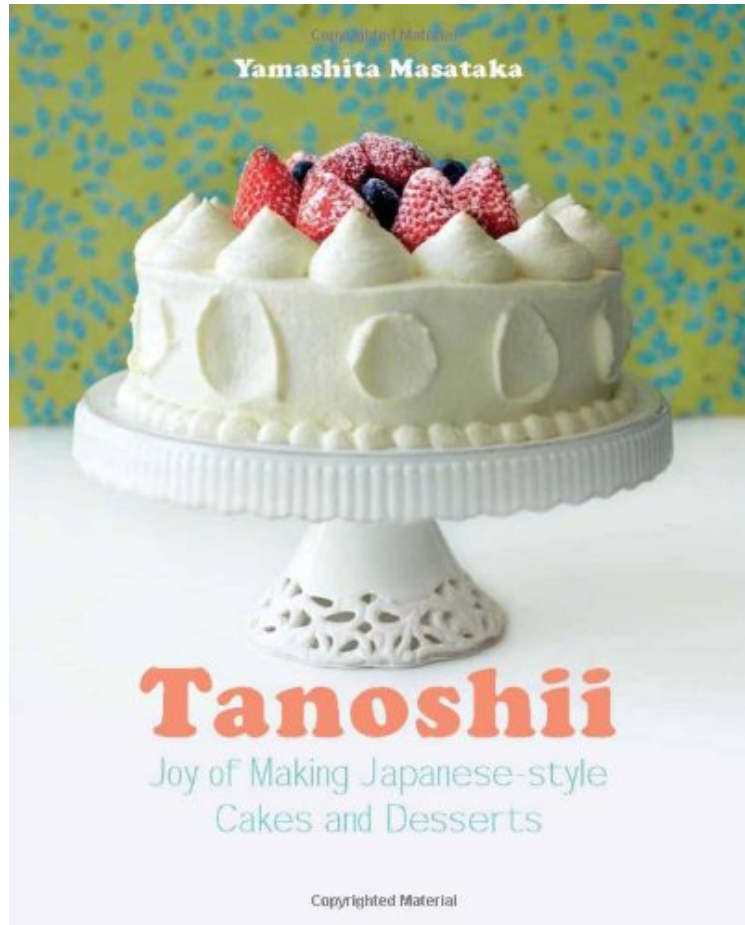


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Tanoshii: Joy of Making Japanese-style Cakes Desserts

Yamashita Masataka

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Yamashita Masataka : Tanoshii: Joy of Making Japanese-style Cakes Desserts before purchasing it in order to gage whether or not it would be worth my time, and all praised Tanoshii: Joy of Making Japanese-style Cakes Desserts:

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Create a little bit of heaven on earth with this delightful collection of recipes for Japanese-inspired French pastries by renowned pastry chef, Yamashita Masataka. With fully illustrated step-by-step instructions and baking tips. Chef Yamashita shows how ordinary baking equipment and simple ingredients can be used to whip up an array of French-style confections that are not only pretty to look at, but also wonderful to eat. Inspired by his stay in Singapore, chef Yamashita has adapted many of his creations to include local flavours and ingredients, making this collection of recipes truly unique.

About the Author Yamashita Masataka was trained in Tsuji Culinary Institute, a well-known and respected culinary institute in Osaka, Japan, then went on to work at various patisseries around Japan. Ten years later in 2001, chef Yamashita started his own patisserie in Nara, Japan, which quickly became one of the top patisseries in Nara. Eight years later, yearning for new challenges and a change of scenery, chef Yamashita moved to Singapore where he took charge of the kitchen at Patisserie Glaceacute;, quickly turning it into a haven for delightful cakes and pastries. Chef Yamashita soon saw an opportunity to revive his patisserie from Japan and re-established Flor Patisserie at Duxton Hill, Singapore. This is chef Yamashita's first cookbook.