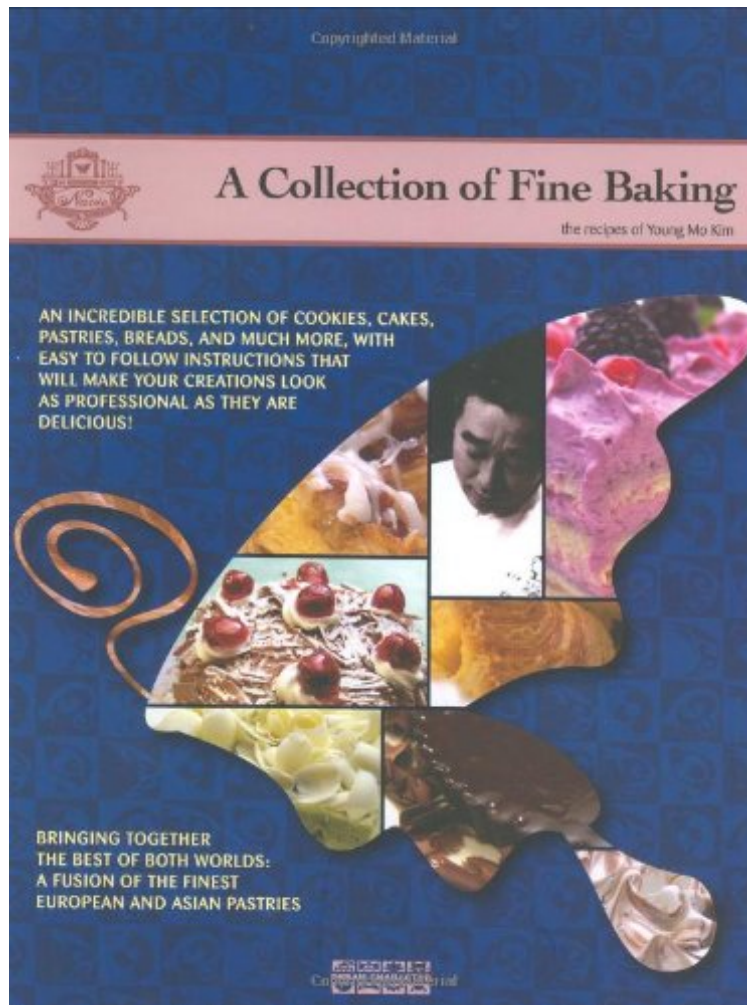


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A full-color cookbook containing more than 1,000 photographs and illustrations for a complete, step-by-step demonstration of each recipe. It includes more than 100 recipes - a fusion of the finest European and Asian pastries. This selection of cookies, pastries, breads, and much more is sure to capture the American audience with fresh and never before seen looks and tastes.

From Publishers Weekly Fancy bakeries in the Far East often fill their display cases with delicacies as intricate as Faberge eggs. These treats are meant to be visual delights as much as gustatory ones; complicated constructions of meringue, gelatin and cream, they look better than they taste. Kim, the current president of the Korean Bakers Association, wants to make these ornate goodies accessible to the home cook, but what home cook would be interested in a chocolate layer cake that requires 20 steps? Replete with a "genoise chart," and recipes for five types of pastry cream, this cookbook is not for the amateur. Strawberry Pear Pudding demands more than an hour of concentrated effort; Double Chocolate Mousse Cake requires more than two. While the technique behind many of these recipes is French, the guiding spirit of the book is Asian: bizarre cartoon characters decorate the pages, and the prose has the stiff, slightly forced syntax of English in translation. However, for a cook with a sweet tooth, a fully-stocked kitchen and a lot of endurance, these well-photographed recipes might delight, or at the very least intrigue. Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. "...layout of this book so very easy to use. The step-by-step pictorial instructions are extremely helpful." -- Christopher Papagni, P.h.D. School Director/Dean of Student Affairs The French Culinary Institute, New York City "I am looking forward to getting my chocolate covered fingerprints all over this book!" -- Christopher Papagni, P.h.D. School Director/Dean of Student Affairs The French Culinary Institute, New York City This is a cookbook like no other...easy to read book that offers new ideas -- Jennifer A. Wickes From the Publisher ***Winner of the Gourmand World Cookbook Award for Best Dessert Book in the World 2005 ***Recipient of the Special Merit Award from Cordon D'or Gold Ribbon International Cookbooks Award 2005