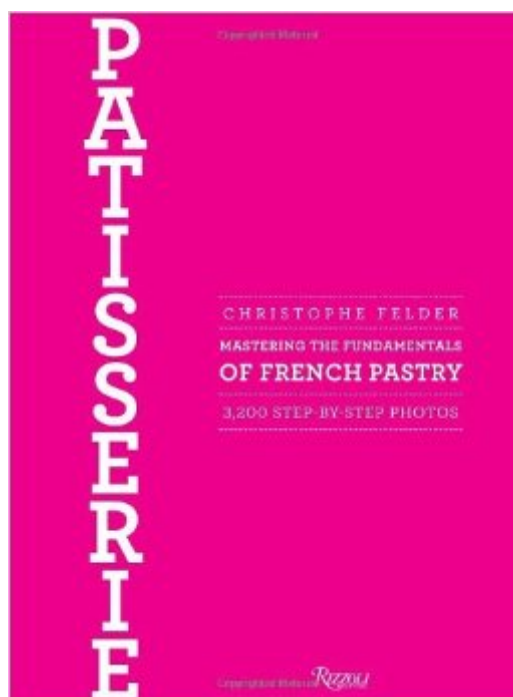


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Pâtisserie: Mastering The Fundamentals Of French Pastry



Synopsis

All the classic French pastries made accessible for the home cook, with 3,200 photographs. For every serious home baker, French pastry represents the ultimate achievement. But to master the techniques, a written recipe can take you only so far—what is equally important is to see a professional in action, to learn the nuances of rolling out dough for croissants or caramelizing apples for a tarte tatin. For each of the 210 recipes here, there are photographs that lead the reader through every step of the instructions. There has never been such a comprehensive primer on patisserie. The important base components—such as crème patisserie, pâte à choux, and chocolate ganache—are presented as stand-alone recipes. Once comfortable with these, the home baker can go on to tackle the famous and more complex creations—such as macarons, Saint-Honors, Opéra—as well as feel empowered to explore new and original combinations. An entire chapter is devoted to decoration as well as sauces, syrups, and fillings. Whether used to develop skills or to refine techniques, to gain or simply broaden a repertoire, *Patisserie* dispels the mystery around classic French pastries, so that everyone can make them at home.

Book Information

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Customer Reviews

I absolutely love this book. The step-by-steps make it very easy to follow. Nothing is too complicated, and it is indeed very solid and straight-forward. The book features several favorite recipes, which can be made in gourmet style. It also instructs you how to properly do things through the images. The only downfall is the ingredients. (Mainly the fleur de sel/French sea salt) cannot be found locally and I have to order this item online. There are other recipes which may require you to order a specific

ingredient online, due to local availability. Another flaw which I found was the inadequate ingredient use. For example, the Orange Cream Tart (Page. 18), I had to apply oil to complete the preparation of the crust. Without the oil, the crust would crumble and break, making it impossible to roll into a ball. Also, the Orange Cream Filling portion; way too much butter. I did it the way the book requested, but in the end, it's all oily and does not look very appealing. I would use just half a stick of butter. In the end, it's a matter of following these recipes, but you have to play with it in case something doesn't come out right. My Orange Cream Tart turned out delicious. (I have already made 3 and had them all to myself. So just be very careful if you're on a diet.) 3/5 for this book, since it is a lovely book, but flawed. It does, however, since you have to adjust or add certain ingredients, it may cause a beginner to have a horrible first time experience baking. I am very experienced with baking & patisserie, and to my knowledge, this book has recipes which implement a great amount of ideas. I would probably not recommend this book to a beginner, but to someone who wants really nice ideas.

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