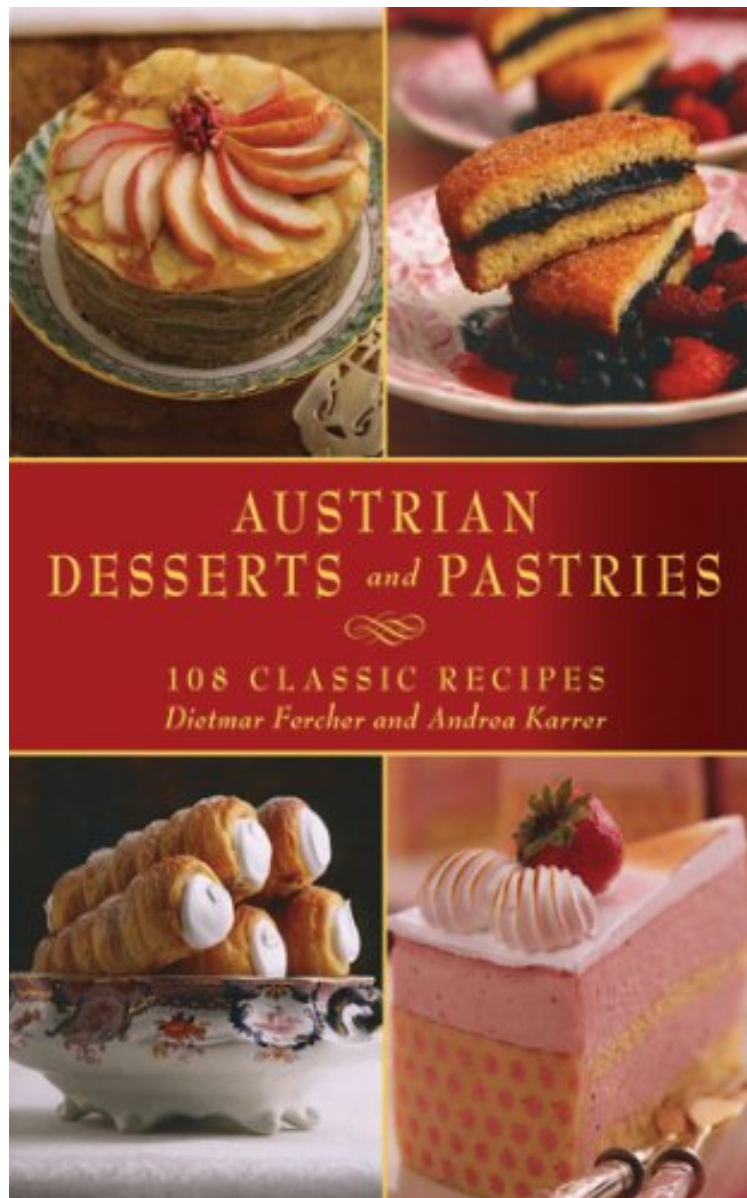


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Austrian Desserts and Pastries: 108 Classic Recipes

Dietmar Fercher, Andrea Karrer
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Dietmar Fercher, Andrea Karrer : Austrian Desserts and Pastries: 108 Classic Recipes before purchasing it in order to gage whether or not it would be worth my time, and all praised Austrian Desserts and Pastries: 108 Classic Recipes:

0 of 0 people found the following review helpful. Like it, but yes follow the metric measurements like others

suggestedBy ReversemidasmanI have the paperback version and love the pictures of what the end product should look like. There are several sections that explain some of the components to make the cake or pastries. Yes, I tried several recipes and recommend and agree with others, follow the metric measurements cause the imperial measurements are off where I switched over to metric on second attempt. Granted I'm not an experienced baker and bake to relax for fun. I think the instructions in some cases are very short which makes me think they assumes you know certain cake/baking techniques when I compare to other similar books that I have for these types of desserts/pastries. But otherwise I like this dessert book and am still trying to work thru some of the recipes.0 of 0 people found the following review helpful. Five StarsBy edith olahGave it as a gift and the person LOVED it!!!!0 of 0 people found the following review helpful. Best of Austrian Desserts!By Marcela De LeonThis is a beautiful book with amazing desserts. It is a joy to read and a must have for anyone interested in learning more about the delicacies in Austrian desserts. Highly recommend!!

Whether it's delicious Esterhazyschnitten (meringue slices with buttercream filling), fluffy Schaumrollen (puff pastry rolls filled with soft vanilla meringue), or classic Bundt cake, these desserts represent the finest of Austrian cuisine. Viennese pastry chef Dietmar Fercher offers 180 of his irresistible recipes, photographed by Konrad Limbeck with mouth-watering results. Sophisticated and diverse, these desserts will satisfy any palate. Enjoy personal anecdotes on the scrumptious traditional pastries while also learning the basics of sweet baking.

About the AuthorDietmar Fercher was born in Carinthia. After learning his trade in Spittal an der Drau, he perfected his knowledge as a pastry chef in Austria and abroad. He worked as the master confectioner at the Kurkonditorei Oberlaa and as head patissier for the Hilton hotels in Vienna and Duuml;sseldorf as well as for the Imperial Hotels and its cafeacute;s. For more than twenty years, Fercherr's own cafeacute;-patisserie, which has won the Golden Coffeebean award from Gault Millau and Jacobs Coffee, has been the home of his sweet culinary creations.Andrea Karrer, born in 1963, is a versatile ambassador of Austrian culinary traditions. She has a weekly radio show, writes newspaper columns, works with Austrian chef Christian Petz, appears on TV, writes wonderfully tempting cookbooks, and all these activities express her true passion: cooking.Konrad Limbeck, born in 1974 in Upper Bavaria, has felt drawn to culinary delights since his childhood. After becoming a professional photographer, Limbeck, who lives in Vienna, has been working for a number of lifestyle magazines.