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most gifted and
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This book is a
distillation of all the
experiences
accumulated over a
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guiding the reader
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sure that you're
achieving a glorious

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disappointed. The
author's father was a
baker in Alsace,
France, and the
young man

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apprenticed to a professional pastry chef, and then emigrated to America where he established a famous bakery school. The cookbook is part memoir, part a precise methodology of

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from the co-founder of The French Pastry School and star of the documentary, Kings of Pastry. Written in the same style in which Chef Jacquy teaches, The Art of French Pastry is laced with charming memories and anecdotes from a lifetime in pastry and

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gorgeous
photography and
Pfeiffer ' s
accompanying
illustrations, is a
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teacher.

The Art of French
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- Teaching the Fine
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Pastry chefs are like

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chemists, and this book opens the door to the secrets of timing and texture that are so important in French pastry. With a guiding hand, Christophe makes patisserie more accessible for the home chef and reveals details that separate an ordinary pastry from an

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Patisserie: Mastering
the Fundamentals of
French Pastry ...

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are heavenly pastry
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just about any filling,
sweet or savory. We
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too!) of a
deconstructed
asparagus scramble.

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teachers and chefs.

This book is a
distillation of all the
experiences
accumulated over a
lifetime and Jacquy is
guiding the reader
through every
technical step, just as
if he were standing
beside you in his
pastry school, making
sure that you ' re

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The Art of French
Pastry: A Cookbook:
Pfeiffer, Jacquy ...
Form the flour into a
mound with a well in
the middle, then place
the yeast mixture,
egg, salt and sugar in
the well. Using the
tips of your fingers,
gradually incorporate

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the flour until you have a smooth dough. Be careful not to work the dough too much. Place in a large stainless-steel bowl.

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Simone Beck and
Louisette Bertholle,
both of France, and
Julia Child of the
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book was written for
the American market
and published by
Knopf in 1961
(Volume 1) and 1970
(Volume 2). The
success of Volume 1
resulted in Julia Child

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being given her own television show, The French Chef, one of the first ...

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Patisserie gives readers all the technical know-how required to become

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French Pastry
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Patisserie includes the basic building-block recipes needed to understand the fundamentals of French patisserie, from the pastry itself (shortcrust pastry, sweet pastry, puff pastry, choux pastry and more) to fillings (custards, creams, butters, mousses,

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ganaches and pastes) and embellishments (meringue, chocolate, sauces and sugar art). From simple treats like madeleines, financiers and cookies to more complex creations, like black forest cake, éclairs, croissants, macarons, lemon meringue pie, l'opera, mocha,

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Offers a delightful collection of excellent gluten-free recipes
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fun with French

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Beautiful, elegant and delicious, French desserts are easy to create at home as only a few basic recipes are needed to

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an inspiring collection
to celebrate the sweet
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up these sweet treats
from scratch.

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Whether you 're new to baking or looking to expand your skills, with French Pastry 101 you ' re only a recipe away from delighting your family and friends with incredible French desserts.

Cheryl Wakerhauser,
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dessert is a study in
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combines orange
vanilla crème brûlée,
glazed chocolate
mousse, caramelized
hazelnuts, praline
crisp and orange
liqueur génoise.

Cheryl trained with
MOF Philippe
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located in southern
France. She has been
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