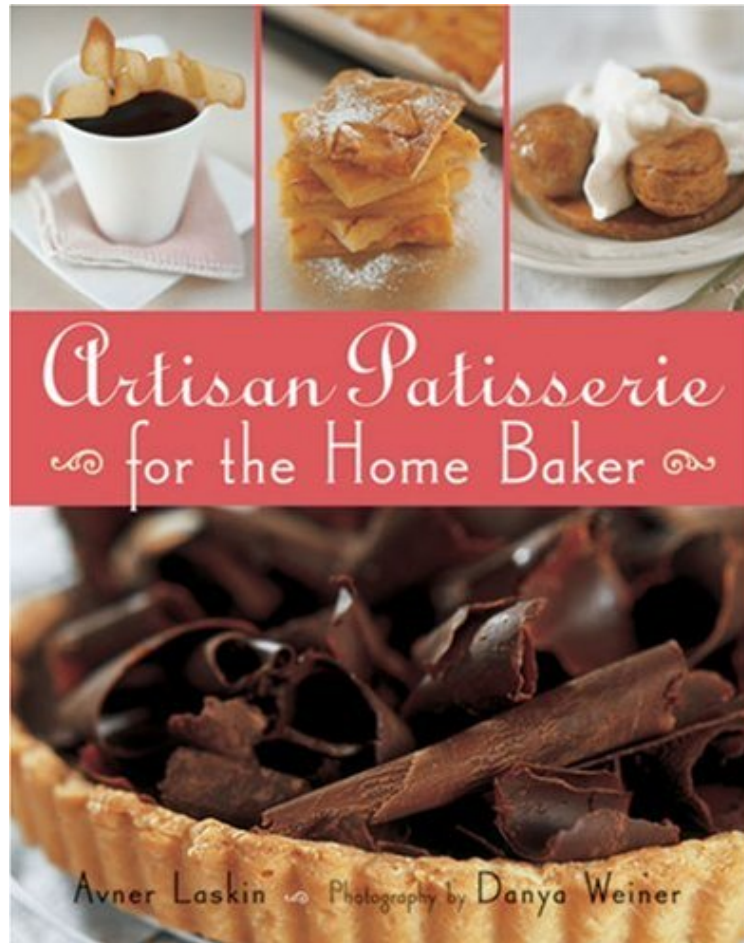


(Read now) Artisan Patisserie for the Home Baker

Artisan Patisserie for the Home Baker

Avner Laskin

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#3812985 in Books Sterling 2007-01-01Original language:EnglishPDF # 1 .73 x 7.52 x 9.54l, #File Name: 140272408X176 pages | File size: 18.Mb

Avner Laskin : Artisan Patisserie for the Home Baker before purchasing it in order to gage whether or not it would be worth my time, and all praised Artisan Patisserie for the Home Baker:

2 of 2 people found the following review helpful. Edit: Then again, maybe notBy J. JacksonI bake year-round, and pastry is perfect in the heat and humidity of summer. This book is cleanly and clearly written out, with a section on Basics (the building blocks for the pastry masterpieces within) and carefully selected photographs. For me, the measure of a good cookbook is the beginning, and whether or not the author prepares you for the task at hand. Laskin covers important tips, pans and utensils, and accessories. The index is uncomplicated. I have yet to find better instruction on the making and filling of cream puffs!Update: The book is very well prepared -- the recipes, not so much. The worst part is when you realize the photos don't match the instructions. Williams-Sonoma Essentials of Baking: Recipes and Techniques for Successful Home Baking has a better (albeit small) section on basic pastry. Still searching for a pastry book...0 of 0 people found the following review helpful. Easy to follow gourmet recipesBy

JaneIt's a great cookbook. This is the second copy I ordered. The only issue is that there is one page that is lose. A publisher/printing issue that should be corrected.0 of 0 people found the following review helpful. One of my treasured baking books !!By Quality bakerThis is great book. I have prepared items and enjoyed how well they turned out. I like the clean layout, the photos, and yes, the results. I like how the author started out with the basic recipes--all very key to grasping the foundation of fine patisserie baking. Not sure why the other reviewer gave it one star while providing very positive comments.

Everyone enjoys fine pastry. And now the home baker will find it easier than ever to create perfect masterpieces. Avner Laskin, a professional pastry chef trained in France, provides simple, foolproof recipes for creating a rich assortment of treats, as well as an authoritative guide to the essential skills of his art. Here are beloved French classics, such as Chocolate Eacute;clair, Vanilla Cream Puffs, Napoleons, and Tarte Tatin, plus traditional pastries from Italy, Spain, and Portugal. Included are unusual creations, such as Coffee Muffins and Caramelized Banana Tartlets, as well as detailed instructions on creating multipurpose fillings, icings, and glazes that the creative baker can use in original ways.