



## Savory Sweets: From Ingredients to Plated Desserts (Paperback)

By Amy Felder

John Wiley and Sons Ltd, United States, 2007. Paperback. Condition: New. 1. Auflage. Language: English . Brand New Book. A new approach to flavor, ingredients, and techniques From a simple idea, Amy Felder has practically conceived a new category of dessert ideation. And her instructional skills, honed in classroom kitchens, allow her to convey this knowledge in a clear, systematic, and inspirational fashion. --Peter Reinhart, author of The Bread Baker s Apprentice and The Whole Grain Revival: Mastering the Art of Whole Grain Breads Traditionally, pastry chefs have worked mainly with a sweet flavor palette, leaving savory tastes and techniques to their culinary colleagues. Today, fusion cuisine promises new blends of the savory and sweet. For pastry chefs, this means a new world of flavor opportunities--as well as the need to integrate them into dynamic dishes and cooking practice. The pastry chef s key to the culinary side of the kitchen, Savory Sweets offers a complete, systematic discussion of flavor, techniques, and ingredients, then puts the discussion into practice using specific plated desserts. Author, chef, and acclaimed teacher Amy Felder brings together the culinary and pastry realms, giving students and professional chefs a new, up-to-date approach to flavor. Though the...



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