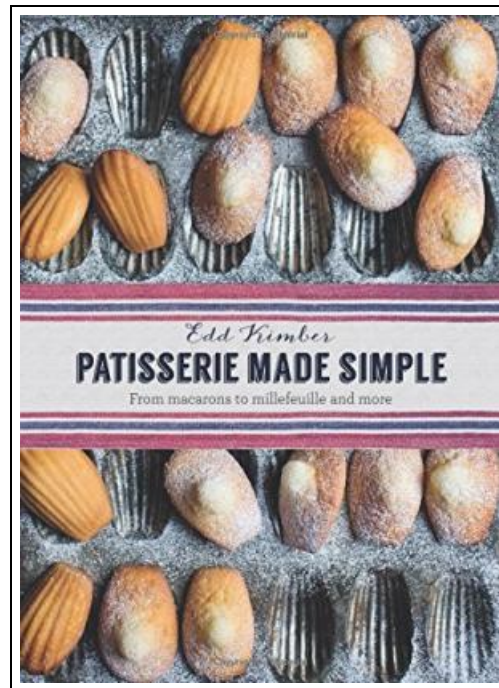


Patisserie Made Simple: From Macarons to Millefeuille and More (Hardback)



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Reviews

This pdf is wonderful. We have go through and so i am certain that i am going to going to study yet again once more in the future. Its been developed in an exceedingly straightforward way which is merely after i finished reading through this pdf where really transformed me, modify the way i think.
(Ollie Balistreri)

PATISSERIE MADE SIMPLE: FROM MACARONS TO MILLEFEUILLE AND MORE (HARDBACK)



Kyle Cathie Limited, United States, 2015. Hardback. Condition: New. Language: English . Brand New Book. Over the years, master baker Edd Kimber has visited France at least once a year, eating his way around the country: salted caramels in Brittany, kougelhoppf in Alsace and tarte Tropezienne in Saint-Tropez. In this exquisite book, he takes you on a tour of France, passing on his love for the country and its delicious recipes. Some of the recipes are classic and traditional, some are his interpretation of an idea, and some are inspired by the modern influence that can be seen on the counters of patisseries around France. Above all, they are all achievable in the home kitchen. This is not meant to be a professional patisserie book that will sit on your shelf Edd wants you in the kitchen, making beautiful desserts and sharing them with your friends and family. With step-by-step photographs for basic pastry and icings, Edd guides you through the techniques, taking the fear out of a genoise sponge and simplifying a croissant dough. Chapters include: Pastry, featuring basic recipes for pate sablee and pate sucee and recipes for delicious tarts to use them in; Cakes Desserts, such as Cherry Clafoutis and Buche de Noel; Sweet Treats, including Classic Financiers, Caneles and Eclairs; Masterclass aspirational recipes for those more adventurous, like a Matcha, Black Sesame and White Chocolate Cake; and Basics the essential icings and creams, such as Mousseline and Creme Chantilly. Edd's mouthwatering recipes use bakeware found in home kitchens (no need for expensive equipment) and easily available ingredients so you too can create perfect patisserie at home.



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