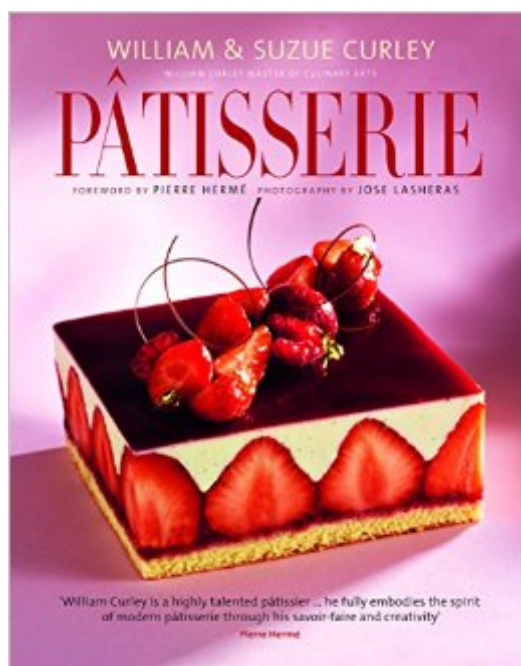


The book was found

Pâtisserie: A Masterclass In Classic And Contemporary Pâtisserie



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

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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.

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