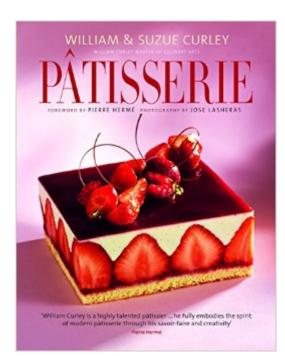
The book was found

# Patisserie: A Masterclass In Classic And Contemporary Patisserie





### Synopsis

Patisserie aims to reflect award-winning chocolatier, William Curley's passion for taking classic recipes and modernizing them with his own innovations. Creating top-quality patisserie is often seen as something only a trained professional can do, however with patisserie equipment now easily accessible to all, William hopes to unscramble the mystique of haute patisserie creation and get everyone creating masterpieces in their home kitchen. The process of patisserie is broken down into a step-by-step guide complete with expert knowledge from a master ptissier to produce flawless creations every time. A series of basic recipes will provide a solid foundation in patisserie techniques as well as inspiration for aspiring creative pastry chefs. Classic recipes from Rhum Baba to Tarte Alsacienne are given a modern adaptation with William's unique blend of flavors. William had always had the long-term ambition of bringing patisserie to this country as an accessible, affordable yet uncompromising luxury. His main focus is, of course, to arouse and surprise the taste buds, a pleasure that he hopes he can bring to everyone through the recipes in this book.

## **Book Information**

Hardcover: 344 pages Publisher: Jacqui Small LLP (May 22, 2014) Language: English ISBN-10: 1909342211 ISBN-13: 978-1909342217 Product Dimensions: 8.8 x 1.4 x 11 inches Shipping Weight: 3.7 pounds (View shipping rates and policies) Average Customer Review: 4.6 out of 5 stars Â See all reviews (12 customer reviews) Best Sellers Rank: #602,541 in Books (See Top 100 in Books) #145 in Books > Cookbooks, Food & Wine > Desserts > Confectionary #167 in Books > Cookbooks, Food & Wine > Baking > Pastry #263 in Books > Cookbooks, Food & Wine > Professional Cooking

#### **Customer Reviews**

First off let me just say that this book is gorgeous! I own dozens of cookbooks and baking books but not one of them can rival this one. The photography is amazing - for those who like photos in their cookbooks (and who doesn't?), this book is a must. I honestly cannot get enough of flipping through it and just enjoying the photographs of all the delectable creations. The pastries presented are truly breathtaking. William Curley is clearly a master of his craft and we are fortunate that he decided to share his knowledge with us in this tome. In my opinion, this is a fantastic book for the price (as compared to, for example Stephane Glacier's "Tarts, Gouters, Entremets" or Pierre Herme's "ph10" each of which cost well over three times the price of this book). If you want to get a taste for the kinds of recipes this book offers check out Youtube for the author's presentation of a Strawberry and Pistachio Breton Tart. These are truly innovative, creative patisserie pieces, some of them are just plain showstoppers. And the wonderful thing is that the author breaks down each creation in discreet and digestible chunks even though at first glance they seem to be completely out of reach for a home baker. The first part of the book includes basic recipes for sponges, meringues, creams, sauces, etc. after which follow recipes broken down into Pastries and Leavened Specialties, Petits Gateaux, Entremets (my favorite), Macarons, Verrines, Baked Cakes, and Petits Fours.Most recipes have multiple photos showing individual steps and the recipe includes numbers that allow for cross-referencing each step to the photos. The ingredients and cross-references to basic recipes are very clearly set out and each recipe lists specialized equipments/forms needed.

#### Download to continue reading...

Patisserie: A Masterclass in Classic and Contemporary Patisserie Wire Jewelry Masterclass: Wrapped, Coiled and Woven Pieces Using Fine Materials Miniature Food Masterclass: Materials and Techniques for Model-Makers Showing Masterclass With Allister Hood and Wendy King (Learn With the Experts) Snooker Masterclass: How to Build Big Breaks and Win Gardening: 4 in 1 Masterclass: Book 1: Container Gardening + Book 2: Vertical Gardening + Book 3: Urban Homesteading + Book 4: Square foot Gardening How to Write Short Romance Kindle Books: A 40 Minute MASTERCLASS Cognitive Behavioral Therapy (CBT): 9 Powerful Techniques to Cure Negative Thoughts, Anxiety & Depression [\*\*FREE GIFT\*\* Instant Transformational Hypnotherapy Masterclass] Classic TV: WESTERNS 1 - SIX COMPLETE CLASSIC TELEVISION COWBOY COMIC BOOKS: OVER 200 PAGES OF COWBOYS, INDIANS AND OUTLAWS (CLASSIC TV COMIC BOOKS) Machine Made and Contemporary Marbles (Grists, Everett//Machine-Made and Contemporary Marbles) Antique & Contemporary Advertising Memorabilia: Identification & Value Guide (Antique and Contemporary Advertising Memorabilia) The Politics of Nihilism: From the Nineteenth Century to Contemporary Israel (Political Theory and Contemporary Philosophy) The Turn of the Screw: A Case Study in Contemporary Criticism (Case Studies in Contemporary) Criticism) Contemporary Nursing: Issues, Trends, & Management, 6e (Cherry, Contemporary Nursing) Principles and Practice of American Politics: Classic and Contemporary Readings Decorating with Flowers: Classic and Contemporary Arrangements The Eastern and Central European Kitchen: Contemporary & Classic Recipes Classic Home Desserts: A Treasury of Heirloom and Contemporary Recipes Philosophy of Law: Classic and Contemporary Readings The

Enduring Debate: Classic and Contemporary Readings in American Politics (Seventh Edition)

<u>Dmca</u>