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## Bake Off: Cregrave;me de la Cregrave;me

*Martin Chiffers, Emma Marsden*

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#2110344 in Books Hodder Stoughton General Division 2017-07-11 2017-07-11 Original language: English PDF # 1 10.50 x 1.25 x 8.00l, .84 #File Name: 1473615666320 pages Hodder Stoughton | File size: 40.Mb

**Martin Chiffers, Emma Marsden : Bake Off: Cregrave;me de la Cregrave;me** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Bake Off: Cregrave;me de la Cregrave;me:

0 of 0 people found the following review helpful. Good book. By J. Kearney Great book with great recipes. Simplifies a lot of the "professional" jargon and provides recipes that have the "industrial" ingredients changed to everyday ones. Only problem is that recipes can be long and time consuming.

Make your cooking the cregrave;me de la cregrave;me - learn the tips and tricks of Britain's greatest pastry chefs with the book of the spectacular BBC series, from the team behind Great British Bake Off. With patisserie skills broken down to their simplest elements, you will soon be familiar with the ingredients, equipment and chemistry behind the

showstopping creations you see on-screen and in the best restaurants, and be inspired to make your own irresistibly indulgent treats. From croissants to intricately layered slices and eye-catching petit gateaux, each mouth-watering recipe is illustrated with stunning photographs and accompanied by expert advice on equipment and how to achieve a truly professional finish. The recipes covered include: Baking and Viennoiserie Layered slices Patisserie Petit gateaux Tarts Classic puddings and desserts Petit Fours and biscuits The perfect book for Great British Bake Off fans wanting to take their bakes to the next level, or anyone inspired by the BBC series to find out more about the secrets of great patisserie.

**About the Author** Martin Chiffers (Author) Patissier and Chocolatier MARTIN CHIFFERS is an international pastry consultant with over thirty years' experience who has worked at some of the world's most famous venues, including Harrods, Raffles Hotel in Singapore and The Savoy Hotel in London. He is the only pastry chef in the world to have won the European Pastry Cup Coupe du Monde de la Patisserie twice with Best Sugar and Chocolate Piece, and the highest points in all categories consecutively. Emma Marsden (Author) EMMA MARSDEN is a food writer and stylist who studied at Leiths School of Food Wine. She was Cookery Editor at Good Housekeeping magazine and is a regular contributor to Harrods' magazine. She has written a number of books including Heart on a Plate, Fortnum Mason's Afternoon Tea and Honey Preserves, WeightWatchers' The Smart Cook and Sainsbury's Kitchen Know-How.