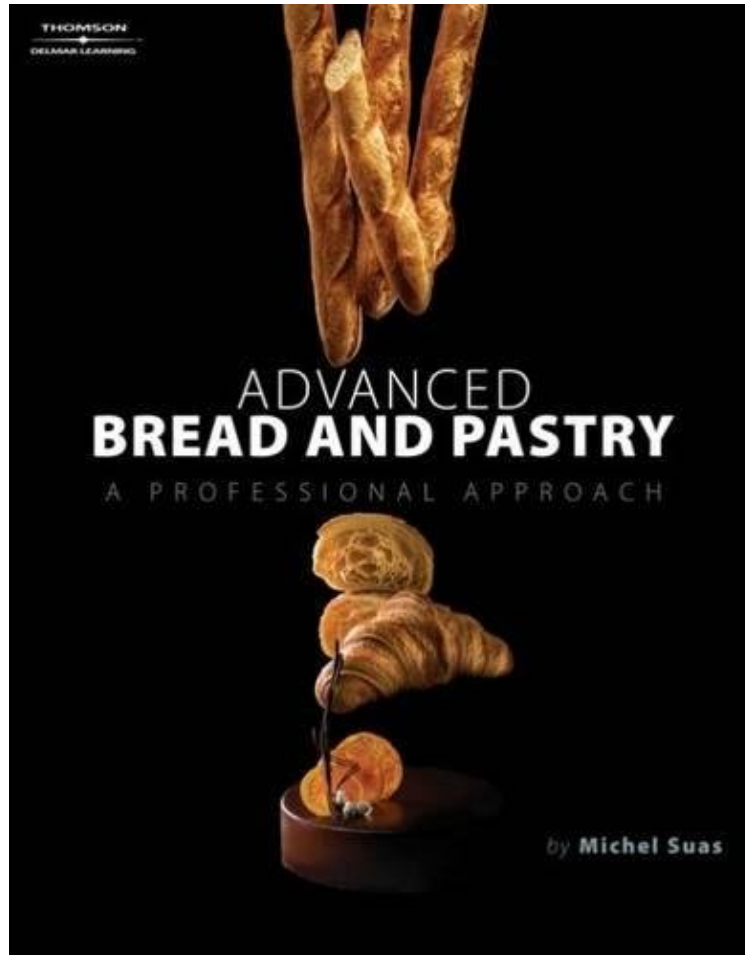


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Advanced Bread and Pastry

Michel Suas

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Michel Suas : Advanced Bread and Pastry before purchasing it in order to gage whether or not it would be worth my time, and all praised Advanced Bread and Pastry:

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are cooking at home and need smaller portions, consider using the "test batch" measurements. Don't forget to gather all the recipes for all of the components in the assembled cakes. Chef J, A Black Napkin

Advanced Bread Pastry has a unique approach to providing advanced level concepts, techniques and formulas to those aspiring to be professional bakers and professional pastry chefs. It is the only available resource covering complex bread making, viennoiserie and pastry into one book. Exquisite photographs are throughout to further inspire learners and professionals of the unlimited potential of the craft. Advanced Bread and Pastry provides in depth information and troubleshooting strategies for addressing the complex techniques of the advanced level of bread and pastry arts.

"This is the most thorough, well researched, and detailed baking text I have seen. Advanced Bread and Pastry is more comprehensive than any of the competing texts I have reviewed." - Paul V. Krebs, C.C.E., Professor of Culinary Arts and Baking, Schenectady County Community College, Schenectady, New York
"I think that the strength of the authors' technical knowledge really is evident here." - Christopher S Harris, Pastry Chef/Instructor, South Seattle Community College, Seattle, Washington
About the Author
Michel Suas is an internationally known baking and pastry chef and founder of the San Francisco Baking Institute. In 2002 he was recognized by the Bread Bakers Guild of America and awarded the prestigious Golden Baguette award for his talent and dedication to the art of professional pastry and artisan bread baking.