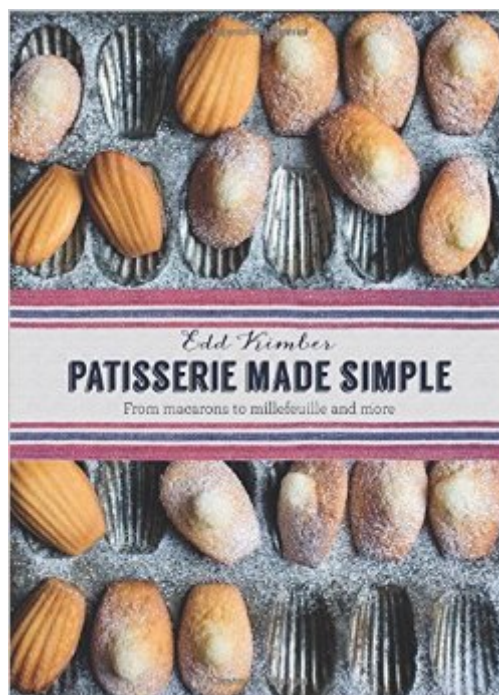


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Patisserie Made Simple: From Macarons To Millefeuille And More



Synopsis

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Book Information

Hardcover: 192 pages

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Customer Reviews

So... the cover is beautiful, the photographs are gorgeous, but the FIRST recipe I decided to make was so wrong. Turn to page 82 and you'll see that the Creme Br  le recipe is not only spelled incorrectly (a pet peeve) the temperature is blatantly wrong. I should have listened to my inner voice that said this seemed 'off' but I followed the recipe. Two hours later the creme br  le was done. The temperature is 100 degrees off. No one cooks a creme br  le at 275 degrees for 30-40 minutes. It should be 375 degrees. For such a common and simple recipe I'd have expected more. More from the writer and more from the editor. Now every recipe I try out of this cookbook will have to be double-checked online to see if it's reasonable.

I highly recommend this cookbook! What Edd does here is GENIUS (Yea, I said it!) by making word-class Parisian inspired desserts and making them accessible for the home cook! I don't review a book unless I am in LOVE with it, and want to share it with all of you! So trust me when I say "you will want this in your collection!" Edd is the winner on the first "The Great British Bake Off" and is the author of two previous cookbooks. You can learn more about him here " (...) There are a number of recipes in this book that I have marked to try. Just a few of them are: Raspberry Tartlets • (page 14), Chocolate Souffle Tartlets with Salted Caramel • (page 19), Eclairs • (page 35), Almond Croissants • (page 44), Banana Tarte Tatin • (page 65), Chocolate Fondants • (page 72), Rice Pudding • (page 77), Caramelized

Pineapple Crepes • (page 89), • Lemon Madeleines • (page 94), • Breakfast Brioche Buns • (page 100), • Rose, Raspberry and Lychee Cake • (page 130) and • Macarons • (page 176). The recipes are simply amazing, transporting me to Paris, and the photographs are beyond beauty. This will be a cookbook that you will use again and again |

I just love this book. I was hesitant to write this review as I was feeling jealous to share my experience with this book with others, but I just decided to go for it. If you're a baking fan, I definitely recommend having this book. The methods are novel, different from what you've seen before in traditional baking. And it will give you fantastic results!

Finally !!!!! A puff pastry recipe that makes sense !! Well written instructions and easy-to-understand photography. A "keeper" in any home chef's library.

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