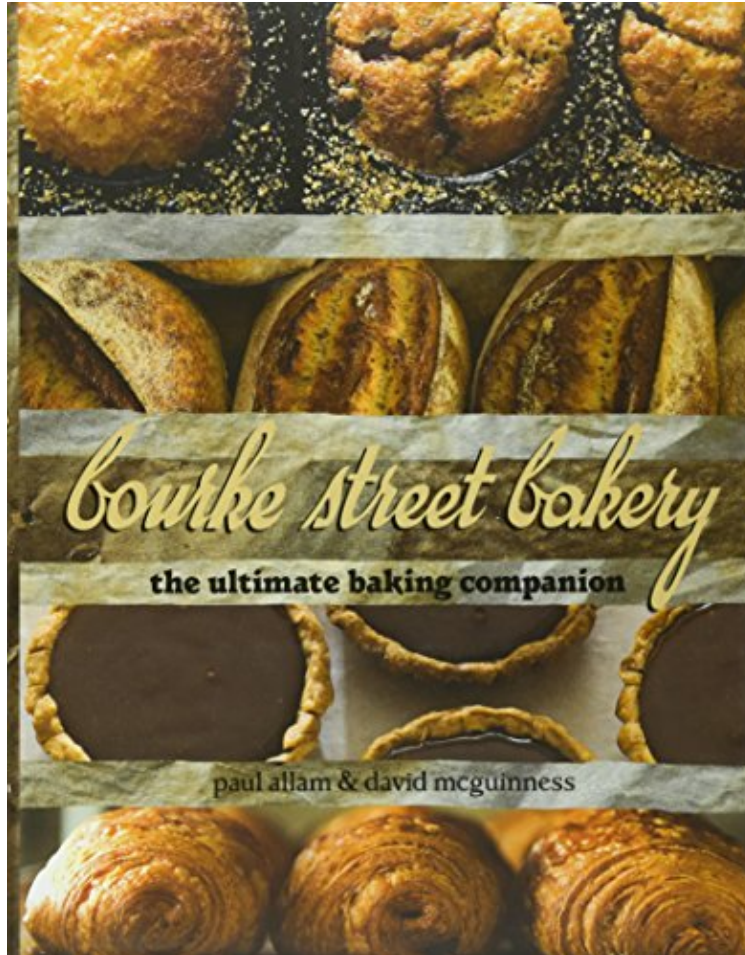


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Bourke Street Bakery

Paul Allam, David McGuinness

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Paul Allam, David McGuinness : Bourke Street Bakery before purchasing it in order to gauge whether or not it would be worth my time, and all praised Bourke Street Bakery:

3 of 3 people found the following review helpful. Great book for beginners to advance. There is a bit of an Aussie and English food influence. By MYREVIEWTis book is wonderful there's a Littleton breads like sourdough which looks at everyday starters, also at heated breads, not a lot but enough for those wanting to look at bread and a lot of variations for the more advance but wanting to modern flavors. A lot of tarts, few cookies, few simple cakes, and a lot of savory, pies, empanadas, sausage rolls, and things with an English and mostly Australian flour. Gives a bit of local story telling of Sidney and Burke street in Melbourne. Love this book for the Aussie influence. Great true professional baking book not this let's bake simple terrible recipes. There are professional true recipes for those what if to advance in their craft. Great full page pics for most every recipe. Highly recommend it! 0 of 0 people found the following review helpful. Fantastic cookbook. By Denise AmeyI purchased this via e book as my son-in-law had the hardcover. It is a great cookbook for different styles. My son-in-law is a chef and he thinks this book is wonderful. I thought it would be

difficult following a recipe using an ebook, but it was real easy. I cooked bear claws yesterday and they were awesome. 1 of 1 people found the following review helpful. Bourke Street Bakery By hg After going to Bourke Street Bakery in Sydney I just had to have their cookbook. It shows you how to make great pastry and have wonderful pies, sausage rolls etc with a twist. Their sweet section is to die for. I cannot wait to cook my way through the book.

Bourke Street Bakery is a sumptuously illustrated guide to baking and includes all the techniques, hints and tips the novice will ever need to achieve artisanal quality bread and pastry at home. Passionate owners Paul Allam and David McGuinness share the secrets of more than 90 of their exceptional creations. Beautiful photography captures the mouthwatering detail of the buttery, crumbly fare as well as the infectious vibe of the bakery itself.

About the Author Paul Allam and David McGuinness are both chefs, bakers, and co-owners of the popular Bourke Street Bakery that first opened its doors in the bustling Sydney suburb of Surry Hills in 2004. The bakery quickly gained legendary status for its rustic bread, gourmet pies, and mouthwatering sweets.