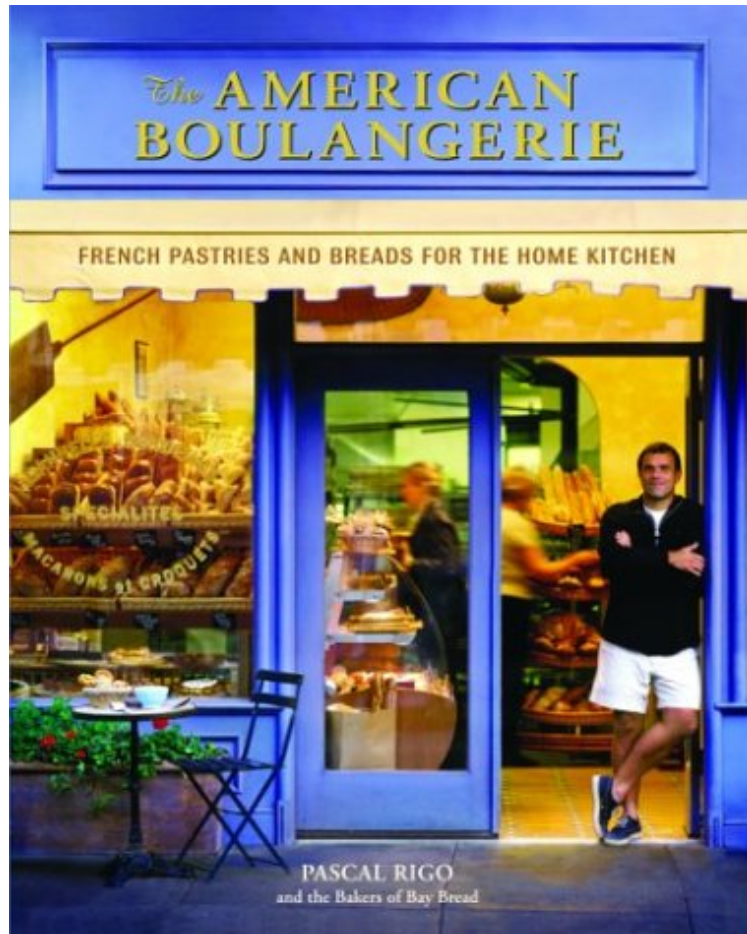


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## The American Boulangerie: Authentic French Pastries and Breads for the Home Kitchen

*Pascal Rigo, Paul Moore*

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#438454 in Books Bay Books (CA) 2003-09Ingredients: Example IngredientsOriginal language:EnglishPDF # 1 .85 x 9.44 x 11.90l, #File Name: 1579595278180 pages | File size: 38.Mb

**Pascal Rigo, Paul Moore : The American Boulangerie: Authentic French Pastries and Breads for the Home Kitchen** before purchasing it in order to gage whether or not it would be worth my time, and all praised The American Boulangerie: Authentic French Pastries and Breads for the Home Kitchen:

4 of 4 people found the following review helpful. Out of Print Book that's Worth Every Penny!By weekend crafterI've been to La Boulange before and I've sampled their wares in Starbucks (sorry but those were horrible) so I searched high and low for this book. Sorry to see that it's out of print. I paid nearly \$50 to get a spanking new copy of this book and it's worth every penny. Lots of recipes - there's even one for my all time fave, almond croissant.What I was looking for, but they didn't have, was a recipe for their bread pudding. That's ok, there's plenty of other things to look at and create.Beautifully printed - it looks good on your coffee table if you don't have time to make all the things in the book.I wish they reprint this book so I could have found a cheaper option.He has a new book out that's sold only in Starbucks and La Boulange stores - Cafe Cooking. I tried looking for the new book here too but it's not being

distributed in any other venue. Cafe Cooking is also a great book. Get it before it goes out of print as well. 0 of 0 people found the following review helpful. Make your own French treats! By miss G.I. LOVE. THIS. BOOK. It's very hard to find good breads and pastries in the US, outside of the largest cities, but now I have a way to make them for myself, without driving to NYC or Philadelphia! The recipees are very easy to follow, and with a little practice, I can enjoy homemade chokolatines, tarts, and macaroons! It's like having a little slice of Paris in my kitchen! 1 of 1 people found the following review helpful. The American Boulangerie: Authentic French Pastries and Breads for the Home Kitchen By Michele Hofer Pascal has created a beautiful cookbook with the same amazing recipes he uses in his boulangeries in San Francisco, CA. The recipes are accurate and help you create wonderful pastries and breads! I highly recommend this book to someone who is interested in baking fabulous baked goods. There are some recipes that are great even for the beginner baker (as long as you follow the recipes). There are also recipes for the experienced baker! I also recommend the bakeries that Pascal owns in San Francisco, CA 2325 Pine St (my favorite!!!!!!) 2043 Fillmore St 1909 Union St 2300 Polk St Enjoy the cookbook and the boulangeries!

How can one experience the wonderful freshly baked products of a French bakery without visiting France? Simply by following the instructions and guidance of Pascal Rigo, offered here in more than 70 recipes, many illustrated with color photographs. He, along with his crew of bakers and pastry chefs, has poured into this book the secrets of ancient family recipes, the knowledge of experienced professional cooks, and the traditions and techniques of various French regions. The result is chewy, dark, and rich breads like Pain au Levain; light crisp ones like Pain de Épi; buttery croissants to dip into cafe au lait; savory Quiche Lorraine and sweet fruit tarts; as well as tempting desserts including pound cake, poached pears, and Pots de Creme.

Altogether, it's a terrific, definitive collection of the most classic French baked goods, charmingly written, and gorgeously photographed... -- Los Angeles Times, October 15, 2003 Excerpt. © Reprinted by permission. All rights reserved. Excerpt from the introduction by Pascal Rigo: "Our days begin with bread and pastry, and our life is filled with the aroma of the bakery... My kids breathe in those smells. They see the importance of hard work, the value of respect for the customer, and most of all, the beautiful results that simplicity and authenticity can bring. Those are the gifts I want most to give to them... and I hope this book will also give you a taste of our passion."