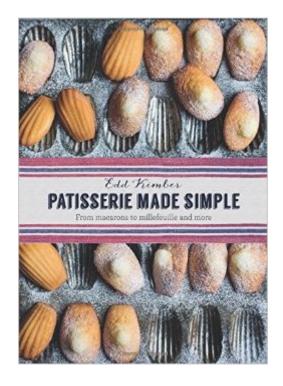
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Patisserie Made Simple: From Macarons To Millefeuille And More





Synopsis

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Book Information

Hardcover: 192 pages Publisher: Kyle Books (October 7, 2015) Language: English ISBN-10: 1909487341 ISBN-13: 978-1909487345 Product Dimensions: 8.2 x 0.8 x 11.3 inches Shipping Weight: 2.1 pounds (View shipping rates and policies) Average Customer Review: 4.6 out of 5 stars Â See all reviews (8 customer reviews) Best Sellers Rank: #138,982 in Books (See Top 100 in Books) #43 in Books > Cookbooks, Food & Wine > Baking > Pastry #433 in Books > Cookbooks, Food & Wine > Desserts

Customer Reviews

So... the cover is beautiful, the photographs are gorgeous, but the FIRST recipe I decided to make was so wrong. Turn to page 82 and you'll see that the Creme BrÃf»Iée recipe is not only spelled incorrectly (a pet peeve) the temperature is blatantly wrong. I should have listened to my inner voice that said this seemed 'off' but I followed the recipe. Two hours later the creme brÃf»Iée was done. The temperature is 100 degrees off. No one cooks a creme brÃf»Iée at 275 degrees for 30-40 minutes. It should be 375 degrees. For such a common and simple recipe I'd have expected more. More from the writer and more from the editor. Now every recipe I try out of this cookbook will have to be double-checked online to see if it's reasonable.

I highly recommend this cookbook! What Edd does here is GENIUS (Yea, I said itâ) by making word-class Parisian inspired desserts and making them accessible for the home cook! I donâ ™t review a book unless I am in LOVE with it, and want to share it with all of youâ |so trust me when I say â " you will want this in your collection!Edd is the winner on the first â œThe Great British Bake Offâ • and is the author of two previous cookbooks. You can learn more about him here â " (...)There are a number of recipes in this book that I have marked to try. Just a few of them areâ |â œRaspberry Tartletsâ • (page 14), â œChocolate Souffle Tartlets with Salted Caramelâ • (page 19), â œEclairsâ • (page 35), â œAlmond Croissantsâ • (page 44), â œBanana Tarte Tatinâ • (page 65), â œChocolate Fondantsâ • (page 72), â œRice Puddingâ • (page 77), â œCaramelized

Pineapple Crepesâ • (page 89), â œLemon Madeleinesâ • (page 94), â œBreakfast Brioche Bunsâ • (page 100), â œRose, Raspberry and Lychee Cakeâ • (page 130) and â œMacaronsâ • (page 176). The recipes are simply amazing, transporting me to Paris, and the photographs are beyond beauty. This will be a cookbook that you will use again and againâ |

I just love this book. I was hesitant to write this review as I was feeling jealous to share my experience with this book with others, but I just decided to go for it. If you're a baking fan, I definitely recommend having this book. The methods are novel, different from what you've seen before in traditional baking. And it will give you fantastic results!

Finally !!!!! A puff pastry recipe that makes sense !! Well written instructions and easy-to-understand photography. A "keeper" in any home chef's library.

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