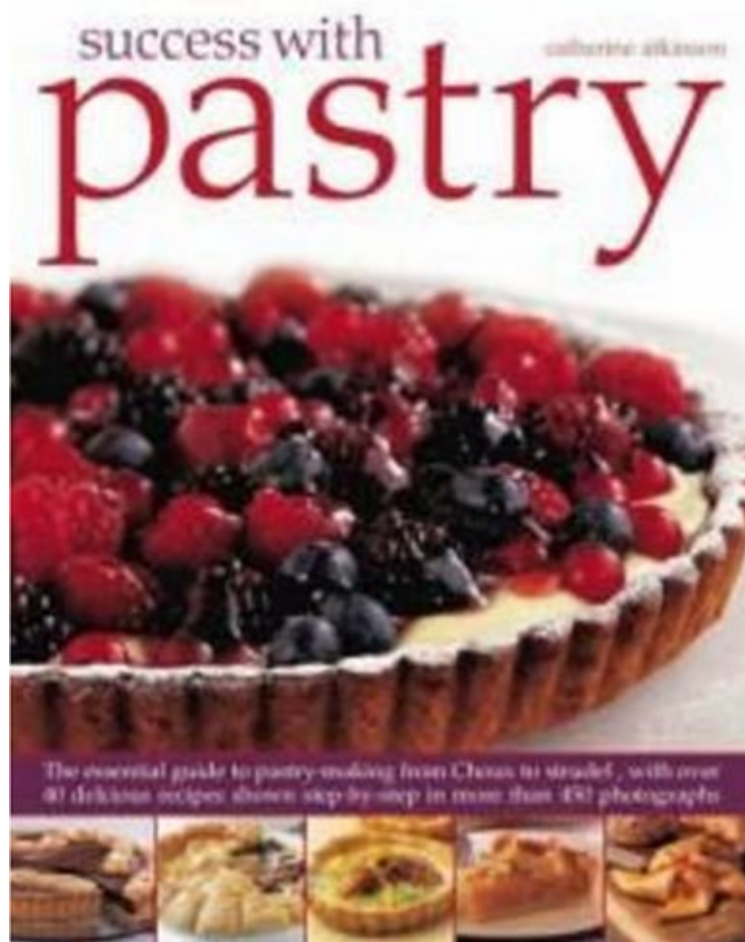


[Library ebook] Success With Pastry: The Essential Guide to Pastry-making from Choux to Strudel, With over 40 Delicious Recipes Shown Step-by-step in More Than 475 Photographs

Success With Pastry: The Essential Guide to Pastry-making from Choux to Strudel, With over 40 Delicious Recipes Shown Step-by-step in More Than 475 Photographs

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making pastry dough from scratch or using pre-made doughs. The recipes themselves are just lovely. Makes you want to lick the pages. I can't wait to make the Strawberry and Kirsch Choux Ring and the Crunchy-Topped Coffee Meringue Pie. 3 of 7 people found the following review helpful. EXCELLENT PASTRY BOOK !!! By Z. RezkI received this book yesterday and was really amazed to see all the photographs and instructions included. The recipes (savory and sweet) seem delicious too!!! I will try some this weekend. An excellent guide for the pastry baker.

Who can resist the smooth, crumbly texture of a rich fruit tart or a warm savory starter in a crisp, light pastry case? This book will give you all the information and practical advice you will ever need to cook with all types of pastry and make the most fantastic creations with absolute confidence and success every time.

About the Author Catherine Atkinson is a trained Cordon Bleu cook and holds a degree in Home Economics. After graduating she worked in various hotels and restaurants including the Roux Brothers' patisseries. Her catering experience led to work in publishing - creating recipes and styling food for photography - and she became Deputy Editor on Woman's Weekly and later Me magazine. Catherine currently works as a freelance writer and is a consultant for various food and lifestyle magazines, and has contributed to several books.