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RPJH2P - HERMAN CLARK

When it comes to sweets, the French do it best! If you love macarons, sablé petit fours, and madeleines, you're in for a sweet treat. This delicious cookbook is full of recipes for bite-size French desserts that pack a sweet punch. With the tiny desserts featured in *Les Petits Sweets*, you can taste more than one, or have a dessert-tasting party to try them all. And try them you must. With flavors like: Earl Grey lavender cassis cardamom apple-yuzu . . . and more, it will be impossible to choose just one. Nougats, caramels, and tiny cakes and cookies will help you expand your French repertoire and flex your baking muscles. Tangerine-Poppy Financiers, Tarte Tatin Macarons, Strawberry-Matcha Tartelettes, Chocolate-Macadamia Shortbreads, and Sesame-Chocolate-Orange Wafers are just a few of the imaginative patisserie offerings you can recreate at home. Classic French techniques explain each recipe from start to finish. Go ahead, have dessert first.

Bake it Better: Patisserie & Pastries includes everything you need to know about baking delicious and beautiful pastries. Whether you are new to baking and looking for simple, easy recipes or a more confident baker seeking to refine your skills, with *The Great British Bake Off* you can be sure you're getting scrumptious and tried-and-tested recipes. The recipes themselves include classics and modern bakes, from simple to more challenging showstoppers -*Bake it Better* will take you a journey from first timer to star baker. There are expert tips about ingredients, equipment and techniques, with easy-to-follow step-by-step photographs. *The Great British Bake Off: Bake It Better* are the 'go to' cookery books which give you all the recipes and baking know-how in one easy-to-navigate series.

French pâtisserie—from a flaky croissant in the morning to a raspberry macaron with tea or a layered Opéra cake after dinner— provides the grand finale to every memorable meal. This comprehen-

sive volume, from the professionals at the Ferrandi School of Culinary Arts—dubbed “The Harvard of Gastronomy” by *Le Monde* newspaper—offers everything the home chef needs to create perfect pastries for all occasions. 1500 skills and techniques Learn how to make pastries, creams, decorations, and more with step-by-step instructions and tips and tricks from Ferrandi’s experienced chefs. 235 classic French recipes Recipes for the complete range of French pâtisserie also include variations that are rated according to level of difficulty so that home chefs can expand their skills over time.

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.

Newly updated and expanded with 3,500 step-by-step photographs, all the classics of French patisserie are made accessible for the home cook. For every serious home baker, French pastry represents the ultimate achievement. But to master the techniques, a written recipe can take you only so far—what is equally important is to see a professional in action, to learn the nuances of rolling out dough for croissants or caramelizing apples for a tarte tatin. For each of the 233 recipes here, there are photographs that lead the reader through every step of the instructions. There has never been such a comprehensive primer on patisserie. The important base components—such as crème patisserie, pâte à choux, and chocolate ganache—are presented as stand-alone recipes. Once comfortable with these, the home baker can go on to tackle the famous and more complex creations—such as Éclairs, Saint-Honoré, Opéra—as well as feel empowered to explore new and original combinations. An entire chapter is devoted to decoration as well as sauces, syrups, and fillings. Whether used to develop skills or to refine techniques, to gain or simply broaden a repertoire, Patisserie dispels the mystery

around classic French pastries, so that everyone can make them at home.

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.

La Pâtisserie des Rêves (translating literally as *The Patisserie of Dreams*) is the name of the world famous French pastry shops; the brainchild of pastry chef Philippe Conticini and entrepreneur and hotelier Thierry Teyssier. Their recipe book of the same name published in French in 2012 is published in English for the first time. The book contains over 70 recipes for their signature pastries, recipes include the traditional Saint Honoré (choux pastry, cream and caramel topping) and Paris-Brest (choux pastry with praline cream and praline sauce). Philippe Conticini has worked as a pastry chef for many years, including a stint at *La Table d’Anvers* restaurant in Paris. He and business partner Thierry Teyssier ? who had already set up a theatre company, an events company and a similarly-named hotel company *Maisons des Rêves* launched the *Pâtisserie des Rêves* concept after deciding that they wanted a pastry shop that would recreate the excitement children feel about fresh cakes.

Clean Cakes is the ultimate cookbook for anyone who enjoys bak-

ing as well as experimenting with new and alternative ingredients. It provides a wealth of ideas for cooking everything from spectacular cakes, energy-boosting muffins and wholesome loaves to stunning raw desserts and scrumptious tarts and pies, with distinctive flavour combinations and original twists on established classics. It will prove invaluable for anyone who for health or lifestyle reasons wants to eliminate gluten, dairy or refined sugar from their diet but who still wants to satisfy their sweet tooth and create their own nutritious guilt-free masterpieces. Henrietta Inman embraces nutritious whole food ingredients that are unprocessed, unrefined, natural, seasonal and local wherever possible. The first section shows how to stock your Clean Cakes larder, as well as including foundation recipes such as cashew cream, nut butters and homemade jams. Next come over 75 beautifully photographed recipes, from rich chocolate brownies, a show-stopping courgette, basil, lime and pistachio layer cake and raw desserts to five grain omega mix granola bars, spectacular fruit pies and enticing savoury tarts. These recipes are for everyone and show that cooking healthily doesn't have to mean compromising on flavour.

Are you hoping to become a baker or pastry chef? This book is for you! Created by a professional pâtisserie and baking teacher, it clearly and concisely explains how to prepare all the necessary recipes, and provides all the information you need to successfully pass your examinations. With 400 product and technical specifications, this manual is intended for teachers who wish to ensure that their students receive comprehensive training with all the elements necessary for their subsequent success, and also for apprentices wishing to obtain vocational training diplomas in pâtisserie or baking, and culinary diplomas. It can also serve as a useful reference work for professionals in the baking, pâtisserie and catering industries who wish to expand their range with easy to follow recipes

"The Vintage Tea Party helps you plan not only stunning recipes for all sorts of delicious treats but also gives you countless styling tips for the perfect occasion." - Glamour Magazine (SA) "Bring out the bone china for this book from vintage guru Angel Adoree..." - The Independent Angel Adoree cordially invites you to accompany her on a journey to create your perfect vintage tea party! The Vintage Patisserie is a haven of all things glamour, vintage and retro. Run by Angel Adoree, the outstanding character you may have seen on Dragon's Den, the Vintage Patisserie is a vintage hosting

company offering bespoke tea parties from a bygone era. For that reason, there's nowhere better to get simple, elegant advice for hosting your very own Vintage Tea Party at home than from Angel and The Vintage Tea Party Book. As well as providing sumptuous elegant recipes to cover every time of the day, Angel's The Vintage Tea Party Book covers the full breadth of those little touches that make the perfect vintage party: Invitations, attire, decorations, props and more. The book is broken into: BRUNCH What do you mean, morning is no time for a party?! High Breakfast is the height of civilization and, here, I share my most refined brunch dishes, for a morning tea party fit for a Queen. Don your headscarf and on with the preparations! AFTERNOON Is your pinkie finger raised at the ready? There's nothing more British than Afternoon Tea. This chapter is a treasure trove of tea-time delights, from classics to decadent treats, and I show how to make a Union Flag for the ultimate traditional tea party. EVENING The evening tea party is all about glamour, giggles and good friends. On these pages, I share my most impressive recipes, for maximum impact on the eye and taste buds, to give the special people in your life the treat they deserve. STYLE You've organized the perfect vintage do, now it's time for the perfect vintage hairdo, and the perfect vintage dress, and for getting your make-up - and your man - looking just stunning. You'll be the most glamorous hostess in town! Angel Adoree was the outstanding character of this year's Dragon's Den. She received £100k investment from Deborah Meaden and Theo Paphitis for developing her website and for buying a shop/property in Soho for her business - Vintage Patisserie. Vintage Patisserie is a vintage hosting company that provide tea parties which are fabulously retro, delivering everything from music, makeovers and - of course - a customised menu of tea party treats that elevate any function into a swanky soiree. The Vintage Tea Party Book embraces the style and class of the trendy London Vintage scene and illustrates how to beautifully recreate the tasty treats and classic styles at home. With a unique mixture of recipes and feature spreads with accessible tips on hairstyling, makeup methods and where to collect vintage china -- The Vintage Tea Party Book has it all!

The ultimate expert guide to pastry, pâtisserie and baking, with more than 200 recipes and step-by-step techniques. 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, plus useful techniques to ensure your bakes are perfect every time. The book also includes workshops on making different types of pastry, handling chocolate, cooking jam and everything else that you need to know about pastry, pâtisserie and baking. Each recipe is photographed and there are more than 30 step-by-step techniques sections.

Offers a delightful collection of excellent gluten-free recipes Contains many recipes for gluten free puff pastry A classic gluten free baking cookbook Have you longed for foods from a French pâtisserie but couldn't find anything gluten-free? Have you looked for French pastry cookbooks and are unsatisfied with the gluten-free selections? If so, this is the book for you! Pâtisserie Gluten Free has instructions on the art of French pastry so you can have your own pâtisserie at home. This cookbook makes French gluten-free delightful pastries possible. The beautiful photographs help bakers as they work through the recipes. Pâtisserie Gluten Free presents some of the most difficult treats to make without gluten: classic French pastries. This makes it unique. Written with careful detail and a warm and welcoming manner, this book includes a wide range of recipes, including delicious and buttery French cookies to elaborate and flaky puff pastries. Patricia Austin shares her wisdom on French baking in this wonderful cookbook that will pleasantly surprise the fiercest gluten-free skeptics.

The latest French pâtisserie 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 Opéra 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!

From the author of the award-winning cookbooks "Crust "and "Dough" comes a definitive, accessible guide to make patisserie at home Patisserie, the art of the maltre pAtissier, is the most admired style of baking in the world and requires the highest level of skill. In this new book master baker and bestselling author Richard Bertinet makes patisserie accessible to home bakers. Richard effortlessly guides you through challenging techniques with step-by-step photography and more than 50 easy-to-follow recipes for the most revered and celebrated biscuits, sponges, meringues, tarts, eclairs, and other classic desserts. With Richard's expert help, you will soon be creating authentic sweet tarts, bavaois, galettes, macarons, and mousses. With creations including Lavender and Orange Eclairs, Gateau Saint Honore, Tarte Tropizienne, Paris Brest, and Cassis Kir Royal Mousse, " Patisserie Maison" opens up the world of divine sweet creations to novices as well as more experienced cooks. Includes metric measures.

This classic book, widely known and used by patissiers is a professional text on the art of patisserie. In the twenty years that Patisserie has been published there have been great changes in almost every aspect of this art, and the author has thoroughly updated this new edition to take account of these. Updated in paperback format the revised edition of this classic text is now even more affordable, practical and enjoyable. Complete with the original, beautiful seventy-three colour photographs, each shows clearly how the finished product should be presented, and a wide range of diagrams demonstrate the more complex processes. New dishes have been added, for example, pavlova, sticky toffee pudding, blinis, pasta dough, frangipan apple, cheesecake, and sugar balls, while some of the existing ones have been amended or replaced. Additional information on fruits, and on using eggs or egg substitutes in patisserie have been included. Of special interest are the chapters on equipment, commodities, and hygiene, which include the provisions of the Food Hygiene (Amended) Regulations 1990, as far as they affect the patisserie section of the catering industry.

Bake it Better: Patisserie & Pastries includes everything you need to know about baking delicious and beautiful pastries. Whether you are new to baking and looking for simple, easy recipes or a more confident baker seeking to refine your skills, with The Great

British Bake Off you can be sure you're getting scrumptious and tried-and-tested recipes. The recipes themselves include classics and modern bakes, from simple to more challenging showstoppers -Bake it Better will take you a journey from first timer to star baker. There are expert tips about ingredients, equipment and techniques, with easy-to-follow step-by-step photographs. The Great British Bake Off: Bake It Better are the 'go to' cookery books which gives you all the recipes and baking know-how in one easy-to-navigate series.

The ultimate French pastry and dessert cookbook, featuring 100 sumptuous, easy-to-master recipes, stunning full-color illustrations, and a breathtaking design that helps home cooks create the perfect dessert. In this essential baking bible, patissiere Melanie Dupuis and molecular gastronomist Anne Cazor demystify the art of French baking for home cooks, giving them the tools, instructions, and recipes to create the most delicious and elaborate desserts. Patisserie at Home begins with the fundamental base recipes for pastry dough (broken, puff, brioche, and more) and fillings (creams, custards, ganache, butters, mousses), techniques for mastering chocolate, and the art of transforming sugar. Then come the recipes—dozens of the most famous French pastries and desserts, from meringues to Madeleines, croissants to Chantilly cream, brioche to biscuits, as well as cakes, cookies, creams, and tarts. The authors provide a technical breakdown and unique graphic for each recipe, explaining the science of the composition and the technique, along with step-by-step photos and a large full-page image of the final dish. Indulge your sweet tooth, impress guests, and wow your family—with Patisserie at Home, anyone can enjoy an irresistible taste of France!

The fastest selling baking book of all time, from social media sensation Jane's Patisserie 'This will be the most-loved baking book in your stash!' - Zoë Sugg Life is what you bake it - so bake it sweet! Discover how to make life sweet with 100 delicious bakes, cakes and treats from baking blogger, Jane. Jane's recipes are loved for being easy, customisable, and packed with your favourite flavours. Covering everything from gooey cookies and celebration cakes with a dreamy drip finish, to fluffy cupcakes and creamy no-bake cheesecakes, Jane' Patisserie is easy baking for everyone. Whether you're looking for a salted caramel fix, or a spicy biscoff bake, this book has everything you need to create iconic bakes and become a star baker. Includes new and exclusive recipes re-

quested by her followers and the most popular classics from her blog - NYC Cookies, No-Bake Biscoff Cheesecake, Salted Caramel Drip Cake and more!

For professional patissiers and NVQ students on catering courses. Now updated in paperback, this revised edition of the classic text is now even more affordable, practical and enjoyable. Complete with the seventy-three original, beautiful colour photographs, each showing clearly how the finished product should be presented with a wide range of diagrams to demonstrate the more complex processes. New material includes new dishes and more information on fruits, and on using eggs in patisserie.

'Irresistible' Sunday Times bestseller Katie Fforde Fall in love in Paris

Michel and Albert Roux are a culinary legend. In this book they turn their attention to the French art of Patisserie, pooling half a century of their collective knowledge and experience to create, not a general cookery book, but a culinary bible. The Roux brothers guide even the modest cook through the making of the simplest pastry to the most mouth-watering confection, achieving results once within the realm of only the professional chef. With practical advice, tips and hints, the authors set out the various pastry, sponge and dough bases used for desserts and breads, and the creams and fruit-flavoured sauces that complement them. The main recipe section comprises Cold desserts and sweets, Hot desserts and sweets, Hot and cold fruit tarts, Ice creams and sorbets, Petits fours and canapes and finally Cakes. Each recipe lists the equipment needed and provides practical advice on preparation, with hints on presentation, storage and freezing. Finally, the Roux brothers reveal the techniques behind their spectacular, decorative sugar work.

Invest in the future with this resource which covers all the knowledge needed to master the specific skills required to excel at Levels 2 and 3 and beyond into a career as a pastry chef. Professional Patisserie, written by leading chef lecturers who have been pastry chefs at the Ritz and Claridge's, includes everything needed to help develop industry-standard skills and knowledge, whether you are starting at Level 2, working towards Level 3, or looking to advance existing skills further. - Master essential skills with step-by-step photo sequences and 400 colour photographs that illustrate hundreds of different skills, products and processes, from petit fours to chocolate and decorative pieces - Navigate your way

through each chapter easily with helpful grids identifying the recipes suitable for Level 2, Level 3 or the more advanced practitioner - Learn from past mistakes with 'What went wrong?' sections that give clear analysis supported by photographs

No Marketing Blurb

'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!

A guide to making the classic patisserie specialties. Perfect Patisserie is designed to help ambitious home cooks take the next steps in fancy baking. It provides clear instruction on how to make the components of patisseries, shows how to assemble them, and gives over 100 inspired ways to perfect the gorgeous delights found in Parisian shops. The book has over 100 ways to perfect patisserie, with fully illustrated tips and advice, and a delicious array of traditional and unique recipes organized into the five classic categories: 1. Macarons (sometimes called French macaroons) are the "supermodels" of the cake world and have become wildly popular in recent years. This section covers the anatomy of a macaron, macaron shells, types of meringue (French, Italian, Swiss), storing and serving, plus recipes that include Crème Brûlée Macaron, Jasmine Tea Macaron, and Chocolate Orange Macaron. 2. Choux is the basis of dozens of patisserie creations. This section covers techniques for choux pastry (Pâte Choux) and piping skills, with recipes that include Blackcurrant and Liquorice Religieuse, The Perfect Chocolate Éclair, Apple Crumble and Custard Caramel

Éclairs. 3. Tarts includes techniques for sweet shortcrust pastry (Pâte Sucrée) and recipes that include Tarte au Citron; Mango, Milk Chocolate and Salt Caramel Tart; and Strawberry, Pink Peppercorn, and White Chocolate Tart. 4. Gateaux/Entremet are the exquisite assembled pastries that we first think of as patisserie. There are lessons for Génoise Sponge, Mousse, and how to layer and build cakes in frames. Recipes include Green Tea, Lemon and White Chocolate Mousse Delice; Volcano Cake; and Raspberry and Pistachio Mousse Cake. 5. Petits Fours and Other Small Cakes is for such little bites as Madeleines (honey and lavender), Canelé, Tuiles and French Butter Cookies. Two final sections focus on fillings and icings, and decorating and presentation. The techniques explained include tempering chocolate and working with caramel. There is also information on how to make cake boards, stands and boxes.

Stunning recipes for patisserie, desserts and savories 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. The concept of fusion in food can be magical when cuisines and cultures collide, combining flavors, ingredients, and methods from around the world creates new classics, the best of which become staples in our everyday lives. Trends like Japanese Matcha in our lattes, Korean kimchi in our burgers and Thai Sriracha hot sauce on everything prove that our love-in with Asian cuisine is thriving. Tokyo is now considered a food-forward city, currently boasting 15 three Michelin-starred restaurants (compared to France's 10). Over the past 20 years there has been a surge in celebrated French patisserie chefs moving to Japan to open fine patisseries. The art of French patisserie appeals very much to the Japanese culture both share values of beauty, precision, and care within cooking. This book features 60 recipes, from reinvented classics to stunning Patisserie creations made achievable to the home-cook. The chapters will be broken into Small Cakes & Individual Patisserie, which will include Lemon & Yuzu Éclairs. Sweet Tarts will offer delights such as Miso Butterscotch Tarts and the Large Cakes & Gateaux section offers celebration cakes like a Matcha & Pistachio Opera. In the Desserts section find dinner party classics with Japanese twists such as White Sesame & Adzuki Cheesecake. The Cookies & Confectionery chapter is full of fun treats like Sesame Peanut Butter Cookies and a Green Tea chocolate candy

bar. To finish, some mouth-watering savory recipes such as Panko Donuts stuffed with Pork Katsu. A flavor matrix will helpfully map key characteristics of Japanese ingredients.

"A comprehensive and beautiful reference focusing on French baking, written by award-winning Pastry Chef Philippe Urraca. Contains step-by-step accessible instructions for the creation of these wonderful pastries. wonderful pastries. wonderful pastries. wonderful pastries. Book for amateur and professional bakers alike."-- Amazon.com

'Irresistible' Sunday Times bestseller Katie Fforde In a cosy corner of Paris, a delicious little patisserie is just waiting to be discovered. And romance might just be on the menu...

Most of us have been wowed by the delights of French patisserie. Now Edd Kimber shows you how to recreate these recipes at home. With step-by-step photographs for basic pastry and icings, Edd guides you through the techniques, taking the fear out of a Genoise sponge and simplifying a croissant dough. Chapters include: * Sweet Treats featuring Classic Financiers, Caneles and Eclairs * Desserts & Cakes such as Cherry Clafoutis and Buche de Noel * Pastry including basic recipes for pate sablee and pate sucree and recipes to use them in * Basics - the essential icings and creams, such as Mousseline and Creme Chantilly Edd's mouthwatering recipes use bakeware found in home kitchens (no need for expensive or complex equipment) so you too can create perfect patisserie.

This book is a tribute to French Pâtisserie. It is also a manual to learn how to successfully and easily make traditional French desserts at home. It's written for all people who love to bake and want to do it like the professionals do. From beginners to more advanced, everyone can do it. The author is a professional French pastry chef who wants to share her passion and talent for baking. In this book you will discover: An easy way to make traditional French Pâtisserie at home. Richly illustrated and simplified step by step recipes and techniques. All the secrets you've always wanted to know about French baking. Professional tips that make baking easier. The classic recipes of French Pâtisserie. How to impress your friends with your skills at baking traditional French food.

A delightful volume devoted to the delicate, charming treats that are the soul of France's neighborhood patisseries. With Felder's expert guidance, any home cook can now re-create the sweet

enchantments and small indulgences that are the hallmark of many a holiday in France. Christophe Felder, along with his long-time collaborator, Camille Lesecq, are back with a new volume that focuses upon the delightful small pastries that are one of the highlights of the art of French baking. Both children and adults adore these often bite-size indulgences. Included here are all the fundamental recipes--the classics and the traditional favorites--along with original, inventive creations. Recipes include amandines, babas, biscuits, bostocks, creams, croquantes, croustillons, financiers, flans, madeleines, Alsatian manderlis, Napoleans, petits fours, sablés, tartlets, and much more. The book opens with a section on twenty-seven base recipes from which all others can be made, including pâte brisée, pâte sucrée, sablé breton, dacquoise, pâte à choux, feuilletée rapide, and

crème pâtissière. It is then divided into chapters of increasing complexity, with a final chapter on "funny" cakes--playfully decorated small cakes designed to delight children or for parties. Each recipe comes with precise preparation and cooking times, step-by-step decorating tips, and suggestions for vegan and gluten-free alternatives--this seemingly petite package contains a wide range of sweet and simple pleasures to delight big and small gourmets alike.

Perfect the art of French pâtisserie with over 70 classic recipes from award-winning pastry chef Will Torrent. If you've ever wandered down a charming French alleyway or a bustling Parisian street, there are stand out shop displays that truly capture the essence of French flair—gorgeous patisseries filled with the most eye-catching and elegant bakes. Delicately detailed with candies,

fruits, spun sugar and tempered chocolate, it's hard to resist their sweet seduction. However, you don't have to travel far to enjoy these tasty treats, you can simply learn how to conjure them up at home with this stunning collection of recipes. With step-by-step instructions, expert chef Will Torrent introduces you to the basic recipes that make up the foundation of authentic French pâtisserie, before delving into the superb bakes, each of which has its own je ne sais quio! Opt for something light and sweet with colorful Macarons. If you're feeling fruity try the citrus-sharp Tarte au Citron. Or if all you want is chocolate on chocolate, master the rich Coffee and Chocolate Madeleines. Whether you're new to pâtisserie, or have dabbled in the art before, these delightful desserts are sure to show you how to achieve French baking finesse.