

## The Art of French Pastry

*Jacquy Pfeiffer, Martha Rose Shulman*  
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**Jacquy Pfeiffer, Martha Rose Shulman : The Art of French Pastry** before purchasing it in order to gauge whether or not it would be worth my time, and all praised The Art of French Pastry:

129 of 129 people found the following review helpful. Absolutely fantastic! By NN This is an absolutely fantastic book on the fine art of French pastry! Chef Pfeiffer gives the reader all the tips and tricks necessary to turn out very fine pastries. As well, he weaves in little stories of his own life as a pastry chef that elevate this book above the basic pastry texts. The stories are the hidden gems in the book! Do not be dismayed that this book seems a little technical. The science presented is in fact very basic and easy to understand, but it is completely necessary in order to achieve consistency and to avoid mistakes. As an example, all recipes have ingredients scaled by weight. Finally, a pastry text that drives home the need for proper scaling! No more cups, teaspoons, etc. Far too many baking books still use flour measured in volume with no explanation of the exact technique, the result being unreproducible results or a failed recipe. Not so this text! I consider myself a pastry hobbyist. I am not an expert and I do not bake every day. However, when I do bake I want consistent results. To that end I have taken a fair number of pastry classes. This book is the next best thing to taking a class from a master. And the best thing about this master is that he knows his audience, because he's taught pastry novices for years. He already knows your potential mistakes and points them out before you make

them! So do yourself a favor. If you enjoy French pastries and you want to improve your technique, then buy this book! It is the only book on French pastry that you will ever need. 10 of 10 people found the following review helpful. Great variety and great instruction! By James Prior I checked this book out at least four times from the library. Not only is the instruction excellent (as the other reviewers have noticed) but the recipes included are well chosen and interesting. You'll find the classics here like croissants, classics you didn't know were classics like croquembouche, and you'll find a great selection of interesting cookies like cinnamon stars and citrus mirrors. This is a good book worth purchasing. 3 of 3 people found the following review helpful. Wonderfully in-depth recipes for the experienced home baker looking for a fun challenge. By Marissa I should start by saying I LOVE cookbooks with as much detail as possible. This book is a great example of just that. This book gives the home baker the perfect amount of information to learn the true process behind the tradition of french pastry. I am a pretty experienced home baker, and this book helped me to master tempering chocolate, which I had previously attempted many times. There is so much advice given about ingredients, equipment, and the procedure that it is hard to go wrong. I will say that a lot of the recipes require a big time commitment compared to the average Food Network dessert recipe, but I am excited about the opportunity to take on something a little more complicated and have it come out right!

Winner of the 2014 James Beard Award for Best Cookbook, Dessert Baking What does it take to perfect a flawless éclair? A delicate yet buttery croissant? To pipe dozens of macarons? The answer is: an intimate knowledge of the fundamentals of pastry. In *The Art of French Pastry* award-winning pastry chef Jacquy Pfeiffer, cofounder of the renowned French Pastry School in Chicago, gives you just that. By teaching you how to make everything from pâte à choux to pastry cream, Pfeiffer builds on the basics until you have an understanding of the science behind the ingredients used, how they interact with one another, and what your hands have to do to transform them into pastry. This yields glorious results! Expect to master these techniques and then indulge in exquisite recipes, such as: · brioche · napoléons / Mille-Feuilles · cream puffs · Alsatian cinnamon rolls / chinois · lemon cream tart with meringue teardrops · elephant ears / palmiers · black forest cake · beignets as well as some traditional Alsatian savory treats, including: · Pretzels · Kougelhof · Tarte Flambée · Warm Alsatian Meat Pie Pastry is all about precision, so Pfeiffer presents us with an amazing wealth of information—lists of necessary equipment, charts on how ingredients react in different environments, and the precise weight of ingredients in grams, with a look at their equivalent in U.S. units—which will help you in all aspects of your cooking. But in order to properly enjoy your “just desserts,” so to speak; you will also learn where these delicacies originated. Jacquy Pfeiffer comes from a long line of pastry chefs and has been making these recipes since he was a child working in his father's bakery in Alsace. Sprinkled with funny, charming memories from a lifetime in pastry, this book will have you fully appreciating the hundreds of years of tradition that shaped these recipes into the classics that we know and love, and can now serve to our friends and families over and over again. *The Art of French Pastry*, full of gorgeous photography and Pfeiffer's accompanying illustrations, is a master class in pastry from a master teacher.

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