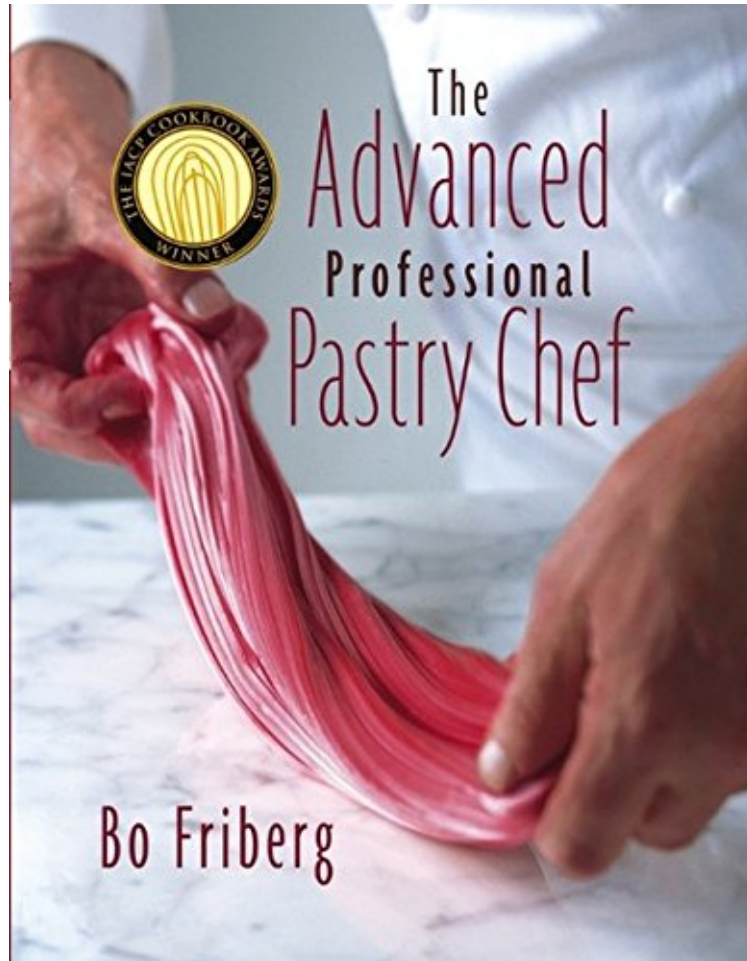


(Download pdf) The Advanced Professional Pastry Chef

## The Advanced Professional Pastry Chef

*Bo Friberg*

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**Bo Friberg : The Advanced Professional Pastry Chef** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Advanced Professional Pastry Chef:

1 of 1 people found the following review helpful. Must to have for every pastry professional By Jose Rojas A must to have reference Pastry Book for every serious pastry professional. It has very wide explanations about every single topic of Pastry, it gets very well complemented with the other Bo Friberg book The Professional Pastry Chef. I heard there's a new edition comming next year, what I found very good, because some of the topics are outdated or need to add more of the new techniques that have been used nowadays. My favorite by far is Advanced Bread and Pastry by Michel Suas, it is a much more actual version, beautiful edited and more graphic explanations. 2 of 2 people found the following review helpful. This book is huge and some great recipes in it By Andrea Price This book is huge and some great recipes in it. so glad to add this to my collection. Glad this was one of the books we are required to have. It is a keeper this will not be sold back. 1 of 1 people found the following review helpful. Standard for pastry chefs By Joanne

B. BlackA standard for pastry chefs both in school and out. No room for your own recipes but has side room on the columns. He offers basic instruction at the beginning of the book to ensure that everyone understands what he's using, how to make basic things like syrups.

Up-to-date, advanced techniques for the professional pastry chef and serious home baker The Advanced Professional Pastry Chef brings up-to-date coverage of the latest baking and pastry techniques to a new generation of pastry chefs and serious home bakers. This book covers advanced material and - like chef Bo's classic The Professional Pastry Chef: Fundamentals of Baking and Pastry, Fourth Edition - contains contemporary information to meet the needs of today's pastry kitchen. This volume contains nearly 500 recipes, which emphasize the techniques and presentations offered in top restaurants and bakeshops today. Topics covered in depth include: Decorated cakes Modernist desserts Wedding cakes and holiday favorites Sugar work Marzipan figures Chocolate decorations Illustrated step-by-step instructions demystify even the most complex techniques and preparations, while over 100 vivid color photographs bring finished dishes to life.

From the Inside FlapDesserts are at once the ultimate indulgence of the fine diner and the ultimate test of a pastry chef's culinary skill. An elegant dessert not only provides perfect closure to a memorable meal, but also showcases a chef's unique powers of preparation, execution, and presentation. Culinary students and serious home bakers alike require an authoritative guide to the increasingly sophisticated pastries that are served in the world's best restaurants. The Advanced Professional Pastry Chef offers nearly 650 such recipes, revealing new and favorite techniques to today's generation of pastry professionals. A companion to Master Chef Bo Friberg's classic The Professional Pastry Chef: Fundamentals of Baking and Pastry, this comprehensive collection is ideal for second-year courses in baking programs at culinary schools, as well as for accomplished chefs in personal or professional kitchens who want to keep abreast of contemporary trends. Chef Bo begins with elegant decorated cakes, describing the myriad complications and variations, then moves on to creating individual pastries and plated, frozen, and low-calorie desserts. He presents a special chapter on wedding cakes, which includes valuable information on the corollary business aspects, such as calculating size and determining cost. Other chapters address the rich world of charlottes, custards, Bavarian creams, mousses, souffléacute;s, modernist desserts, and holiday favorites. Most importantly, in this advanced volume, Chef Bo offers clear, concise instructions, reinforced with line drawings and step-by-step photographs, of advanced decorating techniques, sugarwork, and chocolate artistry, as well as marzipan figures. Recipes include: Opera Cake Petite Chocolate and Brandied Cherry Pastries Milk Chocolate Marquise with Finger Banana Center and Red Currant Sauce Cinnamon Semifreddo Venizio with Coffee Bean Crisps Date-Stuffed Saffron-Poached Pears with Chardonnay Wine Sauce ... and many more. A special chapter on holiday desserts contains a host of traditional recipes, including Santa's Gingerbread Chalet, Swedish Spice Bread (Vouml;rtbrouml;t), and Chestnut Rum Torte. Illustrated step-by-step instructions demystify even the most complex techniques and preparations, ensuring the recipes remain eminently accessible throughout. With over 100 vivid color photographs that bring the delicacies remarkably to life, The Advanced Professional Pastry Chef provides expert instruction on the latest and greatest desserts for the serious baker.

From the Back CoverElegant techniques for the accomplished baker Master Chef Bo Friberg returns with sophisticated dessert recipes for the advanced professional chef and the serious home baker. A companion to the popular The Professional Pastry Chef: Fundamentals of Baking and Pastry, this new book delivers readers to the upper echelons of pastry creation, describing advanced techniques in sugarwork, chocolate artistry, and marzipan figures. Chef Bo also devotes chapters to the baking and business of wedding cakes, holiday favorites, modernist desserts, light desserts, and advanced decorating techniques. The accomplished baker will enjoy considerably expanding his or her repertoire with The Advanced Professional Pastry Chef. "Bo Friberg's The Advanced Professional Pastry Chef is a superb resource for the pastry student, as well as the established chef. His years of experience as a chef and teacher shine through in these well-formulated recipes and insightful tips. This is an essential book for every student of pastry who aspires to a higher level." mdash;Jacquy Pfeiffer, Pastry Instructor and Owner of the French Pastry School

About the AuthorBO FRIBERG is a Certified Master Pastry Chef with over forty years of experience in the industry. He has received numerous awards and honors, including two gold medals on two occasions at the Culinary Arts Exhibit of the Pacific Coast. Currently, he is Executive Pastry Chef and an instructor at the San Diego Culinary Institute.