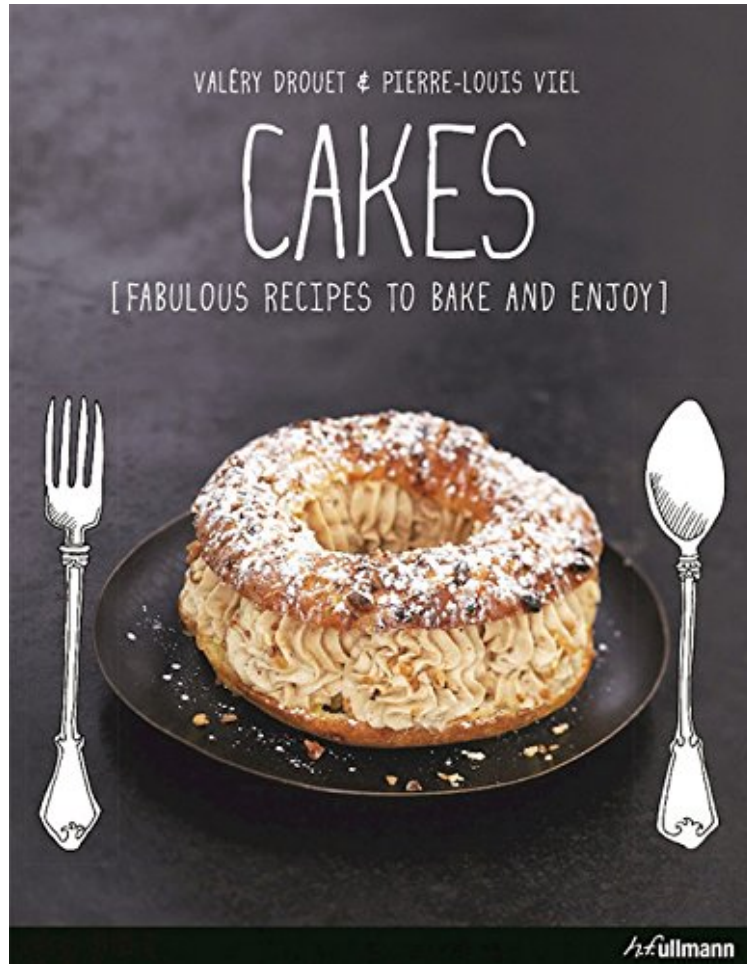


Cakes: Fabulous Recipes to Bake and Enjoy

Valeacutery Drouet, Pierre-Louis Viel
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#1605753 in Books Drouet Valery 2016-05-15 Original language: English PDF # 1 9.80 x .70 x 7.70l, .0 #File Name: 3848009390144 pages Cakes Fabulous Recipes to Bake and Enjoy | File size: 60.Mb

Valeacutery Drouet, Pierre-Louis Viel : Cakes: Fabulous Recipes to Bake and Enjoy before purchasing it in order to gage whether or not it would be worth my time, and all praised Cakes: Fabulous Recipes to Bake and Enjoy:

28 of 28 people found the following review helpful. The pictures are beautiful, so I may be encouraged to actually try ...By DiamelshellThe book Cakes, is desperately in need of professional editing. The very first recipe I looked at, for Pastry Cream, is missing the quantity for egg whites. I am also wondering how I am going to insert a candy thermometer into 3 1/2 Tablespoons of liquid. As I examined additional recipes, I noticed that ingredients are not listed in order of use and do not use standard American measuring utensils. There are lots of recipes that call for 1/2 tablespoon or 7 1/2 tablespoons or other odd quantities. What is a generous 1/3 cup? Why not just call it 1/2 cup? The cake pans are not of standard size for American use: who has a 9 1/2 inch cake pan? The white printing on black paper makes reading quantities very difficult - i.e. I have to get out a magnifying glass to tell the difference between 1/3 and 1/2 cup as the publisher has chosen to use very pale letters for the measurements. The pictures are beautiful, so I may

be encouraged to actually try one of the recipes but I will use the European measurements and weights as they occur in even numbers. I have the feeling no one has tested these recipes using the literal conversion of quantity and volume that someone has done.

Cheesecakes, tiramisus, charlottes, macarons or tartes Tatin are simply irresistible! Just close your eyes and imagine you are eating one of these delicious treats: you will suddenly feel good vibes from your palate to your tummy! French chef Valérie Drouet shares with us 60 truly divine recipes of colorful and flavorful cakes, some traditional and legendary, like the pavlova meringue cake with berries, others more innovative like a tiramisu with salty cookies and caramel, or the three-chocolate cream cake. Mouth-watering photographs by Pierre-Louis Viel invite you to explore, or rediscover, the magic universe of cakes. Be it a birthday, a festive meal or a meeting with friends, there is always a good occasion to bake a cake and add some sweet pleasure to life.

About the Author French chef Valérie Drouet is a regular contributor to the food pages of women's magazines, the author of numerous cooking books and a food stylist for the advertising industry.