

Bachour Chocolate Antonio

A collection of delicious and flavorful frozen treats made from simple, natural ingredients easily found in most pantries from Brooklyn's beloved and wildly popular ice cream emporium. The Van Leeuwen Artisan Ice Cream Book includes ice cream recipes for every palate and season, from beloved favorites like Vanilla to adventurous treats inspired by a host of international culinary influences, such as Masala Chai with Black Peppercorns and Apple Crumble with Calvados and Crème Fraîche. Each recipe—from the classic to the unexpected, from the simple to the advanced—features intense natural flavors, low sugar, and the best ingredients available. Determined to revive traditional ice cream making using only whole ingredients sourced from the finest small producers, Ben, Pete, and Laura opened their ice cream business in Greenpoint, Brooklyn, with little more than a pair of buttercup yellow trucks. In less than a decade, they've become a nationally recognized name while remaining steadfast to their commitment of bringing ice cream back to the basics: creating rich flavors using real ingredients. Richly illustrated, told in a whimsical style, and filled with invaluable, easy-to-follow techniques and tips for making old-fashioned ice cream at home, The Van Leeuwen Artisan Ice Cream Book includes captivating stories—and an explanation of the basic science behind these delicious creations. Enjoy these irresistible artisanal delights anytime—The Van Leeuwen Ice Cream Book shows you how.

The colours are bright, the flavours unexpected. The experience of recreating 50 Zumbo recipes is complete delight. Discover New Levels of Flavor & Texture Make your cakes exciting again with hidden layers of brownie, cookie, mousse, pudding, fruit and so much more. Secret-Layer Cakes takes your favorite dessert flavors and combines them with delicious added texture to impress any crowd. Boring cheesecake becomes Blackout Brownie Red Velvet Cheesecake or Brownie Bottom Pumpkin Cheesecake. Regular Funfetti gets reinvented as Funfetti Explosion Birthday Ice Cream Cake. Tired tiramisu transforms into Tiramisu Meringue Cake. With 60 recipes for desserts made new again, your cakes will rise above the rest no matter the occasion.

To build a good house, it must first have a solid foundation! The same principles apply when making laminated pastry products. My book The Art of Lamination is built on a solid knowledge of understanding the recipes, methods, processes and ingredients required to make the finest laminated viennoiserie possible. This book is the culmination of seven years of research, in particular, it was my chosen subject during my masters degree studies. As an international competitor, lecturer, businessman and international jury member, I have witnessed the work of exceptional craftsmen and carefully documented procedures and practices. In my business, I was able to try the latest cutting edge techniques and sell beautiful products to my customers. In my role as a lecturer at TU Dublin, I generated much new class content and took

note of the most common problems encountered by students in pastry making and also the questions asked by my students. I identified and documented all the stages of production of laminated pastry and engaged in problem solving for students and bakers during my masterclasses in foreign countries. The result is a clearly explained road map, how to plan and execute perfect pastry. I explain some of the basic lamination systems used in industry with a modern twist, and take the reader through a step by step approach on how to become proficient at making laminated viennoiserie. In my capacity as a jury member at the world championships I have witnessed as close to perfection as is possible to make beautiful products. Many of the more advanced products in the book have been inspired directly by my observations over the past 25 years of competitive baking at the cutting edge of creativity. This book will serve as an essential guide for students, bakers, pastry chefs, home bakers and hobbyists. I include detailed process notes for both commercial bakers using mechanical sheeters and home bakers and students, who want to make laminated pastry at home. I have stripped down the procedures of laminated pastry production to the very basics, building on that knowledge and adding more advanced levels throughout the book. I hope my book will both educate and inspire you, the readers now, and in your future baking.

Ferrandi, the French School of Culinary Arts in Paris—dubbed “the Harvard of gastronomy” by Le Monde newspaper—is the ultimate pastry-making reference. From flaky croissants to paper-thin mille-feuille, and from the chestnut cream-filled Paris-Brest to festive yule logs, this comprehensive book leads aspiring pastry chefs through every step—from basic techniques to Michelin-level desserts. Featuring advice on how to equip your kitchen, and the essential doughs, fillings, and decorations, the book covers everything from quick desserts to holiday specialties and from ice creams and sorbets to chocolates. Ferrandi, an internationally renowned professional culinary school, offers an intensive course in the art of French pastry making. Written by the school’s experienced teaching team of master pâtissiers and adapted for the home chef, this fully illustrated cookbook provides all of the fundamental techniques and recipes that form the building blocks of the illustrious French dessert tradition, explained step by step in text and images. Practical information is presented in tables, diagrams, and sidebars for handy reference. Easy-to-follow recipes are graded for level of difficulty, allowing readers to develop their skills over time. Whether you are an amateur home chef or an experienced pâtissier, this patisserie bible provides everything you need to master French pastry making.

A collection of pastry and dessert recipes from Oriol Balaguer, one of Spain's most famous and promising pastry chefs. He has worked with Ferran Adria and Paco Torreblanca, among others.

"This book includes a comprehensive collection of 500 professionally formatted recipes covering all aspects of the pastry arts. Authorized by award winning pastry chefs Michael Mignano and Michael Zebrowski."--

Cast iron is a unique material that heats evenly and lasts practically forever. Finally, here is a cast iron cookbook as timeless and varied as the material itself. Cast iron revolutionized American cooking upon its introduction, and soon no kitchen was complete without long-lasting, heat-retaining cast iron cookware. Today, cast iron is a fixture still, even the most cutting-edge, high-tech kitchens. Top chefs know: there is simply no other material quite like it. Classic illustrations of collectible pans and recipes for these or any cast iron products, combined with fresh takes on the best of American cooking, make the one-of-a-kind Cast Iron Cookbook an instant classic. The recipes featured in Cast Iron Cookbook are tailored to the material's singular strengths, blending classic dishes like peach cobbler and fried chicken with modern fare like Duck with Apples, Moroccan Lamb-Stuffed Peppers, and Panko-Macadamia-Crusted Salmon.

The book for bakers everywhere, from beginners to experts. Discovering the joy of homemade tarts has never been easier. In this book, celebrated European pastry chef Meike Schaling equips even the most rudimentary of bakers with the skills to create beautiful tarts in an endless variety of colors and flavors, all with just one core recipe. Chapters include how to make the perfect dough and exploring the best fillings for tarts. Learn how to create the perfect creamy layer and delicious toppings. From apples and pears to pineapple and rhubarb, the book teaches the reader how to make fruit the perfect texture and sweetness for their creations. It also includes fifteen different types of ganache, as well as other chocolate fillings and toppings to help create the ultimate chocolate sensations.

A nostalgic cookbook, enhanced by black-and-white photographs, presents an array of tasty, easy-to-follow recipes for favorite desserts from America's roadside eateries, from a Really Rich Double-Chocolate Milk Shake to Cream Tapioca Pudding and Sour Cream Blueberry Crumbcake. Original.

Learn How to Make Extraordinary French Desserts from a Master of Pâtisserie Cheryl Wakerhauser—owner of the award-winning Pix Pâtisserie—introduces you to an exciting array of flavors, shapes, textures and colors by focusing on petits fours, bon bons, macarons and more. With step-by-step instructions and tips and tricks to demystify the art of French desserts, making pâtisserie is more approachable than ever. French pâtisserie is a study in components, and Cheryl breaks down each recipe, providing information on classic techniques while imbuing each recipe with a new twist. Her petits fours combine flavors like peppermint chocolate cream and gingerbread cake, or tarragon meringue and mini lemon cream puffs, to create the perfect harmony of taste and texture. In addition to petits fours, she also shares a sweet and savory menu for high tea, bon bons that go above and beyond the classic truffle and her own take on macarons, miniaturized to be the size of pop-in-your-mouth candies. Cheryl's ingenuity, incredible flavors and knowledge of techniques are what make this a must-have resource for both aspiring pastry chefs and home bakers.

85 great chefs...one great dish. Take the icon bagels and lox and create something new requested Alan BATTMAN Batt, one of NY's premier photographers, to 85 of the most daring and celebrated chefs. The book has gorgeous photographs of their versions

of bagel and lox, which are anything but traditional or ordinary. Chefs include Bobby Flay of Mesa Grill, Dan Barber of Blue Hill at Stone Hill, Christan Albin of The Four Seasons, Eric Blauberg of the 21 Club, and Stephen Lewandowsky of Tribeca Grill.

BachourChocolateBachourRecipes for the Professional ChefJapanese PatisserieExploring the beautiful and delicious fusion of East meets WestRyland Peters & Small

Modernist Pizza is the definitive guide to the world's most popular food. Created by the team that published the critically acclaimed Modernist Cuisine: The Art and Science of Cooking and Modernist Bread, this groundbreaking set is the culmination of exhaustive research, travel, and experiments to collect and advance the world's knowledge of pizza. Authors Nathan Myhrvold and Francisco Migoya share practical tips and innovative techniques, which are the outcome of hundreds of tests and experiments. Spanning 1,708 pages, including three volumes plus a recipe manual, Modernist Pizza is much more than a cookbook: it's an indispensable resource for anyone who not only loves to eat pizza but is also interested in the science, stories, cultures, and history behind it. Each gorgeously illustrated chapter examines a different aspect of pizza, from its history and top travel destinations to dough, sauce, cheese, toppings, equipment, and more. Housed in a red stainless-steel case, Modernist Pizza contains over 1,000 traditional and avant-garde recipes to make pizza from around the globe, each carefully developed with both professional and home pizzaioli in mind. Modernist Pizza will provide you with the tools to evolve your craft, invent, and make sublime creations. There's never been a better time to make pizza.

The newest darling in the world of baking -- the classic French pastry has been embraced by a whole new generation of bakers. Making this classic at home is much easier than you think. And it's made easy by the fact that it's written by one of Europe's top pastry chefs, Christophe Adam. With its straightforward approach, full color pages and hundreds of step-by-step photos, it's as though Christophe were by your side giving you a lesson in your home kitchen. Over the last dozen years, Christophe has perfected the éclair and has turned it into a gourmet delight which marries unconventional and imaginative fruits, flavors, colors and textures, resulting in luxe eclairs that will have you reaching for seconds and thirds. Christophe has created 25 innovative recipes (both introductory and advanced) that will be perfect for everything from casual gatherings with family and friends, to formal celebrations. With these easy-to-follow instructions and some practice with the basic techniques you'll soon be mastering these recipes as well as inventing new ones of your own. Some of Christophe's creations include Chocolate Popping Sugar Eclairs, Hazelnut Praline, Caramel-Peanut, Lemon, Cherry-Raspberry Sugared Almond Eclairs, Fig Eclairs, Pistachio-Orange Eclairs, Vanilla Eclairs, Raspberry-Passion Fruit Eclairs and Hazelnut Mix Eclairs. A complete list of utensils, a few simple rules and invaluable tips and techniques are sprinkled throughout and will be hugely appealing to novice and experienced bakers. Cheryl Wakerhauser, the award-winning chef and owner of Pix Patisserie, brings new artistry to classic French desserts. With recipes like Le Royale, Amélie, Pear Rosemary Tart, Pistachio Picnic Cake, Bûche de Noël, Crème Brûlée Cookies and Macarons, you will be sure to wow any guest with complex flavors and textures that are unique to French pastry. French dessert is a study in components, and Cheryl breaks each recipe down, providing information on classic techniques while imbuing each recipe with a

new twist. Her Amélie recipe, the winner of the Patis France Chocolate Competition, combines orange vanilla crème brûlée, glazed chocolate mousse, caramelized hazelnuts, praline crisp and orange liqueur génoise. Cheryl trained with MOF Philippe URRACA, a prestigious patisserie located in southern France. She has been featured in World of Fine Wine, Delta Sky magazine, Thrillist Portland, Food Network Magazine, The Wall Street Journal, USA Today and Bon Appétit. This book will have 41 recipes and 80 photos.

The latest French patisserie cookbook from award-winning French pastry chef Cédric Grolet Opéra Pâtisserie marks the entrance of the most talented pastry chef of his generation, Cédric Grolet, into the world of boulangerie-pâtisserie. This book coincides with the opening of his new shop in the Opéra district in the heart of Paris. Far from the haute couture pastries designed at palace hotels, with Opera Pâtisserie, Grolet returns to the essentials with a collection of hearty and accessible recipes. Follow your senses through the pages to discover the very best French recipes for viennoiseries, breads, biscuits, pastries, and frozen fruit sorbets. From croissant to mille-feuille, from tarte tatin to .clairs, the book features 100 fully illustrated desserts we all love. Recipes are organized into chapters that follow the rhythm of the day. At 7 a.m., it's time for viennoiseries and breads; at 11 a.m., it's pastries; at 3 p.m., desserts and frozen fruits; and at 5 p.m., it's time for the final batch of bread. Opéra Pâtisserie is the indispensable book for every pastry lover!

A powerful memoir of resilience, friendship, family, and food from the acclaimed chefs behind the award-winning Hy Vong Vietnamese restaurant in Miami. Through powerful narrative, archival imagery, and 20 Vietnamese recipes that mirror their story, Mango & Peppercorns is a unique contribution to culinary literature. In 1975, after narrowly escaping the fall of Saigon, pregnant refugee and gifted cook Tung Nguyen ended up in the Miami home of Kathy Manning, a graduate student and waitress who was taking in displaced Vietnamese refugees. This serendipitous meeting evolved into a decades-long partnership, one that eventually turned strangers into family and a tiny, no-frills eatery into one of the most lauded restaurants in the country. Tung's fierce practicality often clashed with Kathy's free-spirited nature, but over time, they found a harmony in their contrasts—a harmony embodied in the restaurant's signature mango and peppercorns sauce. • IMPORTANT, UNIVERSAL STORY: An inspiring memoir peppered with recipes, it is a riveting read that will appeal to fans of Roy Choi, Ed Lee, Ruth Reichl, and Kwame Onwuachi. • TIMELY TOPIC: This real-life American dream is a welcome reminder of our country's longstanding tradition of welcoming refugees and immigrants. This book adds a touchpoint to that larger conversation, resonating beyond the bookshelf. • INVENTIVE COOKBOOK: This book is taking genre-bending a step further, focusing on the story first and foremost with 20 complementary recipes. Perfect for: • Fans of culinary nonfiction • Fans of Ruth Reichl, Roy Choi, Kwame Onwuachi, and Anya Von Bremzen • Home cooks who are interested in Asian food and cooking

Whether you think of them as “doughnuts” or “donuts,” you’ll be amazed at how easy it is to make these sweet treats at home. Dripping with chocolate glaze, bursting with sweet vanilla cream or blackberry jam filling, or simply rolled in cinnamon sugar—doughnuts, however you like them, can’t be beat when freshly made. And they’re surprisingly easy to fry—or bake—from

scratch. Glazed, Filled, Sugared & Dipped includes recipes for classic cake and yeast-raised doughnuts as well as for zeppole, beignets, churros, bomboloni, and doughnut holes—plus glazes, fillings, and sauces to mix and match. With more than 50 recipes and 50 full-color photographs, this cookbook will open up the wonderful world of homemade doughnuts to any home baker.

Le Cordon Bleu is the highly renowned, world famous cooking school noted for the quality of its culinary courses, aimed at beginners as well as confirmed or professional cooks. It is the world's largest hospitality education institution, with over 20 schools on five continents. Its educational focus is on hospitality management, culinary arts, and gastronomy. The teaching teams are composed of specialists, chefs and pastry experts, most of them honoured by national or international prizes. One of its most famous alumnae in the 1940s was Julia Child, as depicted in the film *Julie & Julia*. There are 100 illustrated recipes, explained step--by--step with 1400 photographs and presented in 6 chapters: Pastries, cakes and desserts; Individual cakes and plated desserts; Pies and tarts; Outstanding and festive desserts; Biscuits and cupcakes, candies and delicacies, and finally the basics of pastry. There are famous classics such as apple strudel, carrot cake, black forest gateau, strawberry cakes, profiteroles... Simple family recipes including molten chocolate cake, cake with candied fruit, hot soufflé with vanilla, Tart Tatin... Delicious and original desserts like yuzu with white chocolate, chocolate marshmallow and violet tartlet, cream cheese and cherry velvet, pistachio cristalline... At the end of the book there is a presentation of all the utensils and ingredients needed for baking and also a glossary explaining the specific culinary terms. This is THE book for pastry lovers everywhere, from beginner to the advanced level and is the official bible for the Cordon Bleu cooking schools around the world in Europe: Paris, London, Madrid, Istanbul; the Americas: Ottawa, Mexico, Peru; Oceania: Adelaide, Melbourne, Perth, Sydney; and Asia: Tokyo, Kobe, Korea, Thailand, Malaysia, Shanghai, India, Taiwan.

Cédric Grolet is simply the most talented pastry chef of his generation--he was named World's Best Pastry Chef in 2018. Food & Wine called his work "the apotheosis of confectionary creation." He fashions trompe l'oeil pieces that appear to be the most perfect, sparkling fruit but are, once cut, revealed to be exquisite pastries with surprising fillings. They are absolutely unforgettable, both to look at and, of course, to eat. This lush cookbook presents Grolet's fruit-based haute-couture pastries like works of art. The chef explains his techniques and his search for authentic tastes and offers a peek into his boundless imagination--he begins the creation of each dessert by drawing. With 130 recipes featuring 45 fruits--citrus, berries, wild and exotic fruits, and even nuts--every pastry lover will want Fruit, for inspiration and to admire the edible sculptures made by this award-winning star of French pastry making.

"A French pastry master" reveals his recipes and secrets in this dessert cookbook for both professional chefs and home bakers (Daniel Boulud, James Beard Award--winning chef). With beautiful photographs, this book from legendary pastry chef François Payard shows how to prepare pastry and other plated desserts that rival the best in the world. These recipes have been developed and perfected by Payard over twenty years, from his early days as a pastry chef in France to his current position as an American culinary icon. Each recipe is a singular work of art, combining thrilling and often surprising flavors with innovative, modern

techniques to create masterpieces like Blueberry Pavlova with Warm Blueberry Coulis, Olive Oil Macaron with Olive Oil Sorbet, Dark Chocolate Soufflé with Pistachio Ice Cream, and Caramelized Pineapple-Pecan Tart with Brown Butter Ice Cream. Payard also includes priceless advice on choosing ingredients and equipment and composing perfectly plated desserts, as well as personal anecdotes from his long career working in many of the world's finest pastry kitchens. A must-have for professional bakers, it's also accessible enough for serious home baking enthusiasts.

Consider the strawberry: its familiar flavor and texture; its fresh, sweet smell. Now imagine the same fruit distilled and carbonated for a refreshing soda, slow-roasted for a reinvented strawberry shortcake, made into a creamy strawberry ice cream and a chewy strawberry leather, and combined with coconut cream and crisp chocolate pastry. Alone, each dessert is a taste of paradise, but together this "fourplay," or tasting, created by Johnny Iuzzini, superstar pastry chef of the celebrated four-star restaurant Jean Georges in New York, is a sophisticated explosion of a familiar flavor that begins with the taste of strawberry rich on your tongue and ends with an effervescent tingle in your nose. Far from the conventional slice of cake at the end of a meal, Johnny's seasonal creations—four mini desserts in a quartet of complementary flavors and textures—are a culinary adventure. In *Dessert FourPlay*, he shares his secrets and inspirations, delivering standout recipes for incredible desserts that can be served alone or combined into his signature fourplay groupings, creating the perfect sweet finale for any meal. With the home cook in mind, Johnny offers tips on simplifying professional recipes and provides basic recipes for transcendent cakes, cookies, tuiles, ice creams, sorbets, granités, and more. These building blocks can be used to create magnificent multifaceted desserts, or they can be perfect desserts by themselves. Some recipes have surprising versatility: the shiny smooth chocolate glaze Johnny uses to ice cakes doubles as the ultimate hot fudge sauce; a lemony madeleine batter becomes a layer in a cake. Iuzzini pairs cool with hot, crispy with creamy, sweet with spicy, and the expected—chocolate, strawberries, and cinnamon—with the unexpected—chiles, beets, and chocolatey puffs. The result: desserts that refresh, inspire, and satisfy beyond expectations. *Dessert FourPlay* invigorates all the senses and inspires home cooks to create innovative desserts of their own.

Larousse Patisserie and Baking is the complete guide from the authoritative French cookery brand Larousse. It covers all aspects of baking - from simple everyday cakes and desserts to special occasion show-stoppers. There are more than 200 recipes included, with everything from a quick-mix yoghurt cake to salted caramel tarts and a spectacular mixed berry millefeuille. Special features on baking for children, lighter recipes and quick bakes, among many others, provide a wealth of ideas. More than 30 extremely detailed step-by-step technique sections ensure your bakes are perfect every time. The book also includes workshops on perfecting different types of pastry, handling chocolate, cooking jam and much more, demonstrated in clear, expert photography. This is everything you need to know about pastry, patisserie and baking from the cookery experts Larousse.

A collection of small desserts and pastries by notable chefs, accompanied by full-color photographs.

Stunning recipes for patisserie, desserts and savouries with a contemporary Japanese twist. This elegant collection is aimed at the confident home-cook who has an interest in using ingredients such as yuzu, sesame, miso and matcha.

Dark and luxurious or creamy and light ... drizzling, oozing or baked ... there are many ways to enjoy chocolate, but there is only one 'Queen of Chocolate'. Kirsten Tibballs, world-renowned chocolatier and pastry chef, has devoted her life to the pursuit of delightful desserts, perfecting her techniques and creating decadent treats that make people happy. Whether you're after a knockout chocolate mousse cake, sticky chocolate doughnut or the best brownie you've ever tasted, Kirsten has you covered. Her favourite chocolate recipes, road-tested at her cooking school, and detailed explanations of steps and techniques will instill confidence in the most kitchen-shy of chocolate lovers. So, go on - melt that bowl of chocolate, line a baking sheet and relax ... You're in the hands of a professional.

A beautiful adult coloring book of llama and alpaca designs of various styles that range from simpler to more complex for all levels of coloring enthusiasts. Llama coloring book for adults, teens, and kids who love llamas, alpacas, and animals. This llama coloring book for grownups features: *Contains 29 cute and fun llama designs. * Carefully chosen designs will provide hours of fun, stress relief, creativity, and relaxation. * Full-page designs are printed single side on high-quality pure white paper. * Relax and unwind as you color these adorable creatures. * Each page is 8 1/2 inches by 11 inches * Perfect gift idea for anyone who loves llamas! This 'Llama Coloring Book ' is a great way to help your children be more creative and will keep them busy for hours. Through this coloring book, you can help yourself relieve the stress inside of you and be a llama lover you ever be.

Indulge yourself with the finest pastries in the world, created by the award-winning pastry chef of the legendary Ritz Hotel in Paris. Welcome to the universe of François Perret, pastry chef at the Ritz Paris. Savor sumptuous pastries and cakes: the famous honey madeleine, or the Poire BelleHélène en cage, and explore too this legendary hotel on the Place Vendome. Perret writes about his inspiration for his top ten creations, and then five haute pâtisserie desserts are each interpreted in three different variations: as an appetizer (la touche), as a main dessert, and as a light, sweet finishing flourish (la sucrerie). The book concludes with Perret's favorite: marble cake nestled in its pretty box stamped with the name of the famous hotel; the dessert unveils itself like a precious gem.

BOOKS OF THE YEAR 2017 - GOURMET TRAVELLER AUSTRALIA 'My approach to food favours intuition over strict rules and is about using your hands, rushing a little less and savouring the details. It is food that slowly weaves its way into the fabric of your daily life - food for living and sharing.' Julia Busuttill Nishimura has gained a strong and loyal following for her generous, uncomplicated, seasonal food. Her interpretations of dishes from Italy and the Mediterranean feel both timelessly familiar and altogether fresh and new. This is modern Australian eating with respect for the past. Julia guides us through the uniquely satisfying experience of making pasta or pizza dough from scratch, with recipes such as ricotta tortelloni with butter, sage and hazelnuts or taleggio and potato pizza. She also shares plenty of flavourful salads and simple meals for days when time is scarce, such as roasted cauliflower and wheat salad or tray-roasted chicken with grapes, olives and walnuts. Baking and desserts, too, needn't be overly complicated. As Julia shows us, some of the best recipes are those that have been passed down the generations and streamlined to perfection along the way, such as the perfect lemon olive oil cake. But we also need the odd show-stopper like a

chocolate layer cake with espresso frosting on standby for special occasions! This is simple food that is comforting and generous in spirit. Slow down, take your time and enjoy it. This is a specially formatted fixed layout ebook that retains the look and feel of the print book. PRAISE FOR OSTRO "This is classy, quirky - and perfect for anyone of us wanting to remember that life is, in the end, about friendships and family." Readings "Nishimura produces aspirational dishes - simple, diverse and encouraging us to finally give things like handmade pasta a go" Broadsheet

Renowned French pastry chef Pierre Hermé displays his artistic mastery in this homage to chocolate through recipes that highlight the diversity of the world's favorite ingredient in all its forms. Nicknamed the "Picasso of Pastry" by Vogue magazine, master pâtissier Pierre Hermé has revolutionized traditional pastry-making. Insatiably creative, in this new volume Hermé returns to his first passion—chocolate. Retracing his passionate love affair with the versatile cacao bean, this work reveals daring creations that display the celebrated pastry chef's signature innovative style, which has transformed the realm of pâtisserie. It includes thirty-five recipes, from original combinations such as chocolate, banana, and ginger cake or chocolate and lemon madeleines to rich, iconic desserts like his Infiniment Chocolat Baba Cake, Infiniment Chocolat Macaron, or yuzu-flavored Éclair Azur. Following an intense, synergetic collaboration with photographer Sergio Coimbra, this unique book pays homage to the purity and simplicity of chocolate and its diverse forms and textures. Under Coimbra's lens, every facet of chocolate is captured in its essence, tempting the reader to enjoy the myriad delights that constitute Pierre Hermé's extraordinary chocolate repertoire.

A comprehensive treatise on the subject of sweet leavened doughs fermented with natural leaven

A delicious collection of cookie recipes of all kinds—now in paperback Here's the book that no self-respecting cookie lover can resist. The Good Cookie shares a fresh and tantalizing selection of more than 250 recipes from around the globe—complete with expert instructions on how to bake them. From rugged Cranberry Orange Nut Bars and irresistible Bittersweet Chocolate Biscotti to sophisticated Chocolate-Filled Almond Hearts, you'll find recipes of every type and stripe. The book features basic drop cookies, beautiful hand-formed cookies, delectable sandwich cookies, complex decorator cookies, and more. Plus, there's plenty of interesting and fun information on the cookie's history, technique, ingredients, and other tidbits of information. Combines a treasure-trove of classic and contemporary cookie recipes with expert baking advice in one handy volume Written by the food editor and test kitchen director of Chocolatier and Pastry Art & Design magazines Offers definitive advice on freezing, storing, packaging, and shipping cookies For home bakers who love to bake cookies, whether they're novice bakers or experienced kitchen hands, The Good Cookie is an irresistibly delicious resource.

A complete course in the art Of baking with chocolate from The “harvard of gastronomy” Savor the culinary savoir-faire of ferrandi paris, The world-renowned cooking school Tempering and coating, ganaches and truffles, puff pastry and candy, chocolate ribbons and other decorative flourishes—this essential reference reveals 42 fundamental techniques to

master cooking with chocolate, explained step by step through text and more than 250 photographs. From the classics—chocolate mousse, custard tart, éclairs, profiteroles, macarons—to celebration cakes and sophisticated plated desserts, this volume presents 76 recipes for all occasions, from quick desserts to festive specialties, for the home chef and experienced professional alike.

'A profoundly pleasurable book which offers that rare combination of daring, accomplished technique illuminated with extraordinary simplicity and clarity. His latest must-have book will inspire and delight.' Michel and Alain Roux Patisserie reflects 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, it's easy to start making perfect patisserie at home. Patisserie processes are broken down into a step-by-step guide complete with expert knowledge to produce flawless creations every time, and a series of basic recipes – covering sponges, creams and custards, pastry and syrups – provide a solid foundation in patisserie techniques as well as inspiration for aspiring creative pastry chefs. Packed full of mouthwatering delicious recipes, including classics such as Rhum Baba and Tarte Alsacienne that are given a modern adaptation, this gorgeous bake book will awaken and inspire the pastry chef in you!

Foolproof recipes for homemade ice cream from best-selling author and "diva of desserts" Rose Levy Beranbaum With Rose's easy-to-follow, meticulously tested, and innovative recipes, perfect ice creams and other frozen treats are simple to churn up anytime. Here she gives her foolproof base method, plus all the tips and info you need to know—on machines, ingredients, techniques, and her own unique approaches and discoveries (for example, an easier method of mixing custard bases without needing to "temper" them; how to make a substitution for glucose by microwaving corn syrup; and how adding milk powder can help prevent ice crystals). Flavors include classics and new twists, including Lemon Ginger, Peanut Butter and Chocolate Fudge, Back Road Mint Chocolate Chip, Brown Sugar with Black Pepper, Roasted Corn, and Red Wine, plus mix-ins, toppings, and "ice cream social" desserts like waffle cones, ice cream sandwiches, brownies, ice cream cake, and more.

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