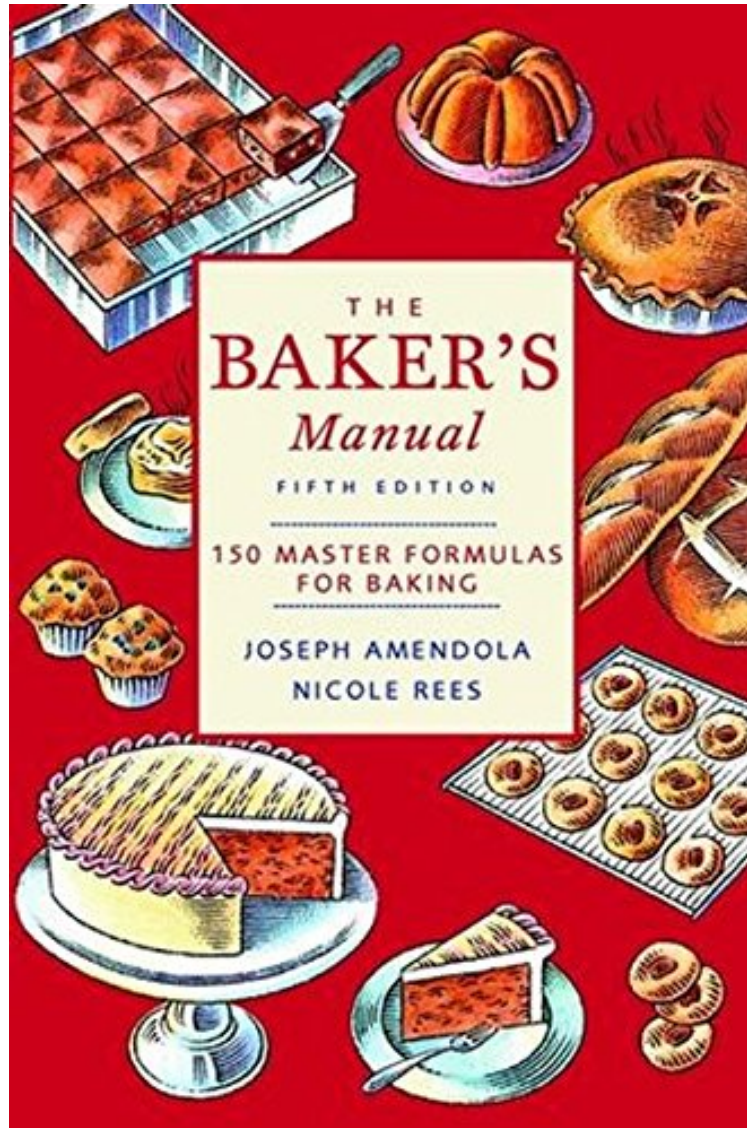


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Joseph Amendola, Nicole Rees : Baker's Manual (5th Edition) before purchasing it in order to gage whether or not it would be worth my time, and all praised Baker's Manual (5th Edition):

0 of 0 people found the following review helpful. Comprehensive but in need of updateBy Carla LaureanoThis seems to be intended as a culinary school text, and as a result, it's quite comprehensive though it might be a little in depth for a new home baker. For those of us already comfortable in the kitchen, it's a great reference manual and so far the recipes I've tried have come out well. It is in desperate need of update, however. In 2017, it's absurd not to list metric

weights in the recipes. 1 of 1 people found the following review helpful. Five Stars
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This is a great purchase for a caterer
1 of 1 people found the following review helpful. Thank you Joe!
By Kindle Customer Joseph Amendola
was an incredible man. I learned so much from him! I still use my original Baker's Manual from 1970...it's my bible. This book is a great addition to it and more suited to both the professional and the home baker.

Crucial formulas for baking success--an updated edition of the classic reference
What do virtually all breads and desserts have in common? They rely on baking formulas, the building block "recipes" that every serious baker must master. For example, behind every tempting napoleon lies a formula for classic puff pastry, while a truly heavenly chocolate brownie cannot exist without the knowledge of how to temper chocolate. Compiled by a veteran instructor at The Culinary Institute of America, this authoritative reference contains 200 completely up-to-date formulas using essential ingredients found in today's pastry kitchens. From American Pie Dough and Pastry Cream to Pastry Cream and Crème Anglaise, these recipes are written in small- and large-yield versions to accommodate the needs of the serious home baker as well as the pastry chef.